

PLATOS PARA COMPARTIR SHARING PLATES

TABLA DE IBÉRICOS GF £14.45
A mixed platter of Serrano ham, aged Ibérico Chorizo, Lomo and Manchego cheese.

PLATO COMBINADO ESPAÑOL £17.45
A mixed platter of Serrano ham, aged Ibérico Chorizo, Lomo, Tostada di Sobrassada, Ensalada Andaluza and Manchego cheese.

TABLA DE SERRANO GF £11.50
A platter of thinly sliced Serrano ham with a drizzle of extra virgin olive oil.

TAPAS DE VEGETALES VEGETABLE DISHES

TORTILLA ESPAÑOLA £6.45
A thick Spanish omelette filled with sliced potato and onion with Pixto salsa.

ENSALADA ANDALUZA VG £7.45
Asparagus tips, artichokes, sun blush tomatoes and sweet hinamin dressing.

ENSALADA FRESCA DE MALLORCA VG GF £6.45
Butter bean salad with roasted sweet potato, red onion, cherry tomatoes, coriander, parsley, pomegranate seeds, fresh mint and sherry vinaigrette.

CHAMPIÑONES GRATINADOS V £7.45
Baked woodland mushrooms, baby spinach, white wine and cream with queso fresco crumb and tostadas.

PATATAS BRAVAS £5.95
Fried cubed potatoes, spicy tomato sauce and alioli.

ENSALADA DE LENTEJAS V £5.95
Puy lentil salad with red peppers, carrot, red onion, mint and cucumber with honey & mustard vinaigrette.

BERENJENA AL HORNO V £7.75
Baked aubergine, pomegranate dressing, mint yoghurt and pomegranate seeds.

ESPÁRRAGOS A LA PARRILLA GF £7.95
Grilled asparagus, Manchego cheese, lemon hollandaise and crushed black pepper.

PATATAS GRATINADAS V GF £6.25
Layers of sliced potato, baked with garlic cream and mozzarella cheese.

PIMIENTOS DE PADRÓN VG GF £7.45
Strong flavoured small green peppers, seared in a pan and sprinkled with coarse sea salt.

QUESO DE CABRA AL HORNO GF £7.25
Grilled round of goats' cheese with our own orange & chilli marmalade.

SANGRIA?

SIP UP SOME SUNSHINE WITH
ONE OF OUR VIBRANT PITCHERS

CLASSIC SANGRIA £17.95
CAVA SANGRIA £21.95

PAELLAS

We suggest our paellas serve 2 people.
As they are cooked to order, please allow 25 minutes.

PAELLA DE CARNE GF £29.95
Served with chicken, pork, Spanish morcilla, mushrooms and fresh asparagus.

PAELLA MIXTA GF £32.95
Served with chicken, haddock, calamari, king prawns & Shetland mussels, topped with two large shell-on king prawns.

PAELLA DE MARISCOS GF £34.95
Served with haddock, calamari, king prawns & Shetland mussels, topped with two large shell-on king prawns.

TAPAS DE CARNE MEAT DISHES

ALBÓNDIGAS £7.45
Traditional spiced pork & beef meatballs in rich tomato sauce.

CHORIZO AL VINO GF £7.45
Sliced Spanish chorizo sautéed in red wine.

CROQUETAS DE JAMÓN Y QUESO £7.45
Crisp croquettes stuffed with Serrano ham & mozzarella cheese with alioli.

POLLO AL AJILLO GF £8.95
A classic Spanish dish of chicken thighs roasted with chicken stock, garlic, rosemary and red chilli.

POLLO Y PANCETA £8.95
Skewers of chicken, pancetta and red onion marinated in chimichurri, with rocket, pine nuts and chimichurri salsa.

PICAÑA A LA PARILLA £11.95
Pan-seared strips of rump steak marinated in cumin & red chilli with Mojo sauce and rocket.

PINCHITOS ANDALUCES GF £8.95
Grilled pork skewers marinated in Adobo spices, garlic, rosemary and coriander, with garlic, lemon & mint yoghurt, spicy slaw and rocket.

BUTIFARRA NEGRA £6.95
Traditional thick cut grilled black pudding topped with apple & onion chutney.

TAJINE DE CORDERO £9.75
Tagine of lamb slow-cooked with paprika, cumin, tomatoes, cinnamon, sultanas and apricots.

POLLO REBOZADO CON MIEL £8.25
Chicken fillets in light and crispy batter drizzled with honey & grain mustard dressing.

CHORIZO Y BUTIFARRA NEGRA £8.45
Sautéed Spanish chorizo and black pudding in spicy tomato sauce.

ACOMPAÑAMIENTOS

SIDES

BOLLO AL AJILLO V £4.95
Small bread loaf baked with garlic butter.

ACEITUNAS ALIÑADAS VG GF £4.25
Marinated Spanish olives.

PATATAS FRITAS £4.85
French fries.

PAN CATALÁN VG £4.25
Toasted crusty bread, seasoned tomato, garlic and olive oil.

PAN FRESCO VG £4.25
A basket of mixed bread with olive oil.

PAN DE AJO CON QUESO V £5.85
Small bread loaf baked with garlic butter and cheese.

ENSALADA MIXTA VG £5.25
Mixed salad of seasonal leaves, mixed peppers, cherry tomatoes, grilled asparagus, cucumber and sweet hinamin dressing.

MENÚS ESPECIALES

A tasting menu, priced per person, shared between two

MENÚ ESPECIAL £28.95 pp

Tabla De Ibéricos GF
Served with bread & Spanish olives VG

Pollo Rebozado Con Miel
Patatas Bravas | Berenjena Al Horno V
Chorizo Y Butifarra Negra
Queso De Cabra Al Horno GF

MENÚ ESPECIAL RESERVA £30.95 pp

Tabla De Ibéricos GF
Served with bread & Spanish olives VG

Calamares Fritos | Pollo Al Ajillo GF
Tajine De Cordero | Gambas Pil Pil GF
Patatas Gratinadas V GF

TAPAS DE MARISCOS FISH & SHELLFISH DISHES

CALAMARES FRITOS £7.95
Classic crisp-fried calamari served with lime mayo.

MEJILLONES A LA MARINERA GF £7.95
Fresh Shetland mussels cooked in white wine, shallots & garlic, finished off with cream.

GAMBAS REBOZADAS £8.95
Large king prawns, lightly floured and crisp-fried, tossed in our own sweet chilli sauce with crispy rocket.

GAMBAS PIL PIL GF £8.75
King prawns roasted in olive oil, chilli, paprika and garlic.

PESCADO ADOBADO £9.25
Lemon, paprika & garlic marinated haddock pieces, lightly dusted, crisp-fried and served with alioli.

GAMBAS A LA PLANCHA GF £13.95
Grilled extra-large king prawns with anchovy butter.

BOQUERONES EN VINAGRE GF £5.25
Marinated white anchovies.

VIEIRAS CON SERRANO £14.95
Seared Scottish king scallops, basil & leek cream sauce, Serrano crumble and crispy rocket.

GAMBAS PICANTES GF £8.95
Large king prawns marinated in garlic and pan-fried with a green chilli, coriander and tomato sauce.

PAELLA TAPA GF £8.75
King prawns and Spanish chorizo with rice, lemon and alioli.

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.

SPANISH BREAKFAST

SERVED DAILY

SCAN QR CODE FOR BOOKING & MENU



CAVA Y SANGRIA

125ml | Bottle

Glass | Pitcher

CAVA BRUT RESERVA VILARNAU. PENEDES
This Cava is aged for longer giving it wonderful toasty notes, balanced with a crisp finish.

SANGRIA £7⁹⁵ | £29⁹⁵
Drink in the essence of Spanish summertime with our unique take on this thirst quenching cocktail.

VILARNAU CAVA BRUT RESERVA ROSÉ "GAUDI". PENEDES
Gaudi's favourite Cava, vibrant summer fruit flavours framed with fresh acidity.

CAVA SANGRIA £7²⁵ | £17⁹⁵
For that extra special Sangria moment, why not treat yourself to a pitcher of Cava Sangria made with Cava Brut Vilarnau and apple juice.

VINO

175ml | Bottle

VINO BLANCO

CAL Y CANTO BLANCO, LA MANCHA VERDEJO £6⁴⁵ | £23⁹⁵
A very light, fruity and refreshing white wine.

LA MUREDA, ORGANIC SAUVIGNON BLANC £6⁹⁵ | £25⁹⁵
An organic wine with crisp citrus fruit and a dry zingy finish.

VIURA BERONIA, RIOJA BLANCO VG £7⁴⁵ | £27⁹⁵
A fresh, crisp, dry white wine with zingy acidity and citrus notes.

VINO TINTO

CAL Y CANTO TINTO, LA MANCHA. TEMPRANILLO £6⁴⁵ | £23⁹⁵
A light and fruity red which goes well, with or without food.

LA MUREDA, CASTILLA. ORGANIC MERLOT £6⁹⁵ | £25⁹⁵
A plummy and easy drinking organic Merlot, juicy with soft tannins.

SIGLO SACO, RIOJA £7⁹⁵ | £29⁹⁵
An easy drinking, fruity style of Rioja.

CÓCTELES CLÁSICOS

COSMOPOLITAN £9⁹⁵
Absolut vodka, Cointreau, cranberry juice and fresh lime.

PICANTE £10⁹⁵
El Jimador Blanco tequila, Cointreau, fresh lime juice and red chilli.

MOJITO £10⁹⁵
Fresh limes muddled with mint, gomme and Bacardi Carta Blanca topped with soda water. Choose classic, raspberry or passion fruit.

PIÑA COLADA £10⁹⁵
Bacardi Carta Blanca, piña colada syrup, gomme, pineapple juice, double cream and a dash of lime.

SOLERO £9⁹⁵
Absolut Citron, Beefeater gin, passion fruit purée, agave and lemonade

STRAWBERRY DAIQUIRI £10⁹⁵
Bacardi Carta Blanca, strawberry purée, fresh lime juice, gomme and fresh strawberries.

FRENCH MARTINI £10⁹⁵
Absolut vodka, Chambord black raspberry liqueur, pineapple juice and gomme topped with fresh raspberries.

KIR ESPAÑOL £9⁹⁵
Chambord black raspberry liqueur topped up with Cava Brut Vilarnau.

BELLINI £9⁴⁵
The classic fizz of Cava Brut Vilarnau flavoured with peach, strawberry, raspberry or passion fruit.

CAIPIRINHA £10⁹⁵
Fresh limes muddled with Sagatiba Cachaça and gomme over crushed ice. Choose classic or raspberry.

We have more cocktails, wines & spirits on our full drinks list. Just ask your server.



Cafe Andaluz



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AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM.



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