

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

CAPRICO DE CABRA (V) (GF) (4) £6.95

Grilled goats cheese with balsamic reduction & grilled tomato

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

SARDINA A LA PLANCHA £6.95

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

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

ENSALADA ESPANOLA £7.95

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

CRISPY SEA BREAM £7.95

Served with rosemary potatoes & mojo verde

BOQUERONES EN VINAGRE £7.95

Anchovies served with homemade vinaigrette

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

BANDEROLAS GALLEGAS (2) £6.95

Skewers of chistorra, peppers, onions & cherry tomatoes

PINCHOS MORUNOS (2) £6.95

Chicken, vegetables & chorizo skewers

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

CARNE MIXTA A LA PLANCHA £24.95

Iberico pork fillet, ribeye steak, chorizo, seasoned chicken served with chips

PAN FRIED SEA BREAM FILLETS £19.95

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

FRITURA ANDALUZA £24.95

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

12.5% optional service charge will be added



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DRINKS

HOT DRINKS

CAPPUCCINO	£3.60
FLAT WHITE	£3.60
ESPRESSO	£2.00
DOUBLE ESPRESSO	£2.20
CAFE LATTE	£3.60
ESPRESSO MACCHIATO	£2.00
DOUBLE MACCHIATO	£2.45
AMERICANO	£3.25
MOCHA COFFEE	£3.60
HOT CHOCOLATE	£3.60
ENGLISH BREAKFAST TEA	£1.95
EARL GREY	£2.20
TEA PIGS	£2.20
Ask for selection	
FRESH MINT INFUSION	£1.95
FLAVOURED SYRUPS EXTRA 50P	

*DECAF *SKIMMED *WHOLE *SOYA
*OAT

BOTTLED WATER	£1.75
Still or sparkling	
MILKSHAKE	£3.95
Vanilla, chocolate or strawberry, made with ice cream	
SPECIAL MILKSHAKE	£4.95
Oreo, maltesers or snickers, made with ice cream	
ICED COFFEE	£3.45
Made with or without cream	
ILLY COLD BREW	£2.95
SMOOTHIE	£3.95
Ask for selection	
SAN PELLEGRINO	£1.95
Lemon, orange, blood orange or orange and pomegranate	
COCA-COLA	£2.45
DIET COCA-COLA	£2.45
FRESHLY SQUEEZED ORANGE JUICE	£3.95
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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