

SERVING TIMES

12PM – 9.30PM
EVERY DAY

SOUPS {Sopas}

- S

SEAFOOD CHOWDER {Crema de mariscos} £5.50
Creamy seafood soup with cod and prawns served with bread (Ce, F, D, Cr)
- V

PARMENTIER SOUP {Sopa parmentier}. £3.90
A creamy leek and potato soup served with crunchy croutons and a drizzle of truffle oil (Ce, D)

SIDES {Platos adicionales}

- V

PORTION OF BREAD {Racion de pan} £2.30
Served with a side of Romesco sauce and butter (Ce, N)
- Ve

PORTION OF RICE {Racion de arroz} £2.30
Basmati rice seasoned with onions (Ce)
- Ve

PATATAS FRITAS {Patatas fritas}. £2.90
Small, hand-cut potatoes dressed with salsa brava (N, S)
- Ve

PONT NEUF POTATOES £2.90
Seasoned with coriander and garnished with cherry tomatoes
- V

BABY POTATOES {Papas pequeñas} £2.90
Boiled and served with thyme and butter (D)
- V

CAPRESE SALAD {Ensalada caprese}. £3.90
Tomato, mozzarella and basil leaves drizzled with balsamic glaze (D)

LARGE PLATES {Principales}

- M

ROASTED DUCK BREAST {Pato al horno}. £9.50
Duck breast cooked in a honey, red wine and spring onion jus, served with baby potatoes (D, S)
- M

VALENCIANA LAMB {Cordero estofado}. £9.50
Tender stewed lamb with red wine and shallots, served with buttered carrots, fresh thyme and baby potatoes (D, S)
- M

MARINER’S CHICKEN £8.50
Chicken breast grilled with sweet peppers, lemon, and a coriander infusion, served with pont neuf potatoes (S)
- S

GRILLED SALMON STEAK £9.90
Salmon marinated in olive oil and lemon, served with basmati rice and a cucumber relish (F, S)
- S

GRILLED SEABASS {Lubina a la parrilla} £9.50
Seabass served with puréed mushroom sauce, pont neuf potatoes and a wedge of lemon (Ce, F, S)
- Ve

BUTTERNUT SQUASH RISOTTO {Risoto de calabaza} £7.90
Arborio rice with butternut squash, cooked mushrooms finished with sage (S)

DESSERTS {Postres}

- V

CHEESECAKE {Tarta de queso} £3.90
Cheesecake served with a seasonal fruit jus (D, Ce)
- V

CATALAN CUSTARD {Crema Catalana} £3.90
Catalan custard topped with hard cinnamon caramel (D, E)

SHARING BOARDS

SMALL RATION LARGE RATION

- V

MEZZE BOARD £4.10 £6.90
Choice of dips; (Hummus (Ce, Se), Tzatziki (D), Guacamole)
Small ration is 1 dip -Large ration is all dips
- M

CHARCUTERIE PLATTER £7.20 £13.50
A selection of Iberian-cured meats served with pickled cornichons and olives (Ce)
- V

CHEESE BOARD £6.50 £11.50
A selection of Mediterranean cheeses served with grapes, crackers and membrillo (Ce, D)
- M

COMBI PLATTER £7.20 £13.50
Serrano ham, Manchego cheese, and crackers garnished with pickled cornichons (Ce, D)

WINE & DINE

ENJOY 10% OFF
ANY OF OUR WINE
RANGE WHEN YOU
DINE WITH US

SMALL PLATES {Tapas}

S

SEAFOOD

V

VEGETARIAN

Ve

VEGAN

M

MEAT

- Ve

STUFFED AUBERGINE {Berenjena rellena}. £4.90
Roasted aubergine stuffed with vegetables and garnished with sweet chillies
- V

GRILLED HALLOUMI {Queso halloumi a la plaucha}. £5.90
Grilled halloumi, asparagus and courgettes tossed with tomatoes, broad beans, capers, a drizzle of olive oil and fresh herbs (D)
- M

MEATBALLS {Albondigas}. £5.50
Freshly prepared beef meatballs served in a rich tomato sauce with peas and tomato bites (Ce, E, S)
- S

TEMPURA PRAWNS {Gambas fritas en tempura}. £5.90
Lightly battered prawns served on a bed of lettuce with homemade Marie Rose sauce and a wedge of lemon (Ce, Cr)
- Ve

SAUTÉED SPINACH AND CHICKPEA {Garbanzos con espinacas}. £4.50
Cooked chickpeas and spinach seasoned with garlic, paprika, olive oil and coriander
- V

GLAZED AUBERGINE {Berenjena glaseada} £5.50
A stack of sliced aubergine with layers of mozzarella and tomato drizzled with balsamic glaze and sprinkled with oregano (D, S)
- M

GALICIAN PORK {Zorza} £5.90
Tender pork shoulder marinated in garlic, paprika and white wine, served with diced potatoes (S)
- S

CALAMARI {Calamare a la Romana}. £4.90
Lightly battered squid served with homemade Marie Rose sauce and a wedge of lemon (Ce, M, E, Mu, D)
- Ve

NUTTY KALE {Col rizado con arroz}. £4.90
Fried basmati rice with kale, squash, chesnuts and mushrooms (N)
- V

SPANISH OMELETTE {Tortilla de patatas}. £3.90
Authentic Spanish omelette made with potatoes, eggs, onion and a pinch of paprika, served with homemade alioli (E)
- M

CROQUETTES {Croquetas} £4.50
Chicken or Blue cheese, bread-crumbed, served with homemade alioli (Ce, D, E)
- S

WHITE WINE PRAWNS {Gambas Pil Pil}. £5.90
Tiger prawns marinated and cooked in garlic, white wine, coriander, mild chilli and olive oil (Cr, S)
- Ve

PADRON PEPPERS {Pimientos de padron} £3.90
Sautéed Spanish green peppers with a sprinkle of rock salt
- Ve

GREEN LENTIL BOLOGNESE {Boloñesa de lentejas} £4.90
Green lentil bolognese made with leeks, carrots, tomatoes and fresh herbs, served over a bed of fusilli pasta (Ce)
- S

CRISPY WHITE BAIT {Boqueron rebozado} £3.90
Lightly breaded white bait served with a wedge of lemon (Ce, F)

Some of our dishes – including our bread and dips served on the side contain traces of allergens. For more information, please ask one of our team.