

EVENING TAPAS

Served from 6pm to 10pm

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

LA TORTILLA ESPANOLA

(V) (GF) £5.95

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

ACEITUNAS MARINADES

(V) (GF) £2.95

Mixed Spanish marinated 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 & Maldon Sea Salt

CROQUETTES DE LA CASA

(4) £5.95

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

FISH

BOQUERONES EN VINAGRE

£4.95

Marinated white anchovies with olive oil, garlic & lemon

CALMARES FRITOS

£6.95

Lightly battered squid with alioli and harissa sauce

GAMBAS AL AJILLO (6)

£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

£8.95

Steamed octopus with olive oil and sweet paprika

MEJILLONES MARINERA

£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

POLLO AL AJILLO

£6.95

Marinated chicken in a garlic sauce

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

TABLA DEL QUESOS

£12.95

Selection of Spanish cheeses served with membrillo, grapes and figs

PAELLA

PAELLA MARINERA

£26.95

Saffron rice with seafood, fish and vegetables

PAELLA DE LA CASA

£26.95

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

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.

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



THE ORCHID

FLOWERS, CAFÉ & TAPAS



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DRINKS

HOT DRINKS

CAPPUCINO	£2.65
FLAT WHITE	£2.65
EXPRESSO	£1.75
DOUBLE EXPRESSO	£2.00
CAFE LATTE	£2.65
EXPRESSO MACCHIATO	£1.75
DOUBLE MACCHIATO	£2.20
AMERICANO	£2.50
MOCHA COFFEE	£2.75
HOT CHOCOLATE	£2.50
HOT CHOCOLATE WITH A TWIST	£3.25
ENGLISH BREAKFAST TEA	£1.60
EARL GREY	£1.75
TEA PIGS ASK FOR SELECTION	£1.95
FRESH MINT INFUSION	£1.75

*DECAF *SKIMMED *WHOLE *SOYA *OAT
FLAVOURED SYRUPS EXTRA 50P

BOTTLED WATER STILL OR SPARKLING	£1.60
SAN PELLEGRINO LEMON ORANGE BLOOD ORANGE ORANGE AND POMEGRANATE	£1.75
COCA-COLA	£2.45
DIET COCA-COLA	£2.45
FRESHLY SQUEEZED ORANGE JUICE	£3.45
APPLE JUICE	£1.50

COLD DRINKS

BRING YOUR OWN WINE £5 CORKAGE PER BOTTLE
BRING YOUR OWN BEER £1 CORKAGE PER BOTTLE

ALCOHOL

Please drink responsibly and respect our local
neighbours



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