

*Experience The Food,
Experience The Culture*

Served from 12pm-10pm everyday

ALLERGENS:

-  Contains Gluten
-  Contains Dairy
-  Contains Nuts
-  Vegetarian

NIBBLES / PARA PICAR

Marinated Olives / Aceitunas de la Casa	 3.95
Homemade Bread: / Pan Casero: oil & balsamic vinegar	  2.50
alioli	0.50
mojo picón	0.50
Baked Garlic Bread / Pan con Ajo	   3.70
Spanish Toast / Pan con Tomate add serrano ham / jamón serrano	  3.00 1.00
White Anchovies / Boquerones en Vinagre	4.25
Vegetarian Croquetas / Croquetas Vegetarianas	   4.95
Meat Croquetas / Croquetas de Carne	  5.15
Spanish Omelette / Tortilla	  4.55
Padron Peppers / Pimientos de Padrón	  4.00

PLATTERS / EMBUTIDOS Y QUESOS

Cheese Platter / Tabla de Quesos a selection of Spanish cheeses from goat's, cow's & sheep's milk	  10.95
Meat Platter / Tabla de Embutidos a selection of Spanish cured meats	 10.95
Meat & Cheese Platter / Tabla de Embutidos y Quesos a selection of Spanish cheeses & cured meats	  13.95

VEGETERIAN / VEGETARIANO V

Garlic Mushrooms / Champiñones al Ajillo	4.50
Aubergine Baked with Honey / Berenjena al Horno con Miel	4.50
Chargrilled Vegetables / Parrilla de Verduras served with romesco sauce	5.25
Tenderstem Broccoli / Brócoli served with garlic, lemon & toasted almonds	 5.75
Catalan Spinach / Espinacas a la Catalana with pine nuts & golden raisins	 4.75
Chickpea Stew / Potaje de Garbanzos harissa style with kale	5.25
Patatas Bravas served with bravas sauce and alioli	 4.50
Patatas Deluxe served with truffle oil and shaved Spanish cheese	 5.85

SEAFOOD / MARISCO

Marinated Prawns / Gambas al Pil Pil with homemade bread	  7.45
Crab Stuffed Peppers / Pimientos de Piquillo Rellenos de Cangrejo with blue cheese and paprika alioli	  7.45
Tuna Belly / Ventresca with olive tapenade and artichoke	6.55
Cod Fritters / Buñuelos de Bacalao served with alioli	  5.95
Chipirones served with alioli	  7.45
Shrimp Fritters / Tortillita de Camarones served with alioli	  5.95

**SANGRIA 48**

Glass / Vaso	5.00
Jug / Jarra	22.00

SALADS / ENSALADAS

Goat's Cheese with Fresh Figs & Honey / Queso de Cabra con Higos y Miel	  6.55
Crab Salad with Lemon, Tomato and Red Onion / Ensalada de Cangrejo	 7.45
House Green Salad with Mixed Peppers & Red Onion / Ensalada de la Casa	 4.10

MEAT / CARNE

Chicken Skewers / Pinchitos with romesco sauce	7.95
Chicken Wings in spicy sauce / Alitas de Pollo Picante	5.10
Meatballs in traditional spanish sauce / Albondigas en Salsa Tradicional	   6.85
Meatballs in gravy / Albondigas en su Salsa	  6.25
Chorizo in Red Wine / Choricillos en Vino	6.65
Chorizo, Pancetta Stew & white beans / Fabada	 6.95
Chorizo-Manchego Sausage / Chorizo con Queso Manchego with black pudding and tomato sauce	  6.95

DESSERTS / POSTRES

Churros / Churros con Chocolate	   4.25
Spanish Crème Brulee / Crema Catalana	  4.25
Almond & Meringue Cake / Tarta de Almendras y Merengue	   4.25
Chocolate Mocha Cake / Tarta de Chocolate y Moca	   4.25

OPENING HOURS

Sunday - Thursday: 8am - Late
Friday - Saturday: 8am - Midnight