

LUNCH TIME TAPAS

Served from 11am

VEGETARIAN DISHES

PAN Y ALIOLI (V) £2.95

Fresh bread served with our homemade alioli

ACEITUNAS MARINADES (V) (GF) £2.95

Mixed Spanish marinaded olives

PATATAS (V) £4.95

Cooked potatoes with a choice of:
Bravas – Tomato & chili sauce
Alioli – Garlic sauce with a hint of lemon

PIMIENTOS DE PADRON (V) (GF) £4.95

Peppers pan fried with olive oil and Maldon Sea Salt

LA TORTILLA ESPANOLA (V) (GF) £5.95

Traditional Spanish omelet with egg, potato and onion

CROQUETTES DE LA CASA (4) £5.95

Homemade house croquettes, please ask for today's choice (meat and vegetarian available)

FISH DISHES

BOQUERONES EN VINAGRE £4.95

Marinated white anchovies with olive oil, garlic and lemon

ENSALADA RUSA £4.95

Potato, tuna, egg, vegetables salad with mayo

CALMARES FRITOS £6.95

Lightly battered squid with alioli and harissa sauce

GAMBAS AL AJILLO (6) £6.95

Tiger prawns sautéed with garlic, chilli and white wine

MEAT DISHES

PAN CON TUMACA £4.95

Tomato, garlic, oil and cured meat on toasted sour dough

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

SPANISH BOARD TO SHARE £12.95

Hand-carved Serrano ham, Iberico salchichon, cured chorizo, Manchego semi cured cheese, Spanish olives, sun-sweet tomatoes, marinated artichokes with artisan sourdough

PAELLA

All paellas are served for two people. Please allow 20 minutes for all paellas.

PAELLA MARINERA £24.95

Saffron rice with seafood, fish and vegetables

PAELLA DE LA CASA £24.95

Saffron rice with chicken, chorizo and vegetables (Seafood optional)

PAELLA DE VERDURAS (V) £14.95

Vegetarian paella with seasonal vegetables

DESSERTS

CHURROS £4.95

Served with a homemade chocolate sauce

CREMA CATALANA f4.95

The Spanish version of Creme brûlée

Tapas dishes may arrive at different times

(V) = Vegetarian

(GF) = Gluten Free