

EVENING TAPAS

Served from 6pm to 10pm

Tapas dishes may arrive at different times

(V) = Vegetarian (GF) = Gluten Free

VEGETARIAN

PAN Y ALIOLI (V) £3.45

Fresh bread served with our homemade alioli

LA TORTILLA ESPANOLA (V) (GF) £6.95

Traditional Spanish omelette with egg, potato & onion. Served with an avocado alioli

SETAS CON PIMIENTOS (V) (GF) £6.95

Sautéed oyster mushroom with piquillo peppers

ACEITUNAS MARINADES (V) (GF) £3.25

Mixed Spanish marinated olives

PATATAS BRAVAS (V) (GF) £5.95

Crispy fried potatoes with a spicy tomato sauce

AGED MANCHEGO & MEMBRILLO (V) (GF) £6.95

Sliced semi-cured Manchego cheese with a quince paste

PIMIENTOS DE PADRON (V) (GF) £5.95

Peppers pan fried with olive oil & Malden sea salt

BERENJENAS CON MIEL (V) £6.25

Aubergine fritters lightly battered with a honey glaze & rosemary

CROQUETTES DE LA CASA (4) £6.95

Homemade house croquettes, please ask for today's choice

FISH

PULPO A LA GALLEGA (GF) £9.95

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

GAMBAS AL AJILLO (6) £7.95

Tiger prawns sautéed with garlic, chilli & white wine

GAMBAS A LA GABARDINA (6) £7.95

Tiger prawn fritters served with a Romesco alioli

BOQUERONES EN VINAGRE £7.95

Anchovies served with homemade vinaigrette

CRISPY SEA BREAM £7.95

Served with rosemary potatoes & mojo verde

CALAMARES FRITOS £7.45

Lightly battered squid with a green alioli

MEAT

JAMON SERRANO £6.95

Hand cut 16 months cured Spanish ham

ALBONDIGAS (4) £6.95

Beef meatballs in a Spanish tomato sauce

SMOKED CHORIZO £6.95

Traditional Spanish sausage with red wine

RAXO A LA PLANCHA (GF) £8.95

Iberico pork fillet marinated in herbs, spices & white wine

CATALAN LAMB STEW £8.95

Slow cook lamb shoulder with onion, peppers and potato

POLLO TOMILLO £6.95

Slow cooked chicken with fresh thyme

BUTTERFLIED SMOKED CHORIZO £7.95

Served with chargrilled sourdough, olive oil & provencal herbs

SPANISH CURED MEATS (GF) £13.95

Jamón de Teruel, chorizo Ibérico de Bellota & salchichon Ibérico de Bellota

PAELLA

PAELLA MARINERA £28.95

Spanish rice with seafood, fish, vegetables & saffron

PAELLA A LA CARNE £26.95

Spanish rice with chicken, beef, Iberico pork, chorizo, vegetables & saffron (Seafood optional for an extra £4)

PAELLA DE VERDURAS (V) £22.95

Spanish rice with seasonal vegetables & saffron

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

MAINS

POLLO DE LA CASA £22.95

Stuffed chicken breast with serrano & manchego served with seasonal vegetables

FRITURA ANDALUZA £24.95

Cod, sea bream, prawns & baby squid served with tartar sauce & chips

RIBEYE 230 GRAMS £24.95

Grilled ribeye with butter, garlic, parsley & saffron potatoes

PAN FRIED SEA BREAM FILLETS £19.95

Served with a white wine & prawns sauce, dill & new potatoes

12.5% optional service charge will be added



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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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