



*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	4.25
Homemade Bread: / Pan: oil & balsamic vinegar alioli Mojo Picón	3.80 60p 60p 60p
Baked Garlic Bread / Pan Con Ajo	4.85
Spanish Toast / Pan Con Tomate add Serrano Ham / Jamón Serrano	4.25 1.00
White Anchovies / Boquerones en Vinagre	5.15
Vegetarian Croquetas / Croquetas Vegetarianas	4.95
Meat Croquetas / Croquetas de Carne	5.25
Spanish Omelette / Tortilla	5.35
Padron Peppers / Pimientos de Padrón	4.95
Ask your Server for any Daily Specials / Pregunta por los Especiales del día	

### OPENING HOURS

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

### VEGETERIAN / VEGETARIANO V

Garlic Mushrooms / Champiñones al ajillo	5.10
Aubergine baked with honey / Berenjena al horno con miel	5.15
Chargrilled Vegetables / Verduras served with romesco sauce	5.95
Tenderstem Broccoli / Brócoli  served with garlic, lemon & toasted almonds	5.95
Catalan Spinach / Espinacas a la catalana  with pine nuts & golden raisins	5.85
Chickpea Stew / Potaje de Garbanzos harissa style, with kale	5.90
Patatas Bravas  served with bravas sauce and alioli	4.95
Patatas Deluxe  served with truffle oil and shaved manchego	5.95
Sweet Potato Fries / Boniato Frito  served with hot honey	4.95
Halloumi Fries / Queso Frito   served with alioli	4.85

### MEAT / CARNE

Chorizo in Red Wine / Choricillos en Vino	7.10
Chicken Skewers / Pinchitos with Romesco sauce	8.95
Chicken Wings / Alitas De Pollo Picante  in spicy sauce	6.95
Meatballs / Albondigas en Salsa Tradicional    in traditional spanish sauce	7.10
Chorizo, Pancetta Stew / Fabada  with white beans	6.95
Chorizo-Manchego Sausage / Chorizo con   Queso Manchego with black pudding and tomato sauce	6.95

### SALADS / ENSALADAS

Goat's Cheese with Fresh Figs & Honey Ensalada de Queso de Cabra	6.95
Crab Salad with Lemon, Tomato and Red Onion / Ensalada de Cangrejo	7.65
House Green Salad with Mixed Peppers & Red Onion / Ensalada de la Casa	4.85

### SEAFOOD / MARISCO

Marinated Prawns / Gambas al pil pil   with homemade bread	8.55
Crab Stuffed Peppers / Pimientos de piquillo   con cangrejo with blue cheese and paprika alioli	8.45
Tuna Belly / Ventresca with olive tapenade and artichoke	7.15
Cod Fritters / Buñuelos de bacalao   served with alioli	5.95
Chipirones   served with alioli	7.75

### PLATTERS / EMBUTIDOS Y QUESOS

Cheese Platter / Tabla de Quesos a selection of Spanish cheeses from goats, cows & sheeps milk	13.45 solo 6.55
Meat Platter / Tabla de Embutidos a selection of Spanish cured meats	13.45 solo 6.55
Meat & Cheese Platter / Embutidos y Quesos a selection of Spanish cheeses & Spanish cured meats	16.85 solo 6.95



### SANGRIA 48

Glass / Vaso	8.00
Jug / Jarra	25.00