

TAPAS BAR MENU

SERVED TUESDAY- FRIDAY 5PM-9PM
SATURDAY & SUNDAY 12PM-3PM

ACEITUNAS (MIXED MARINATED OLIVES) **V GF** 3.00

ALMENDRAS (LIGHTLY SALTED MARCONA ALMONDS) **V GF** 3.00

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PAN (BREAD) **V** 2.00 **PAN CON AÏOLI** (BREAD WITH GARLIC MAYO) **V** 2.50

PAN CATALAN (CHARGRILLED BREAD, TOMATO, GARLIC & EXTRA VIRGIN OLIVE OIL) **V** 3.50

PAN CATALAN CON JAMÓN SERRANO (WITH CURED HAM) 4.50

PAN CATALAN CON QUESO MANCHEGO (WITH MANCHEGO CHEESE) **V** 4.50

PAN CATALAN MIXTO (WITH CURED HAM & MANCHEGO CHEESE) 4.50

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PLATO DE JAMÓN IBÉRICO PATA NEGRA (PLATE OF IBERICIAN CURED HAM) **GF** 6.50

PLATO DE CHORIZO IBÉRICO (PLATE OF IBERICIAN CHORIZO) **GF** 4.75

PLATO IBÉRICO MIXTO (PLATE OF CHORIZO & CURED HAM) **GF** 6.00

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CROQUETAS DE JAMÓN SERRANO (CURED HAM CROQUETTES) 4.75

CROQUETAS DE BACALAO (COD CROQUETTES) 4.75

CHORICITOS AL VINO (FRESH BITESIZE SPICY CHORIZO SAUSAGE COOKED IN RED WINE) **GF** 4.75

ALBONDIGAS (BEEF & PORK MEATBALLS WITH TOMATO, GARLIC & HERB SAUCE) **GF** 4.75

ALITAS DE POLLO CON SAL Y PIMIENTA (CRISPY SALT & PEPPER CHICKEN WINGS) 4.75

PAELLA DE POLLO (SPANISH RICE WITH CHICKEN) **GF** 4.75

GAMBAS PIL PIL (PRAWNS COOKED IN EXTRA VIRGIN OLIVE OIL, CHILLI & GARLIC) **GF** 4.95

CALAMARES A LA ROMANA (SQUID DEEP FRIED IN A LIGHT PAPRIKA BATTER) 4.95

TORTILLA ESPAÑOLA (SPANISH OMELETTE OF POTATO & ONION) **V GF** 4.75

CHAMPIÑONES AL AJILLO (GARLIC MUSHROOMS) **V GF** 4.50

PIMIENTOS DE PADRÓN (GALICIAN PEPPERS PAN FRIED IN OLIVE OIL & SEA SALT) **V GF** 4.75

PATATAS BRAVAS (CUBED POTATOES IN A SPICY SAUCE) **V** 4.50

MANCHEGO CON MEMBRILLO (SHEEPS MILK CHEESE WITH QUINCE PRESERVE) **V GF** 4.75

AÏOLI OR SPICY SALSA BRAVA **V GF** 0.50

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JUG OF SANGRIA (RED WINE WITH FRUIT & LEMONADE OVER ICE) **V GF** 15.00

GLASS OF SANGRIA **V GF** 5.00

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PLEASE ASK FOR A DESSERT MENU

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V VEGETARIAN **GF** GLUTEN FREE

ALLERGIES & INTOLERANCES : PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION
WE CANNOT GUARANTEE AGAINST TRACES OF INTOLERANCES