

| Hummus Pimentón de la Vera Traditional hummus with a hint of smoked paprika served with toasted ciabatta bread and breadsticks | £6.50 | Pan Fresco Freshly baked bread served with extra virgin olive oil & sherry vinegar | £3.95  | Pan Catalán<br>Toasted bread topped with tomato,<br>garlic & olive oil               | £5.95 |
|--|-------|--|--------|--|-------|
| Aceitunas<br>Spanish gordal olives   | £5.95 | <b>Queso Manchego</b> Spanish cured cheese from La Mancha                          | £8.50  | Add extra: Cantabrian anchovies or jamón serrano £2  Padrón Peppers                  | £6.50 |
| Boquerones en Vinagre Fresh marinated anchovies  | £6.95 | served with quince jelly<br>Jamón Ibérico de Bellota                               | £13.95 | Peppers from padron, roasted served with salt flakes 8 extra virgin olive oil        |       |
| Tresimulialed drichoves  |       | 100% Iberian acorn-fed serrano ham   | £13.43 | Boquerones Fritos Lightly floured & fried anchovies served with lemon & spicy alioli | £6.95 |











peas & coriander

| ACOMPAÑAMIENTOS  |       | VERDURAS  |        | CARNES   |        |
|--|-------|---|--------|--|--------|
| Pan de Ajo<br>Garlic bread   | £3.95 | <b>Queso de Cabra</b> Warm grilled goats cheese, served with                            | £7.50  | Cinta de Lomo  Marinated pork medallion served on toasted bread                    | £7.50  |
| Pan de Ajo con Queso<br>Garlic bread with cheese                                     | £4.50 | pomegranate molasses & rocket  Patatas Bravas   | £5.95  | with alioli topped with roast pepper  Cordero en Salsa                             | £8.50  |
| Pan Garum Toasted bread topped with olive & anchovy tepinade                         | £5.50 | Deep fried potatoes served with our Chef's special brava sauce or homemade alioli sauce |        | Simmered lamb in a white wine sauce with ginger 8 mangos                           |        |
| Patatas Fritas French fries  | £3.95 | Tortilla Española Traditional Spanish omelette with potatoes & onions                   | £5.95  | Pinchos Murunos  Marinated grilled pork skewers served with brava sauce            | £7.50  |
| Patatas Fritas Cajún   | £4.50 | Tapa Paella Individual paella with a selection of fresh vegetables                      | £6.95  | Hilos de Ternera<br>Beef strips in a tomato, sweet sherry & cream sauce            | £8.50  |
| French fries with cajun spices   |       | Patatas Gratinadas Sliced potatoes baked with cream, cheese, oregano & onions           | £6.95  | Morcilla Española Spanish black pudding sauteed in a sweet and spicy sauce         | £7.50  |
| ENSALADAS<br>Ensalada Málaga   | £7.50 | Pisto   | £5.50  | Chorizo Frito al Vino Tinto Chorizo cooked in a rich red wine & tomato sauce       | £7.50  |
| Goat cheese, walnuts, roast peppers 8 apple with sherry vinaigrette                  |       | Tomato and roast vegetable stew - traditional dish from La Mancha                       | 65.05  | Albóndigas  Beef & pork meatballs in a rich tomato sauce                           | £7.95  |
| Picadillo Andaluz<br>Tomatoes, red onion & olives with extra virgin olive oil        | £6.95 | <b>Lentejas</b><br>Spanish lentil stew  | £5.95  | Lentejas con Chorizo   | £7.50  |
| esherry vinegar<br>Ensalada Rusa   | £6.50 | Potaje Chickpea and spinach stew  | £6.50  | Spanish lentil stew with chorizo  Potaje con Morcilla                              | £7.50  |
| Spanish potato salad with tuna, egg, served with Spanish bread sticks                | 20.00 | Berenjenas con Miel Aubergine fritters served with Spanish honey                        | £6.50  | Chickpea and spinach stew with Spanish black pudding  Presa Ibérica                | £12.95 |
| PESCADOS   |       | Champiñones al Ajillo Mushrooms sauteed with garlic oil 8 finished                      | £5.95  | 100g Iberian pig shoulder steak, served with bravas & chimmichurri                 |        |
| Gambas Pil-Pil King prawns sizzling in roasted garlic olive oil, with                | £8.50 | with a touch of cream   |        | POLLO  |        |
| hot red chillies   | 00.50 | PAELLAS   | 222.22 | Croquetas de Pollo  Homemade chicken croquettes                                    | £6.95  |
| Gambas Gabardinas  King prawns in our beer batter served with hot sweet chilli sauce | £8.50 | Paella de Verduras Vegetarian paella with a selection of fresh vegetables               | £28.00 | Tapa Paella Individual paella with chicken & sofrito                               | £8.50  |
| Calamares a la Romana<br>Lightly floured & fried squid, served with lemon and alioli | £7.50 | Paella de Montaña Paella with a combination of chicken & dried cured chorizo            | £30.00 | Pollo a la Crema   | £7.95  |
| Cazuela Marisco  | £8.95 | Paella Valenciana A Valencian style paella with a mix of chicken 8 seafood              | £35.00 | Strips of chicken breast in a creamy oregano 8 saffron sauce                       | 07.50  |
| Spanish seafood casserole in rich tomato & seafood broth  Pescado en Adobo           | £7.95 | Paella de Mariscos  Traditional seafood paella with prawns, mussels,                    | £38.00 | Pinchos de Ronda  Marinated grilled chicken skewers served with alioli             | £7.50  |
| White fish marinated in spices, lightly floured & fried, served with lemon & alioli  |       | squid 8 white fish  |        | Pollo Crujiente Chicken strips in our light beer batter served with alioli         | £6.95  |
| Mejillones Mussels served in tomato & chilli sauce or garlic cream & white wine      | £8.50 |   |        | Pollo Burgos Chicken strips in a creamy sweet sherry & Spanish black pudding sauce | £8.95  |
| Pescado Andaluz White fish cooked in a white wine & lemon sauce with                 | £7.95 |   |        | . •  |        |





