

# Casa Ruíz

authentic tapas bar

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We would recommend between 2 and 3 tapas per person to start with, if you are really hungry you can always order more!

## Appetisers

<b>Queso de Mahon</b>	
Semi Mature Cow Cheese, from Balearics, served with Quince Jelly	£4.00
<b>Queso Manchego</b>	
Dressed Manchego Cheese	£3.50
<b>Cesta de Pan</b>	
Basket of Bread	£1.50
<b>Aceituna</b>	
Fresh and Juicy Olives	£1.50
<b>Boquerones en vinagre</b>	
Marinated Anchovies	£3.00
<b>Pastel De Cabracho</b>	
Red Scorpion Terrine	£4.00
<b>Sobrasada</b>	
A firm pork pate flavoured with paprika, served with homemade Melba toast	£4.50
<b>Jamon Iberico de Bellota (80g)</b>	
Iberico acorn cured ham	£8.50

## Cold Tapas

<b>Ensalada de Tomates</b>	
Tomato Salad	£3.00
<b>Pimientos Rellenos de Queso de Cabra</b>	
Piquillo Peppers Stuffed with Goats Cheese (served warm or cold)	£4.00
<b>Ensalada Del Dia</b>	
Chefs Salad	£3.00

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## Hot Fish and Meat Tapas

<b>Pinchos Granjeros</b> Grilled Chicken and Vegetable Kebabs	£4.00
<b>Albondigas</b> Pork and Beef meatballs served with my secret recipe Tomato sauce!	£3.50
<b>Chorizo al Vino</b> Chorizo sausage cooked with Rioja wine	£4.00
<b>Pimientos Rellenos de Morcilla</b> Piquillo peppers stuffed with Iberian black pudding	£3.50
<b>Rinones al Jerez</b> Lambs kidneys cooked in Sherry	£3.50
<b>Bunuelos de Bacalao</b> Cod and Spring Onion fishcakes	£3.50
<b>Pollo al Ajillo</b> Chicken Thighs cooked in a Garlic sauce	£3.50
<b>Judiones a la Asturiana</b> Butter beans cooked with Chorizo and Onion	£3.50
<b>Gambas al Pil Pil</b> Tiger Prawns cooked in a Garlic and Chilli oil	£3.50

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## Hot Vegetable Tapas

<b>Champinones al Ajillo</b>	
Garlic Mushrooms with Parsley and Olive oil	£3.00
<b>Patatas Bravas</b>	
Crispy fried Potato with a Spicy Red Pepper sauce	£3.00
<b>Patatas Con Aioli</b>	
Crispy fried Potato with a fresh garlic and lemon mayonnaise	£3.00
<b>Pimientos De Padron</b>	
Fried Baby Green Peppers	£3.50
<b>Lentejas "Shropshire"</b>	
Green Lentils cooked with mixed Vegetables and Paprika	£3.50
<b>Frita de Calabaza</b>	
Butternut Squash Cooked Slowly with Almond	£4.00
<b>Garbanzos con Espinacas</b>	
Chickpeas with spinach cooked Sevilla's way	£3.50

## Tortillas

<b>Tortilla Espanola</b>	
Traditional Onion and Potato Omelette	£3.50
<b>Tortilla de Espinacas y Chorizo</b>	
Chorizo and Spinach Tortilla	£3.50
<b>Tortilla de Calabazín y Pimenton</b>	
Courgette and Red Pepper Tortilla	£3.50