

EVENING TAPAS

Served from 6pm to 10pm

Tapas dishes may arrive at different times

(V) = Vegetarian (GF) = Gluten Free

PATATAS BRAVAS

(V) (GF) £5.95

Crispy fried potatoes with a spicy tomato sauce

ACEITUNAS MARINADES

(V) (GF) £4.25

Mixed Spanish marinated olives

PIMIENTOS DE PADRON

(V) (GF) £6.95

Peppers pan fried with olive oil & Malden sea salt

LA TORTILLA ESPANOLA

(V) (GF) £6.95

Traditional Spanish omelette with egg, potato & onion.
Served with a smoked paprika alioli

PAN CON TRES ALIOLI

(V) £4.95

Fresh bread served with our homemade alioli,
smoked paprika alioli & taragon alioli

BERENJENAS CON MIEL

(V) £7.25

Aubergine fritters lightly battered with a
honey glaze & rosemary

CHAMPINON AL AJILLO

(V) (GF) £7.95

Sauteed cup mushrooms, garlic, chilli, fresh
thyme & white wine

AGED MANCHEGO & MEMBRILLO

(V) (GF) £6.95

Sliced semi-cured Manchego cheese with
a quince paste

CROQUETTES DE LA CASA (4)

£6.95

Homemade house croquettes, please ask for
today's choice

CAPRICO DE CABRA

(V) (GF) £7.95

Grilled goats cheese with balsamic reduction
& grilled tomato

QUESO BRIE FRITO CON

SALSA DE CEREZAS £7.95

Pan fried brie in breadcrumbs served with
a cherry sauce

PULPO A LA GALLEGA

(GF) £10.95

Steamed octopus served with olive oil, sweet paprika
& Malden sea salt

GAMBAS AL AJILLO (6)

(GF) £8.95

Tiger prawns sautéed with garlic, chilli &
white wine

GAMBAS A LA GABARDINA

(6) £8.95

Tiger prawn fritters served with a
smoked paprika alioli

DEDOS DE BACALAO CON

SALSA TARTARA £8.95

Cod fingers with tartare sauce

CRISPY SEA BREAM

£8.95

Served with rosemary potatoes & mojo verde

CALAMARES FRITOS

£7.45

Lightly battered squid with a taragon alioli

SARDINA A LA PLANCHA

£7.95

Grilled Galician sardines with lemon, garlic, parsley & olive oil dressing

JAMON SERRANO

(GF) £6.95

Hand cut 16 months cured Spanish ham

ALBONDIGAS (4)

£6.95

Beef meatballs in a Spanish tomato sauce

CHORIZO ROSARIO

(GF) £6.95

Traditional Spanish sausage with red wine

CARAMALISED CHICKEN

THIGH £7.95

Served with a barbecue sauce

CATALAN LAMB STEW

£8.95

Slow cook lamb shoulder with onion,
peppers and potato

SLICED ENTRECOTE (150g)

£10.95

Sliced Angus beef served with
homemade chimichurri

MELON CON JAMON SERRANO

(GF) £7.95

Juicy melon with hand cut 16 months cured
Spanish ham

TORTILLA ESPANOLA CON

CHORIZO Y PIMIENTOS £8.95

Traditional Spanish omelette with chorizo & peppers,
served with a dill sour cream sauce

PAELLA MARINERA

£30.95

Spanish rice with seafood, fish, vegetables & saffron

PAELLA A LA CARNE

£28.95

Spanish rice with chicken, beef, pork, chorizo,
vegetables & saffron

PAELLA DE VERDURAS

(V) £22.95

Spanish rice with seasonal vegetables & saffron

PAELLA POLLO CON CHORIZO

£26.95

Spanish rice with chicken, chorizo, vegetables & saffron

PAELLA POLLO CON GAMBAS

£28.95

Spanish rice with chicken, prawns, vegetables & saffron

All paellas are made with our own homemade stock and served for two people. Please allow 20 minutes for all paellas. All paellas are dairy and gluten free.

12.5% optional service charge will be added



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THE ORCHID

FLOWERS, CAFÉ & TAPAS

DRINKS

HOT DRINKS

CAPPUCCINO	£3.95
FLAT WHITE	£3.95
ESPRESSO	£2.20
DOUBLE ESPRESSO	£2.50
CAFE LATTE	£3.95
ESPRESSO MACCHIATO	£2.50
DOUBLE MACCHIATO	£2.75
AMERICANO	£3.60
MOCHA COFFEE	£3.95
HOT CHOCOLATE	£3.95
ENGLISH BREAKFAST TEA	£1.95
EARL GREY	£2.20
TEA PIGS	£2.20
Ask for selection	
FRESH MINT INFUSION	£2.20
FLAVOURED SYRUPS EXTRA 50P	

*DECAF *SKIMMED *WHOLE *OAT

BOTTLED WATER	£1.75
Still or sparkling	
MILKSHAKE	£4.50
Vanilla, chocolate or strawberry, made with ice cream	
SPECIAL MILKSHAKE	£5.25
Oreo, maltesers or snickers, made with ice cream	
ICED COFFEE	£4.95
Made with or without cream	
SMOOTHIE	£4.95
Ask for selection	
SAN PELLEGRINO	£2.25
Lemon, orange, blood orange or orange & pomegranate	
COCA-COLA	£2.75
DIET COCA-COLA	£2.75
FRESHLY SQUEEZED ORANGE JUICE	£4.50
APPLE JUICE	£1.75
KOMBUCHA	£3.50
The new health craze fermented Tea, good for you and your gut. Various flavours available.	

COLD DRINKS



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