



## BOARDS

**JAMÓN IBÉRICO**  
24 MONTHS CURED ACORN-FED  
IBÉRICO PORK HAM ..... **Small Large**  
11.95 16.45

**JAMÓN Y QUESO**  
SLICED SERRANO HAM AND MANCHEGO CHEESE 16.95

**QUESO MANCHEGO**  
FIRM CONSISTENCY, WITH BUTTERY  
TEXTURE AND CREAMY FLAVOR ..... **Small Large**  
6.95 9.95

**TABLA MIXTA**  
SLICED CHORIZO, SLICED SALCHICHÓN (SPANISH  
SALAMI), SERRANO HAM, MANCHEGO CHEESE ..... **23.5**

## SIDES

**OLIVAS**  
MARINATED MIXED OLIVES ..... **3.40**

**PAN**  
BREAD ..... **2.95**

**PAN DE AJO**  
GARLIC BREAD ..... **4.25**

EXTRA CHEESE ON TOP £ 0.95

**PAN TUMACA**  
GARLIC RUBBED TOAST WITH FRESH TOMATO  
SAUCE ON THE SIDE ..... **4.25**

## SALADS

**ENSALADA TRICOLOR**  
AVOCADO, MOZZARELLA, TOMATO AND OLIVE  
OIL ..... **7.95**

**ENSALADA MIXTA**  
LETTUCE, TOMATO, RED CABBAGE,  
CUCUMBERS, CARROTS AND AVOCADO ..... **7.45**

**ENSALADA DE HALLOUMI**  
LETTUCE, TOMATO, CABBAGE, CARROTS,  
AVOCADO, FRIED HALLOUMI ..... **7.95**

## VEGETARIAN TAPAS

**PATATAS BRAVAS**  
HAND-CUT FRIED POTATOES, CHOICE OF TOPPINGS:  
GARLIC MAYO - SPICY MAYO - SPICY TOMATO - BLUE CHEESE **5.95**

**TORTILLA ESPAÑOLA**  
POTATO AND ONION SPANISH OMELETTE ..... **6.75**

**CROQUETAS DE MANCHEGO**  
MANCHEGO CHEESE AND SPINACH CROQUETTES WITH  
SWEET ONION SAUCE ON THE SIDE ..... **7.5**

**BERENJENAS GRATINADAS**  
GOAT CHEESE WITH GRILLED AUBERGINES IN TOMATO SAUCE,  
TOPPED WITH MELTED MANCHEGO ..... **7.8**

**PIMIENTOS DEL PADRÓN**  
PAN FRIED TRADITIONAL SPANISH SMALL GREEN PEPPERS  
WITH ROCK SALT ..... **7.5**

**QUESO CON MIEL**  
FRIED GOAT CHEESE ON HOME MADE CASAVA CRISPS  
TOPPED WITH ORANGE HONEY ..... **7.75**

**CHAMPIÑONES AL AJILLO / A LA CREMA**  
CHESTNUT MUSHROOM, CHOICE OF COOKING WITH:  
GARLIC, OLIVE OIL, PARSLEY / OR WHITE WINE SAUCE ..... **6.95**

## PAELLAS VEGETARIAN VEGAN

**HUERTANA** FOR 1 FOR 2 FOR 3  
VEGETARIAN PAELLA ..... **15.95 22.95 29.95**

**VEGAN PAELLA** For 1 For 2 For 3  
Vegetable paella with Vegan sausages ..... **16.95 23.95 30.95**

PAELLA IS TRADITIONAL SPANISH RICE DISH COOKED IN A BROAD  
FLAT PAN. EACH PAELLA IS PREPARED TO ORDERED SIZE AND  
COOKED INDIVIDUALLY. SIZES ARE FOR 1, 2 OR 3 PEOPLE.  
PAELLA COOKING TIME IS 30MIN, IN BUSY TIMES UP TO 45MIN

## SEAFOOD TAPAS

**BOQUERONES/ANCHOAS MONTADITOS**  
FRESH TOMATO SAUCE, CRASHED AVOCADO ON TOAST, CHOICE  
OF:  
ANCHOVY FILLETS IN VINAGRETTE/SALTED ANCHOVIES/MIX OF  
BOTH ..... **7.5**

**CALAMARES A LA ROMANA**  
CRISP-FRIED BATTERED SQUID RINGS ..... **7.95**

**CROQUETAS DE GAMBAS**  
PRAWNS CROQUETTES ..... **8.25**

**GAMBAS AL AJILLO**  
SIZZLING PRAWNS COOKED IN OLIVE OIL WITH GARLIC AND  
RED CHILLI ..... **8.45**

**DELICIAS DE BACALAO**  
CRISP-FRIED COD FILLETS SERVED WITH GARLIC  
MAYONNAISE ..... **7.95**

**GAMBAS AL VINO BLANCO**  
PRAWNS COOKED IN WHITE WINE SAUCE ..... **8.45**

**PULPO A LA GALLEGA**  
GALICIAN STYLE SLICED OCTOPUS, THIN SLICED BOILED  
POTATO, SPICY PAPRIKA AND OLIVE OIL ..... **14.95**

**LUBINA A LA PLANCHA**  
GRILLED SEA-BASS FILLET ON A BED OF FINE, LIGHTLY  
SPICED PASTA WITH HINT OF TOMATO ..... **11.95**

## PAELLAS MEAT SEAFOOD

**CHORIZO** FOR 1 FOR 2 FOR 3  
CHORIZO SAUSAGE AND CHICKEN PAELLA ..... **15.95 22.95 29.95**

**MIXTA** FOR 1 FOR 2 FOR 3  
SEAFOOD AND CHICKEN PAELLA ..... **16.95 23.95 30.95**

**MARINERA** FOR 1 FOR 2 FOR 3  
SEAFOOD PAELLA ..... **17.95 24.95 31.95**

**NEGRA** FOR 1 FOR 2 FOR 3  
BLACK SQUID INK AND SHRIMPS PAELLA ..... **15.95 22.95 29.95**

## MEAT TAPAS

### BEEF

**ALBÓNDIGAS**  
BEEF MEATBALLS COOKED IN A RICH TOMATO SAUCE ..... **7.95**

**FILETES CON PATATAS**  
RUMP STEAK WITH FRIES, BLUE CHEESE SAUCE ON  
THE SIDE ..... **13.90**

**SALTEADO DE TERNERA Y VERDURAS**  
STRIPS OF BEVETTE STEAK PAN FRIED WITH RED AND  
GREEN PEPPERS AND ONION ..... **11.95**

### PORK

**CHORIZO AL VINO**  
SLICED SPANISH SAUSAGES COOKED IN RED WINE ..... **7.95**

**CROQUETAS DE JAMÓN**  
SERRANO HAM CROQUETTES WITH SWEET ONION SAUCE ..... **7.5**

**HUEVOS ROTOS**  
FAMOUS SIMPLE DISH FROM MADRID, HAND-CUT FRIED  
POTATOES TOPPED WITH FRIED EGGS AND IBÉRICO HAM ..... **7.95**

**LOMO AL ROQUEFORT**  
GRILLED IBÉRICO PORK LOIN TOPPED WITH BLUE  
CHEESE SAUCE ..... **9.95**

### CHICKEN

**LÁGRIMAS DE POLLO**  
STRIPS OF CHICKEN BREAST CRUMBED AND DEEP  
FRIED ..... **7.95**

**POLLO A LA CREMA**  
GRILLED CHICKEN IN A CREAMY MUSHROOM SAUCE  
COOKED WITH WHITE WINE ..... **9.25**

**ESCALOPE DE POLLO EMPANADO**  
CHICKEN ESCALOPE COATED IN EGG & CRUMBS, WITH  
GARLIC AND PARSLEY ..... **9.45**