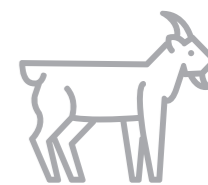


Hummus Pimentón de la Vera Traditional hummus with a hint of smoked paprika served with toasted ciabatta bread and breadsticks	£6.50
Aceitunas (GF) Spanish gordal olives	£5.95
Pan Fresco Freshly baked bread served with extra virgin olive oil & sherry vinegar	£3.95

Boquerones en Vinagre (GF) Fresh marinated anchovies	£6.95
Queso Manchego (GF) Spanish cured cheese from La Mancha served with quince jelly	£8.50
Boquerones Fritos Lightly floured & fried anchovies served with lemon & spicy alioli	£6.95

Pan Catalán Toasted bread topped with tomato, garlic & olive oil Add extra: Cantabrian anchovies or jamón serrano £2	£5.95
Padrón Peppers (GF) Peppers from padron, roasted served with salt flakes & extra virgin olive oil	£6.95
Jamón Ibérico de Bellota (GF) 100% Iberian acorn-fed serrano ham	£13.95



ACOMPAÑAMIENTOS

Pan de Ajo Garlic bread	£4.25
Pan de Ajo con Queso Garlic bread with cheese	£4.75
Pan Garum Toasted bread topped with olive & anchovy tapenade	£5.50
Patatas Fritas (GF) French fries	£4.50
Patatas Fritas Cajún (GF) French fries with cajun spices	£4.95

ENSALADAS

Ensalada Málaga (GF) Goat cheese, walnuts, roast peppers & apple with sherry vinaigrette	£7.50
Picadillo Andaluz (GF) Tomatoes, red onion & olives with extra virgin olive oil & sherry vinegar	£6.95
Ensalada Rusa (GF) Spanish potato salad with tuna, egg, served with Spanish bread sticks (*GF without bread sticks)	£6.50

PESCADOS

Gambas Pil-Pil (GF) King prawns sizzling in roasted garlic olive oil, with hot red chillies	£8.95
Gambas Gabardinas King prawns in our beer batter served with hot sweet chilli sauce	£8.50
Calamares a la Romana Lightly floured & fried squid, served with lemon and alioli	£7.50
Cazuela Marisco (GF) Spanish seafood casserole in rich tomato & seafood broth	£9.50
Pescado en Adobo White fish marinated in spices, lightly floured & fried, served with lemon & alioli	£7.95
Mejillones (GF) Mussels served in tomato & chilli sauce or garlic cream & white wine	£8.50
Pescado Andaluz (GF) White fish cooked in a white wine & lemon sauce with peas & coriander	£8.50
Lubina Seabass fillet pan fried in a lemon & garlic sauce served with crispy rocket	£11.95

VERDURAS

Queso de Cabra (GF) Warm grilled goats cheese, served with pomegranate molasses & rocket	£7.50
Patatas Bravas (GF) Deep fried potatoes served with our Chef's special brava sauce or homemade alioli sauce	£6.50
Tortilla Española (GF) Traditional Spanish omelette with potatoes & onions	£5.95
Tapa Paella (GF) Individual paella with a selection of fresh vegetables	£7.50
Patatas Gratinadas (GF) Sliced potatoes baked with cream, cheese, oregano & onions	£6.95
Pisto (GF) Tomato and roast vegetable stew - traditional dish from La Mancha	£5.95
Lentejas (GF) Spanish lentil stew	£5.95
Potaje (GF) Chickpea and spinach stew	£6.50
Berenjenas con Miel Aubergine fritters served with Spanish honey	£6.50
Champiñones al Ajillo (GF) Mushrooms sauteed with garlic oil & finished with a touch of cream	£6.50

PAELLAS

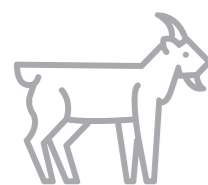
Paella de Verduras (GF) Vegetarian paella with a selection of fresh vegetables	Serves 1 Serves 2 £14.95 £28.00
Paella de Montaña (GF) Paella with a combination of chicken & dried cured chorizo	£15.95 £30.00
Paella Valenciana (GF) A Valencian style paella with a mix of chicken & seafood	£17.95 £35.00
Paella de Mariscos (GF) Traditional seafood paella with prawns, mussels, squid & white fish	£18.95 £38.00

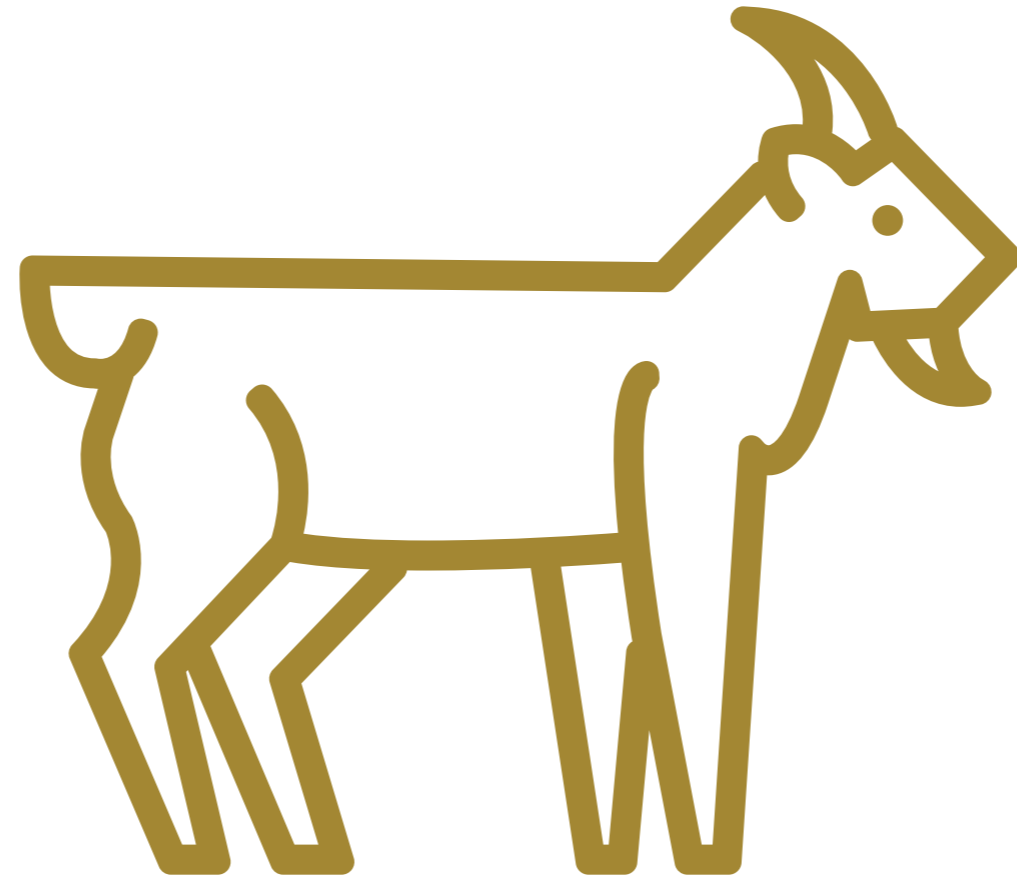
CARNES

Cinta de Lomo Marinated pork medallion served on toasted bread with alioli topped with roast pepper	£7.50
Cordero en Salsa (GF) Simmered lamb in a white wine sauce with ginger & mangos	£8.50
Croquetas de Jamón Homemade jamon serrano croquettes	£7.95
Hilos de Ternera (GF) Beef strips in a tomato, sweet sherry & cream sauce	£8.95
Morcilla Española (GF) Spanish black pudding sauteed in a sweet and spicy sauce	£7.95
Chorizo Frito al Vino Tinto (GF) Chorizo cooked in a rich red wine & tomato sauce	£7.50
Albóndigas Beef & pork meatballs in a rich tomato sauce	£7.95
Lentejas con Chorizo (GF) Spanish lentil stew with chorizo	£7.50
Potaje con Morcilla (GF) Chickpea and spinach stew with Spanish black pudding	£7.50
Presal Ibérica (GF) 100g Iberian pig shoulder steak, served with bravas & chimmichurri	£13.95

POLLO

Croquetas de Pollo Homemade chicken croquettes	£7.50
Tapa Paella (GF) Individual paella with chicken & sofrito	£8.95
Pollo a la Crema (GF) Strips of chicken breast in a creamy oregano & saffron sauce	£8.50
Pinchos de Ronda (GF) Marinated grilled chicken skewers served with alioli	£7.95
Pollo Crujiente Chicken strips in our light beer batter served with hot honey	£6.95
Pollo Burgos (GF) Chicken strips in a creamy sweet sherry & Spanish black pudding sauce	£9.50





LA CAABRA

SPANISH TAPAS BAR