

It is your responsibility to inform your server of any allergies or intolerances before placing your order.

TAPAS REVOLUTION

PICA PICAR BREAD & NIBBLES

TABLA DE PAN £5.95

Sharing mixed bread board with alioli, extra virgin olive oil and sherry balsamic for dipping

ACEITUNAS GORDAL (VE) (GF) £3.25

Queen & Manzanilla olives from Seville with extra virgin olive oil and oregano

PAN CON TOMATE (VE) £4.25

Freshly toasted ciabatta bread with garlic, tomato and olive oil

PAN DE LA CASA Y JAMÓN £5.25

Toasted ciabatta bread with a garlic & tomato "salmorejo", olive oil and serrano ham

JAMÓN & QUESO CHARCUTERIE

JAMÓN IBÉRICO RESERVA £8.50/£16

Spain's famous 24 month dry-aged ham from acorn fed Iberian pigs, served with picos bread-sticks

QUESO MANCHEGO Y MEMBRILLO (N) £7.25

Castilian ewe's milk cheese aged for 12 months served with a walnut quince jelly & picos bread-sticks

TABLA MIXTA (N) £13.95

A selection of jamón serrano, toasted ciabatta bread, grated tomatoes, Andalusian olives, manchego cheese, Majorcan almonds and sobrasada

TAPAS STARTERS & SMALL PLATES

TAPAS TIME 3 TAPAS FOR £18 MON - FRI FROM 12PM - 6PM* (T's & C's apply)

CARNES MEAT

CROQUETAS DE JAMÓN £6.50

Delicious cured ham and creamy béchamel croquettes deep fried until crispy

ALITAS DE POLLO A LA MIEL Y LIMÓN (T) £6.75

Marinated crispy chicken wings with a lemon and honey dressing

ALBÓDIGAS CON TOMATE £6.95

Spanish style beef and pork meatballs in a rich tomato and vegetable 'sofrito' sauce

CHORIZO A LA SIDRA (GF) £6.95

Spiced Asturian sausage roasted with red onion and a vintage cider reduction

TORREZNOS CON MOJOS (T) £7.95

Delicious Crispy slow-cooked pork belly drizzled with a herb mojo verde and a sweet and spicy sauce (+£1 TT)

PESCADOS FISH

CALAMARES FRITOS £6.95

Squid rings deep-fried & served with garlic mayonnaise and fresh lemon

GAMBAS AL AJILLO (GF) £8.25

Delicious pan-fried tiger prawns cooked with a garlic and parsley oil, served with grilled lemon (+£1 TT)

FRITURA MIXTA £7.50

Deep-fried crispy squid, prawns, whitebait and pollock, served with padron peppers, alioli and fresh lemon

PULPO A LA GALLEGA (GF) £8.95

Galician octopus layered on baby new potatoes dressed with sweet smoked paprika and olive oil (+£1 TT)

BOQUERONES £6.50

Pickled Anchovies served with a herb mojo verde and rich garlic and tomato dressing

VERDURAS VEGETABLES

BERENJENAS FRITAS (V) £6.50

Crispy fried aubergine strips with a rosemary spiced honey and fresh coriander

PIQUILLOS CON SETAS (V) £6.95

Piquillo pepper gratin filled with a creamy cheese and mushroom béchamel sauce

TORTILLA DE PATATAS (V) (T) £6.25

Classic Spanish omelette with potatoes and onion, made using eggs from free range corn-fed hens

ENSALADA DE TOMATES (V) £7.25

Mixed tomatoes with pickled red onion, topped with goat's cheese and a herb and olive oil dressing (+£1 TT)

PIMIENTOS DE PADRÓN (VE) (T) £6.50

Fried sweet green peppers from Galicia topped with Maldon Sea Salt and cider reduction

PLATOS PRINCIPALES MAIN PLATES

CODILLO CON PIQUILLOS £16.25

Iberian pork shank slow-roasted over 12 hours served with piquillo peppers, green beans and topped with salsa verde

FILETE A LA PARRILLA £19.50

Grilled rib-eye steak, served with mixed mushrooms with garlic, piquillo peppers and smoky chimichurri dressing

BROCHETA DE POLLO (T) £14.95

Marinated chicken in a lemon & garlic glaze, skewered with onion & mixed peppers served with garlic crushed potatoes

SECRETO IBÉRICO £16.95

Slow-cooked Iberian pork shoulder served with padron peppers and garlic crushed potatoes

BACALAO CON PIPERRADA £15.95

Pan roasted Scottish loin of cod served with slow-cooked red peppers, onions and sautéed green beans

CALABAZA ASADA (N) (VE) £12.95

Roasted butternut squash with braised chickpeas, spinach, garlic, mushrooms, peppers and almonds

We recommend with:

Patatas Bravas

Patatas Romero

Ensalada Verde

Guisantes Con Jamón

Patatas Romero

Patatas Bravas

PAELLA TO SHARE

Paella, Spain's most famous dish, comes from the region of Valencia. It is traditionally cooked, served and shared from iconic steel pans (from which it acquires its name).

PAELLA VALENCIANA (GF) £12.95 PER PERSON

Cooked with chicken wings, green beans, artichokes, red peppers and rosemary

PAELLA MIXTA (GF) £13.95 PER PERSON

The best of both worlds: chicken, seafood, red pepper, green beans and artichokes

PAELLA DE MARISCO (GF) £14.95 PER PERSON

Made with shellfish: squid, tiger prawns, mussels and red pepper

ARROZ NEGRO (GF) £14.95 PER PERSON

Cooked slowly in a traditional terracotta clay pot with shellfish and squid ink

Our paella pans are for 2 people, so please note paella must be ordered in even numbers, prices are per person. Our paellas are prepared to order, please allow up to 25 minutes for your paella to be served while you enjoy your tapas.

ACOMPAÑAMIENTOS SIDE DISHES

GUISANTES CON JAMÓN £4.25

Garden peas with Jamón, mint, confit onion and slow roasted garlic

CHAMPIÑONES AL AJILLO (VE) (GF) £4.50

A variety of seasonal mushrooms, sautéed in garlic, white wine and parsley

PATATAS BRAVAS (V) (T) £4.75

Fried potatoes with spicy tomato sauce and alioli, *or try our garlic crushed new potatoes*

GARBANZOS Y ESPINACAS (VE) (N) £4.25

Braised chickpeas with baby spinach, garlic and spices

JUDÍAS VERDES CON MANCHEGO (GF) £4.50

Green beans tossed with extra virgin olive oil, sea salt and topped with manchego

ENSALADA VERDE (V) £4.25

Baby gem and spinach salad with croutons, beans, olives, cucumber, garlic and manchego dressing

POSTRES DESSERTS

Sharing

TABLA DE POSTRES (N) £9.25

Selection of our tasting desserts for those that can't decide or who are happy to share

CHURROS CON CHOCOLATE (V) £5.95

Selection of cinnamon sugar and served with hot dipping chocolate

TARTA DE QUESO £6.25

Traditional Basque cheesecake served with a red berry compote

TARTA DE SANTIAGO (N) £5.95

Traditional almond cake served warm with vanilla ice cream and toffee sauce

HELADO VANILLA Y PX (V) (GF) £5.50

Vanilla bean ice cream with a shot of Pedro Ximenez sweet sherry

COULANT DE CHOCOLATE (V) (N) £6.25

Baked to order chocolate fondant with a hint of orange, served with clotted cream

(GF) Gluten-free (T) Gluten trace (V) Vegetarian (VE) Vegan (N) Nuts



MENU
CARTE