



<b>Hummus Pimentón de la Vera</b>	<b>£4.95</b>
Traditional hummus with a hint of smoked paprika served with toasted ciabatta bread and breadsticks	
<b>Aceitunas</b>	<b>£5.95</b>
Spanish gordal olives	
<b>Boquerones en vinagre</b>	<b>£5.75</b>
Fresh marinated anchovies	

<b>Pan Fresco</b>	<b>£3.95</b>
Freshly baked bread served with extra virgin olive oil & sherry vinegar	
<b>Queso Manchego</b>	<b>£7.50</b>
Spanish cured cheese from La Mancha served with quince jelly	
<b>Jamón Ibérico de Bellota</b>	<b>£12.95</b>

<b>Pan Catalán</b>	<b>£4.95</b>
Toasted bread topped with tomato, garlic & olive oil	
Add extra: Cantabrian anchovies or Jamón serrano £2	
<b>Padrón Peppers</b>	<b>£5.95</b>
Peppers from padron, roasted served with salt flakes & extra virgin olive oil	
<b>Boquerones Fritos</b>	<b>£6.95</b>
Lightly floured & fried	
Anchovies served with lemon & spicy alioli	



## ACOMPAÑAMIENTOS

<b>Pan de Ajo</b>	<b>£3.95</b>
Garlic Bread	
<b>Pan de Ajo con Queso</b>	<b>£4.50</b>
Garlic Bread with cheese	
<b>Pan Garum</b>	<b>£4.95</b>
Toasted bread topped with olive & anchovy lepinade	
<b>Patatas Fritas</b>	<b>£3.95</b>
French fries	
<b>Patatas Fritas Cajún</b>	<b>£4.50</b>
French fries with cajun spices	

## ENSALADAS

<b>Ensalada Málaga</b>	<b>£5.95</b>
Goat cheese, walnuts, roast peppers and apple with sherry vinaigrette	
<b>Picadillo Andaluz</b>	<b>£5.95</b>
Tomatoes, red onion & olives with extra virgin olive oil & sherry vinegar	
<b>Ensalada Rusa</b>	<b>£5.95</b>
Spanish potato salad with tuna, egg, served with Spanish bread sticks	

## PESCADOS

<b>Gambas Pili-Pili</b>	<b>£7.50</b>
King prawns sizzling in roasted garlic olive oil, with hot red chillies	
<b>Gambas Gabardinas</b>	<b>£7.50</b>
King prawns in our beer batter served with hot sweet chilli sauce	
<b>Calamares a la romana</b>	<b>£6.95</b>
Lightly floured & fried squid, served with lemon and alioli	
<b>Cazuela Marisco</b>	<b>£8.50</b>
Spanish seafood casserole in rich tomato and seafood broth	
<b>Pescado en Adobo</b>	<b>£6.50</b>
White fish marinated in spices, lightly floured & fried, served with lemon & alioli	
<b>Mejillones</b>	<b>£7.50</b>
Mussels served in tomato & chilli sauce or garlic cream & white wine	
<b>Pescado Andaluz</b>	<b>£7.50</b>
White fish cooked in a white wine & lemon sauce with peas and coriander	



## VERDURAS

<b>Queso de Cabra</b>	<b>£6.95</b>
Warm grilled goats cheese, served with pomegranate molasses & rocket	
<b>Patatas Bravas</b>	<b>£4.95</b>
Deep fried potatoes served with our Chef's special brava sauce or homemade alioli sauce	
<b>Tortilla Española</b>	<b>£4.95</b>
Traditional Spanish omelette with potatoes & onions	
<b>Tapa Paella</b>	<b>£6.50</b>
Individual paella with a selection of fresh vegetables	
<b>Patatas Gratinadas</b>	<b>£5.95</b>
Sliced potatoes baked with cream, cheese oregano & onions.	
<b>Pisto</b>	<b>£5.25</b>
Tomato and roast vegetable stew - traditional dish from La Mancha	
<b>Lentejas</b>	<b>£4.95</b>
Spanish lentil stew	
<b>Potaje</b>	<b>£5.25</b>
Chickpea and spinach stew	
<b>Berenjenas con miel</b>	<b>£5.95</b>
Aubergine fritters served with Spanish honey	
<b>Champiñones al Ajillo</b>	<b>£5.95</b>
Mushrooms sauteed with garlic oil & finished with a touch of cream	

## PAELLAS

<b>Paella de Verduras</b>	<b>£28.00</b>
Vegetarian paella with a selection of fresh vegetables	
<b>Paella de Montaña</b>	<b>£30.00</b>
Paella with a combination of chicken and dried cured chorizo	
<b>Paella Valenciana</b>	<b>£35.00</b>
A valencian style paella with a mix of chicken and seafood	
<b>Paella de Mariscos</b>	<b>£38.00</b>
Traditional seafood paella with prawns, mussels, squid & white fish	

## CARNES

<b>Cinta de Lomo</b>	<b>£6.95</b>
Marinated pork medallion served on toasted bread with alioli topped with roast pepper	
<b>Cordero en Salsa</b>	<b>£7.50</b>
Simmered Lamb in a white wine sauce with ginger & mangos	
<b>Pinchos Morunos</b>	<b>£6.95</b>
Marinated grilled pork skewers served with brava sauce	
<b>Hilos de Ternera</b>	<b>£7.50</b>
Beef strips in a tomato, sweet sherry & cream sauce	
<b>Morcilla Española</b>	<b>£6.95</b>
Spanish black pudding sauteed in a sweet and spicy sauce	
<b>Chorizo Frito al Vino Tinto</b>	<b>£6.95</b>
Chorizo cooked in a rich red wine & tomato sauce	
<b>Albóndigas</b>	<b>£6.95</b>
Beef & pork meatballs in a rich tomato sauce	
<b>Lentejas con Chorizo</b>	<b>£5.95</b>
Spanish lentil stew with chorizo	
<b>Potaje con Morcilla</b>	<b>£6.50</b>
Chickpea and spinach stew with Spanish black pudding	
<b>Preso Ibérica</b>	<b>£12.95</b>
100g iberian pig shoulder steak, served with bravas & chimichurri	

## POLLO

<b>Croquetas de Pollo</b>	<b>£6.50</b>
Homemade chicken croquettes	
<b>Tapa Paella</b>	<b>£7.50</b>
Individual paella with chicken & sofrito	
<b>Pollo a la crema</b>	<b>£6.95</b>
Strips of chicken breast in a creamy oregano & saffron sauce	
<b>Pinchos de Ronda</b>	<b>£6.95</b>
Marinated grilled chicken skewers served with alioli	
<b>Pollo Crujiente</b>	<b>£6.50</b>
Chicken strips in our light beer batter served with alioli	
<b>Pollo Burgos</b>	<b>£7.50</b>
Chicken strips in a creamy sweet sherry & Spanish blackpudding sauce.	

