

# JAMON-JAMON

TAPAS - SANGRIA - PAELLA

STEP INTO SPIRIT OF THE  
SPANISH CUISINE

## PAELLA

VALENCIAN RICE DISH. CLASSIC INGREDIENTS AND SEASONING.  
ALLOW 30 MINS

	SERVE	1 TO 2	/	2 TO 3
<b>PAELLA HUERTANA</b>		17.95	/	25.95
<i>Vegetarian paella</i>				
<b>PAELLA MARINERA</b>		19.95	/	27.95
<i>Mixed seafood paella</i>				
<b>PAELLA NEGRA</b>		18.95	/	26.95
<i>Squid ink black rice tossed with mixed seafood and peppers</i>				

	SERVE	1 TO 2	/	2 TO 3
<b>PAELLA MIXTA</b>		19.45	/	27.45
<i>Chicken and seafood paella</i>				
<b>PAELLA POLLO Y CHORIZO</b>		18.95	/	26.95
<i>chicken and chorizo paella</i>				
<b>PAELLA VEGANA</b>		18.95	/	26.95
<i>Vegetable paella with vegan sausages</i>				

## SIDES

<b>OLIVAS</b>	3.40
<i>Marinated Mixed olives</i>	
<b>PAN</b>	3.95
<i>Bread</i>	
<b>BOQUERONES EN VINAGRE</b>	8.45
<i>Whitebait in garlic, oil and vinegar</i>	

<b>PAN TUMACA</b>	5.25
<i>Garlic rubber toast with fresh tomato sauce</i>	
<b>PAN DE AJO</b>	5.20
<i>Garlic bread</i>	
<b>PAN DE AJO CON QUESO</b>	6.20
<i>Garlic bread with cheese</i>	

## BOARDS

	Small	Large
<b>JAMON IBERICO</b>	12.95	17.95
<i>24 months cured acorn fed iberiko pork ham</i>		
<b>QUESO MANCHEGO</b>	6.95	9.95
<i>Firm consistency, with buttery texture and creamy flavour</i>		
<b>JAMON Y QUESO</b>	17.95	
<i>Sliced serrano ham and manchego cheese</i>		
<b>TABLA MIXTA</b>	26.95	
<i>Sliced chorizo, sliced salchichon, serrano ham and manchego cheese</i>		

## SALADS

<b>TRICOLOR</b>	7.95
<i>Avocado, mozzarella and tomato</i>	
<b>ENSALADA MIXTA</b>	7.45
<i>Lettuce, tomato, red cabbage, cucumbers, carrots and avocado</i>	
<b>ENSALADA DE HALLOUMI</b>	7.95
<i>Lettuce, tomato, cabbage, carrots, avocado and fried halloumi</i>	

