

TAPAS MENU

Tapas dishes may arrive at different times

(V) = Vegetarian (GF) = Gluten Free

VEGETARIAN

PAN Y ALIOLI

(V) £2.95

Fresh bread served with our homemade alioli

ACEITUNAS MARINADES

(V) (GF) £2.95

Mixed Spanish marinated olives

PIMIENTOS DE PADRON

(V) (GF) £4.95

Peppers pan fried with olive oil & Maldon Sea Salt

LA TORTILLA ESPANOLA

(V) (GF) £5.95

Traditional Spanish omelet with egg, potato & onion. Served with an avocado dip

PATATAS BRAVAS

(V) £4.95

Cooked potatoes with a tomato & chili sauce

CAPRICO DE CABRA

(V) (4) £5.95

Warm goats cheese with balsamic reduction & grilled tomato

AGED MANCHEGO & MEMBRILLO

(V) £5.95

Sliced Manchego cheese with a quince paste

CROQUETTES DE LA CASA

(4) £5.95

Homemade house croquettes, please ask for today's choice (meat & vegetarian available). Served with a romesco sauce

FISH

SARDINA A LA PLANCHA

£5.95

Grilled Cornish sardines with lemon, garlic, parsley and olive oil

CALAMARES FRITOS

£6.95

Lightly battered squid with alioli and harissa sauce

GAMBAS AL AJILLO (6) (GF)

£6.95

Tiger prawns sautéed with garlic, chilli & white wine

ENSALADA RUSA

£4.95

Potato, tuna, egg, vegetables salad with mayo

PULPO A LA GALLEGA (GF)

£8.95

Steamed octopus with olive oil and sweet paprika

MEJILLONES MARINERA

(GF) £7.95

Fresh mussels with garlic, chilli and white wine

MEAT

JAMON SERRANO

£5.95

Hand cut 16 months cured Spanish ham

ALBONDIGAS (4)

£5.95

Beef meatballs in a Spanish sauce with red wine

SPICY CHORIZO

£5.95

Traditional Spanish sausage with red wine

RAXO A LA PLANCHA

£7.95

Iberico pork fillet marinated in herbs and spices

CATALAN LAMB STEW

£7.95

Slow cook lamb shoulder with onion, peppers and potato

SHARING

SPANISH BOARD TO SHARE £12.95

Hand-carved Serrano ham, Iberico salchichon, cured chorizo, Manchego semi cured cheese, Spanish olives, Piquillo peppers and marinated artichokes

PAELLA

PAELLA MARINERA

£26.95

Saffron rice with seafood, fish and vegetables

PAELLA DE LA CASA

£24.95

Saffron rice with chicken, chorizo and vegetables
With seafood extra £4

PAELLA DE VERDURAS (V)

£19.95

Vegetarian paella with seasonal vegetables

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

MAINS

RIB EYE STEAK

£24.00

Dry aged 250g rib eye steak with romesco sauce and fries

SEA BREAM

£18.00

Pan fried sea bream with Asian green and new potatoes

DESSERTS

CHURROS

£4.95

Served with a homemade chocolate sauce

CREMA CATALANA

£4.95

The Spanish version of creme brûlée

TARTA DE SANTIAGO

£5.95

Warm almond cake with a raspberry coulis and vanilla ice cream



theorchidcuffley



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