

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

BEETROOT CARPACCIO (V) (GF) £5.95

Marinated sliced beetroot

CROQUETTES DE LA CASA (4) £5.95

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

ACEITUNAS MARINADES (V) (GF) £2.95

Mixed Spanish marinated olives

SETAS CON PIMIENTOS (V) (GF) £5.95

Sautueed oyster mushroom with piquillo peppers

AGED MANCHEGO & MEMBRILLO (V) (GF) £5.95

Sliced semi-cured Manchego cheese with a quince paste

PIMIENTOS DE PADRON (V) (GF) £4.95

Peppers pan fried with olive oil & Maldon Sea Salt

CAPRICO DE CABRA (V) (GF) (4) £5.95

Warm goats cheese with balsamic reduction & grilled tomato

PATATAS BRAVAS (V) (GF) £4.95

Cooked potatoes with a tomato & chili sauce

FISH

PULPO A LA GALLEGA (GF) £8.95

Steamed octopus with olive oil and sweet paprika & Maldon Sea Salt

GAMBAS AL AJILLO (6) (GF) £6.95

Tiger prawns sautéed with garlic, chilli and white wine

ENSALADA ESPANOLA £5.95

White asparagus, artichokes, hard boiled egg, tuna and mixed leaves

CALAMARES FRITOS £6.95

Lightly battered squid with alioli

BOQUERONES (GF) £5.50

Anchovies in olive oil and garlic

MEAT

JAMON SERRANO (GF) £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 (GF) £7.95

Iberico pork fillet marinated in herbs and spices

CATALAN LAMB STEW (GF) £7.95

Slow cook lamb shoulder with onion, peppers and potato

SHARING

SPANISH BOARD TO SHARE £12.95

Hand-carved Serrano ham, Iberico salchichon, Iberico 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

CARNE MIXTA A LA PLANCHA £19.95

Iberico pork fillet, ribeye steak, chorizo, seasoned chicken served with hand-cut triple cooked chips

FRITURA ANDALUZA £19.95

Fried squid, prawns, whitebait and white fish served with alioli and hand-cut triple cooked chips

DESSERTS

CHURROS £4.95

Served with a homemade chocolate sauce

TARTA DE SANTIAGO £5.95

Warm almond cake with a raspberry coulis and vanilla ice cream

LEMON OR RASPBERRY SORBET £5.95

Served with fresh seasonal fruits

HOMEMADE TIRAMISU £5.95

HOMEMADE CREME CARAMEL £5.95



theorchidcuffley



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