



Menú

Para Picar
While You Decide...

Aceitunas Marinadas £2.80

MIXED OLIVES

A Mix of Green and Black Olives Marinated in Citrus and Thyme
Vegan & Gluten Free

Pan Catalan £3.50

TOMATO ON TOASTED BREAD

A Traditional Spanish Dish. Chargrilled Rustic Bread Topped With Plum Tomatoes and Garlic
Vegan

Nueces a Campo Blanco £2.80

ROASTED NUTS

A Mix of Roasted Nuts Sprinkled in our Homemade Spicy Seasoning
Vegan & Gluten Free

Pan Fresco £3.20

BREAD & OIL

A Mix of Rustic Bread Served With Balsamic Vinegar & Oil or Aioli
Vegan

Hummus y Pan £4.20

HUMMUS & FLAT BREAD

Traditional Hummus Topped With Fresh Chilli and Tapenade Served With Crispy Flatbread
Vegan

Pan sin Levadura

FLAT BREAD

Garlic £3.50 **Vegan**
Chorizo & Manchego £4.20
Spinach & Goat Cheese £4.20 **Vegetarian**
Whitebait & Olives £4.20

Embutido y Quesos

MEAT AND CHEESE PLATTER

Premium Spanish Serrano Ham, Chorizo & Lomo Served With Manchego Cheese, Quince Jelly & Fig Chutney
Small - £11
Large - £19

Veduras Vegetables

Tortilla Española £4.80

SPANISH OMELETTE

A Homemade Spanish Classic. A Thick Omelette Made With Eggs, Potatoes and Roasted Pepper.
Vegetarian & Gluten Free

Pimientos Fritos £4.50

FRIED PEPPERS

An Assortment of Pan Roasted Baby Peppers Drizzled in Green Mojo
(Green Mojo is our homemade green sauce made with coriander, parsley, garlic, chilli, shallots and sherry vinegar.)
Vegan & Gluten Free

Champiñones Cabrales £4.50

MUSHROOMS WITH BLUE CHEESE
Portobello Mushrooms Drizzled With Pico Blue Cheese Sauce and a Hint of Truffle
Vegetarian

Delicias £4.50

GOAT'S CHEESE BON BONS
Seasoned Goat's Cheese Balls Served With Beetroot and Mint Mayonnaise
Vegetarian

Pinchos de Verduras £5.00

VEGETABLES SKEWERS

Marinated Aubergine, Courgette, Peppers and Mushroom Skewers Drizzled With Green Mojo
Vegan & Gluten Free

Ensalada Manchego y Tomate £4.50

MIXED TOMATO & CHEESE SALAD
Heritage Tomatoes Served With Onions and Shavings of Manchego Cheese
Gluten Free

Garbanzos y Espinaca £4.50

CHICKPEAS & SPINACH
Classic Chickpeas Cooked With Spinach, Mojo Rojo and Feta Cheese
Gluten Free & Vegan on Request

Ensalada Mixta £3.20

MIXED SALAD

Lamb Lettuce, Peppers, Red Onions, Cherry Tomato, Cucumber & Radish
Vegan & Gluten Free

Patatas Bravas £4.00
POTATOES IN TOMATO SAUCE
Fried New Potatoes Tossed in our
Homemade Tomato Bravas Sauce
Vegan & Gluten Free

Cebada de Vegana £4.80
PEARL BARLEY VEGETABLE "PAELLA"
A Modern Twist on a Traditional Spanish
Dish. Quinoa, Pearl Barley, Soya Beans and
Vegetables Flavoured With Saffron
Vegan

Carnes Meat

Chorizo al Vino £5.20
CHORIZO IN RED WINE
Spanish Chorizo Cooked to Perfection in a
Red Wine and Honey Glaze
Gluten Free

Albondigas £5.20
MEATBALLS
A Spicy Tomato Sauce Mixed With
Homemade Beef Meatballs

Solomillo £6.20
STEAK MEDALLIONS
Tender Medallions of Beef, Drizzled in our
Homemade Chimi Churri
(Chimi Churri is our homemade green drizzle with pepper, onion,
olive oil, garlic, smoked paprika and ancho chilli)
Gluten Free

Croquetas de Jamon £5.60
HAM & CHEESE CROQUETTES
Serrano Ham & Manchego Cheese Rolled
Into Golden Bitesized Croquettes

Cebada de Carne £6.40
PEARL BARLEY MEAT "PAELLA"
A Modern Twist on a Traditional Spanish Dish. Quinoa, Pearl Barley, Soya Beans Mixed With
Saffron and Topped With Pulled Beef

Chicharron de Pollo £5.80
CRISPY CHILLI CHICKEN
Succulent Fried Chicken Thighs Coated in
our Homemade Spice Blend Served With
Chillies, Spring Onions and Chipotle Mayo

Morcilla Cabrales £4.50
BLACK PUDDING & BLUE CHEESE
Traditional Spanish Black Pudding Served
With a Blue Pico Cheese Sauce and a Hint
of Truffle

Panceta a la Barbacoa £5.90
BBQ BELLY PORK
Pressed Belly Pork Cooked in our
Homemade Smokey, Apple Base BBQ Sauce
Gluten Free

Pinchos de Carne £5.80
CHICKEN & CHORIZO SKEWERS
Chicken & Chorizo Marinated in Rojo Mojo
Served on a Skewers With Mixed Peppers
Gluten Free

Pescados y Mariscos Fish & Seafood

Gambas al Pil-Pil £6.20
GARLIC PRAWNS
King Prawns Marinated in a Garlic Tomato
Sauce Served on a Sizzling Skillet
Gluten Free

Calamares Fritos £5.20
CRISPY CHILLI SQUID
Deep Fried Squid Coated in our Homemade
Spice Blend Served With Chillies, Spring
Onions and Chipotle Mayo

Pescado Frito £5.80
BATTERED FISH BITES
Bites of Fish Loin Coated in our Own Beer
Batter Served With Aromatic Pickled
Onion and Tartare Sauce
Gluten Free

Ceviche de Salmon £5.80
GIN & CITRUS CURED SALMON
Salmon Layered With Grated Beetroot,
Lettuce and Cured Cucumber
Gluten Free

Atún Nicoise £6.80
TUNA STEAK
Sashimi Tuna Steak Served Pink With
Samphire, Olives, Potatoes and Quail Eggs

Tostada de Boquerones £4.80
WHITEBAIT
White Anchovies and Olives Served on
Rustic Toast Drizzled in Paprika Oil
Gluten Free on Request

Mejillones al Vapor £5.20
MUSSELS
Steamed Green Shell Mussels in a Green
Chilli and Parsley Sauce
Gluten Free

Cebada de Mariscos £5.90
PEARL BARLEY SEAFOOD "PAELLA"
A Modern Twist on a Traditional Spanish
Dish. Quinoa, Pearl Barley, Soya Beans and
Seafood Mix Flavoured With Saffron

Paellas
Please Note, Paellas will take minimum 25
mins to prepare and require Minimum 2
Persons sharing
Vegano £5.90 per Person
Vegetable Mix

Carne £7.00 per Person
Chorizo, Belly Pork & Chicken

Mariscos £7.50 Per Person
Seafood Mix, Prawns, Fish, Mussels & Squid

Loaded Fries

<u>Choose...</u>	<u>Add Toppings...</u>
Sweet Potato Fries £3.50	Smoked Aioli
Halloumi Fries £5.00	Crispy Onions
New Potatoes £3.50	Bravas Sauce 50p Each

More?
Pulled Beef
Chorizo Bits
Manchego Cheese
Feta Cheese
£1.00 Each