

what is tapas?

TAPAS IS ALL ABOUT SHARING!

It's all about tasting a little bit of everything, sharing your experience, it's about getting together, enjoying food the Spanish way.

HOW DO I ORDER?

Choose 2 to 3 tapas per head and share them all!
This is not about a first and a second course. The food will come little by little, as it is ready, for all of you to share and enjoy together.

So, as we say in Spain- Buen provecho y a tapear!



*Food allergy -Please let us know if you have any food allergies before ordering so we can advise you on your choice.

Entrantes

SIDE ORDERS

Pan Fresco (G.M) £2.45

Fresh bread served with homemade alioli.

Pan Tomaca (G.v) £3.25

Garlic bread Catalan style; slices of freshly toasted bread, rubbed with garlic & fresh tomatoes, perfect with Jamón.

Aceitunas Manzanilla(v) £2.50

Spanish Manzanilla olives.

Ensalada de Tomates (v) £3.95

Tomato salad dressed with a picada of olive oil, garlic & herbs.

salsas

SAUCES



Alioli (M) £1.25

Home-made garlic and oil sauce from Catalonia, brilliant with most dishes, specially with seafood.

Mojo Picón (v) £1.50

Very spicy sauce from the Canary Islands, made with garlic, chilli and hot paprika, indispensable to spice up any dish, try it with our Tortilla!

Aceite y vinagre £1.50

Highest quality Arbequina Virgin Olive oil with Balsamic vinegar.

Allergens abbreviations- G- contains gluten

M- contains milk

E- contains egg

F- contains fish

Mol- contains molluscs

Cru- contains crustaceans

W- contains walnuts

A- contains almonds

v- suitable for vegans

Embutidos

SPANISH CURED MEATS

Jamón Ibérico de bellota £7.90

Cured ham from the Ibérico acorn fed pig.

Chorizo Ibérico de bellota £6.50

Delicious, flavoured with smoked pimentón and garlic.

Salchichón Ibérico de bellota £6.50

Artisan-made acorn fed Iberico salami.



Spain's the world's leading producer of air-dried hams. There are two main types of cured ham, Jamón Ibérico and Jamón Serrano. Ibérico pigs are descended from Wild Iberian Boar, and roam freely through the great oak forest, it is this diet of acorns and it's semi-wild existence that gives the meat it's characteristic nutty flavour and melt-in-the-mouth quality.

quesos

CHEESES

Cheese Board (M.G) £11.95

Choose a selection of three cheeses and mini bread sticks.

Manchego Semi-Curado (M. G) £5.95

The best known Spanish cheese, artisan-made using the pure un-pasteurised milk of the Manchega sheep.

Murcia al Vino (M.G) £5.95

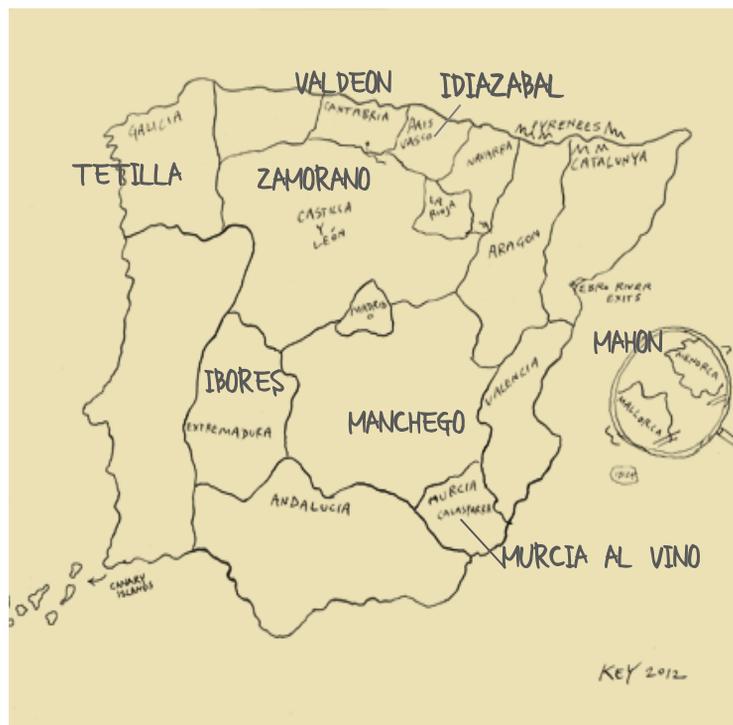
Known as the 'Drunken Goat', since this pasteurised medium-textured goat's milk cheese is cured in wine to give it a spicy aroma.

Valdeón (M.G) £5.95

'Picos Blue' is a pasteurised cow and goat's cheese from the Picos de Europa Mountains, matured for 3 months in natural caves, rich in Penicillium mould, creating it's strong but not overpowering flavour, much like Roquefort but less salty.

Mahón (M) £5.95

Mahón comes from Menorca it's made using un-pasteurised cow's milk and traditional artisan methods, it has an aroma of peaches.



Pescado

FISH & SEAFOOD

Pescaditos Fritos (G.M.F) £3.95

Crispy, deep Fried Whitebait Fish with Alioli dip.

Boquerones en Vinagre (F) £3.95

Pickled fillets of anchovies served traditionally in olive oil with garlic & parsley.

Calamares a la Romana (G.Mol) £3.95

Squid rings coated in a crisp beer batter.

Empanadillas (G.M.F) £3.95

Small deep fried pasties with a filling of tuna, tomato, onion & red peppers.

Bolitas de Salmón (G.M.F) £4.95

Smoked Salmon Fishcakes served with a Red Pepper Alioli dip.

Sevillanitos (G.M.Mol) £5.95

Deep Fried lightly coated baby squid served with an alioli dip.

Gambas al Pil Pil (Cru) £5.95

Tiger prawns cooked with Chilli, garlic & white wine.

Gambas con Gabardina (G.Cru) £5.95

Crispy battered prawns tossed in a Chilli & Honey sauce.

Verduras

VEGETABLES

Patatas con Alioli (M) £3.75

Crispy Fried Potatoes with home-made Garlic Mayonnaise.

Patatas con Mojo Picón (v) £3.75

Crispy Fried potatoes with a Hot & Spicy sauce from the Canary Islands.

Patatas Mixtas (M) £3.75

Crispy Fried Potatoes with both sauces.

Tortilla Española (€) £4.25

Traditional Potato & Onion omelette.

Order it with Mojo if you Love Hot & Spicy!

Champiñones Confitados al Ajo (v) £4.95

Slowly cooked Mushrooms in Olive oil, Garlic, Chilli & Herbs. Perfect for dipping bread into!

Pimientos rellenos de Queso (M, W) £5.25

Piquillo peppers stuffed with Goats Cheese and Walnuts, served in a warm red pepper sauce.

Croquetas de setas (v) £3.95

Mini croqueta made with boletus mushrooms and a creamy bechamel.

Manchego Maltratadas (M.G) £4.20

Balls of manchego Fried in our homemade crunchy beer batter, served with a chilli and honey dressing.

Judiones con Pimentón Picante (v) £3.95

Butterbean stew with Hot Paprika and red pepper.



OLIVE OIL



Carnes

MEAT & POULTRY

Pinchos Morunos £5.95

Free range pork kebabs marinated with garlic, paprika and spices.

Calandracas (G.M) £4.20

A delicious parcel of Chorizo, Ham & Cheese in a crispy batter.

Chorizo picante al vino £4.75

Spicy chorizo sausage cooked in red wine.

Albóndigas con tomate y queso (G.E.M) £6.50

Pork & Beef meatballs cooked in the traditional tomato sauce topped with Manchego cheese.

Pollo al Ajillo £4.95

Slowly cooked chicken drumsticks in a garlic and white wine sauce, so tender and juicy!

Guisado de Pollo y Chorizo (G) £6.50

Spicy Chicken & Chorizo stew with Chipotle Chilli, served on a Flat Bread.

Morcilla a la Plancha (G) £4.25

Spicy black pudding served on pan tomaca, with tomato and fresh parsley.

Pate de trufa y armagnac alesaje salvaje (G) £6.95

A pate of Wild Bore, Truffle and Armagnac, served on warm toast with Quince Jelly garnish.

Croquetas de Jamon £4.25

Traditional ham croquets made with a creamy bechamel.

Flaukas £5.95

Crispy corn tortilla rolled and filled with chicken, peppers and cheese. Served with crispy salad and a guacamole dip.



Fiesta

These Tapas Party Menus are available any time, any day, for a minimum of 2 people.

PARTY MENU £17.50 PER HEAD

Cesta de Pan con Alioli

Bread & Alioli

Queso Manchego

Dressed Manchego Cheese

Ensalada de Tomate

Tomato Salad

Calamares a la Romana

Crispy battered Squid Rings.

Champiñones al Ajillo

Slow cooked Mushrooms in Garlic Olive oil

Patatas Bravas

Potatoes with Alioli & Mojo sauces

Calandracas

Ham, Cheese & Chorizo parcels.

Tortilla Española

Spanish Potato Omelette

Pollo al Ajillo

Slow cooked chicken in a garlic sauce.

PARTY MENU £22.50 PER HEAD

Cesta de Pan con Alioli

Bread & Alioli **Aceitunas**

Manzanilla Manzanilla

Olives **Ensalada de Tomate**

Dressed Tomato Salad

Selección de Embutidos

Selection of Iberian cured meats.

Croquetas de setas

Boletus mushroom and bechamel croquets.

Champiñones al Ajillo

Slow cooked Mushrooms in Garlic Olive oil

Patatas Bravas

Potatoes with Alioli & Mojo sauces

Tortilla Española

Spanish Potato Omelette

Calandracas

Delicious parcel of chorizo, ham & cheese

Morcilla a la Plancha

Spicy black pudding served on pan tomaca, with tomato and fresh parsley.

For allergen contents please refer to descriptions on menu, please let us know if you have any special dietary requests.

Postres

DESSERTS

Crema Catalana (M.£) £4.95

Typical pudding from Catalonia, it's Spain's version of Crème Brulée.

Peras al Vino (M) £3.95

Pears poached in Red Wine with cinnamon served with ice-cream.

Tarta de Santiago (M.£.G.A) £4.50

The famous Galician Almond tart served with ice-cream and a sweet wine syrup.

Chocolate Brownie (M.£.G.W) £4.50

Belgian chocolate & hazelnut brownie served with chocolate sauce and ice-cream.

Tarta de Queso (M) £4.50

A baked cheesecake topped with a summer berry compote.

Tarta de Limon (G.M.£) £4.50

A lemon tart served with vanilla ice cream.

Helado de Vanilla (M) £1.95

Vanilla ice cream showered with cinnamon sprinkles.

Churros con chocolate £4.50

Thick creamy hot chocolate with churros to dip.



HOT DRINKS

Filter Coffee £2.00

Tea £2.00

Herbal tea £2.00

Liquor Coffee £4.75

