

Casa Ruíz

Authentic Tapas Bar

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

Appetisers and Cold Tapas

Queso de Mahon

Semi Mature Cow Cheese, from Balearics, served with Quince Jelly £4.00

Queso Manchego

Dressed Manchego Cheese £3.95

Cesta de Pan

Basket of Bread with homemade Alioli £1.95

Aceítunas

Fresh and Juicy Olives £1.50

Boquerones en Vinagre

Marinated Anchovies £3.95

Sobrasada Caliente

A warm pork pate flavoured with paprika, served with little toasts £4.50

Jamon Iberico de Bellota (80g)

Iberico acorn cured ham £8.50

Ensalada de Tomates

Tomato Salad £3.50

Ensalada De La Semana

Salad of the Week – ask your server for today's option. £3.95

Pan Tumaca

Fresh Toasts with a delicious Tomato, Cumin and Garlic Puree £3.00

Pescaditos Fritos

Deep Fried Whitebait fish. £4.00

Pimientos Rellenos de Morcilla

Piquillo Peppers stuffed with Iberian Black Pudding £3.50

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Hot Fish and Meat Tapas

Pinchos Del Chef

Grilled Chicken, Bacon and Onion Kebabs with Almond Sauce £4.50

Pinchos Morunos

Pork kebabs marinated in garlic, paprika, salt pepper and herbs £4.25

Albondigas

Pork and Beef meatballs served with my secret recipe Tomato sauce! £4.00

Chorizo al Vino

Chorizo sausage cooked with Rioja wine £4.95

Rinones al Jerez

Lambs Kidneys cooked in Sherry £3.95

Bunuelos de Bacalao

Cod and Spring Onion Fishcakes £3.50

Pollo al Ajillo

Chicken Thighs cooked in a Garlic sauce £4.25

Judiones a la Asturiana

Butter beans cooked with Chorizo and Onion £3.50

Gambas al Pil Pil

Tiger Prawns cooked in a Garlic and Chilli oil £4.50

Croquetas Chorizo

Homemade croquettes made with chorizo filling £4.50

Calandracas

Crispy Battered Chorizo wrapped in Cheese and Ham £3.95

Carne Guisada

Typically Spanish slowed cooked pork and vegetable stew £3.95

Huevos Rotos

Grated Fried potato with Chorizo topped with a fried egg £3.95

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Hot Vegetable Tapas

Esparragos a la Plancha	
Grilled Asparagus	£4.00
Champinones al Ajillo	
Garlic Mushrooms with Parsley and Olive oil	£3.50
Patatas	
Crispy fried potato topped with You Choice:	
Bravas (spicy red pepper sauce)	
Alioli (Garlic and lemon mayonnaise) Or Mixtas some of each!	£3.00
Frita de Calabaza	
Butternut Squash Cooked Slowly with Almond	£4.00
Pimientos Rellenos de Queso de Cabra	
Piquillo Peppers Stuffed with Goats Cheese (served warm or cold)	£4.50
Garbanzos con Espinacas	
Chickpeas with Spinach cooked Sevilla's way	£3.50
Endivias con Salsa de Queso Azul	
Endives served with a fresh blue cheese sauce topped with almonds	£4.50
Croquetas de Pisto Manchego	
Homemade Croquettes with Ratatouille filling	£4.50
Tímbal Calabazín	
Courgettes stuffed with vegetables and topped with melted cheese	£3.95
Espinacas A La Catalana	
Wilted Spinach with sultanas and pinenuts served on toasts	£4.50
Tortilla Espanola	
Traditional Onion and Potato Omelette	£3.75
Tortilla Del Chef	
Ask your Server for todays flavour!	£3.75