

## ✂ GLUTEN FREE MENU ✂

(† = traces only)

### PICOTEO NIBBLES

<b>Aceitunas Manzanilla (v)</b> <i>marinated Andalusian green olives</i>	£2.50
<b>Almendras de Mallorca (v)</b> <i>slow-roasted almonds</i>	£2.50
<b>Queso Manchego y membrillo</b> <i>Castillian ewe's milk cheese with quince jelly</i>	£5.75
<b>Boquerones</b> <i>anchovies marinated in a cider reduction with crispy garlic</i>	£4.75

### JAMÓN & CHARCUTERÍA HAMS

Ibérico pigs are a unique breed that roam freely in the woodlands of Spain eating acorns and herbs. The meat is then cured and dry-aged for 36 months to develop its delicious nutty and delicate flavour.

<b>Selección Ibérica</b> <i>a platter ideal to share of both hand carved jamón and chorizo Ibérico</i>	£11.95
<b>Jamón Ibérico de bellota Montenevado</b> <i>hand carved to order 30-month cured, dry-aged and acorn-fed Iberian ham</i>	£8.95
<b>Jamón serrano del Consorcio</b> <i>18-month cured ham</i>	£5.25
<b>Chorizo ibérico de bellota</b> <i>Iberian dry-cured pork sausage with smoked pimentón</i>	£4.50

### PESCADOS SEAFOOD

<b>Gambas al ajillo</b> <i>tiger prawns with garlic and chilli oil cooked in a terracota dish</i>	£7.95
<b>Pulpo a la Gallega</b> <i>steamed octopus with potatoes and pimentón paprika</i>	£6.95
<b>Bacalao con piperrada</b> <i>roasted cod loin with slow cooked red peppers and olives</i>	£6.50
<b>Arroz Negro†</b> <i>black rice with prawns &amp; squid, served with alioli</i>	£5.50

## TAPAS

WE RECOMMEND 2 OR 3 DISHES PER PERSON  
*A camarero will be happy to advise you. Your tapas will be served the traditional way, in no particular order and as soon as they are ready!*

### ESPECIALES SPECIALS FROM OMAR'S NEW COOKBOOK 'SPANISH MADE SIMPLE'

<b>Cogollos de tudela con vinagreta de panceta</b> PAGE 132 <i>warm roasted lettuce salad with honey and smoked bacon vinaigrette</i>	£4.95
<b>Alitas de pollo a la miel y limón†</b> PAGE 96 <i>marinated crispy chicken wings with a lemon and honey dressing</i>	£5.50

### CARNES MEATS

<b>Torreznos con mojo dulce†</b> <i>crispy pork belly with sweet and spicy sauce</i>	£5.95
<b>Paella Valenciana</b> <i>Spain's famous saffron rice dish cooked with chicken</i>	£4.95
<b>Chorizo a la sidra</b> <i>spiced Asturian sausage roasted with cider</i>	£5.50
<b>Huevos rotos</b> <i>baked chorizo sausage, potatoes and egg</i>	£5.50
<b>Pinchos morunos con mojo picón†</b> <i>marinated beef skewers with a spicy dipping sauce</i>	£6.75

### VERDURAS VEGETABLES

<b>Patatas Bravas† (v)</b> <i>roasted potatoes with spicy tomato sauce and alioli</i>	£3.95
<b>Pimientos de Padrón (v)</b> <i>fried sweet green peppers - ¡unos pican y otros no!</i>	£4.95
<b>Tortilla de patatas (v)</b> <i>classic Spanish omelette with potato and onion</i>	£3.95
<b>Ensalada de tomate con queso de cabra (v)</b> <i>red and yellow tomatoes, goat's cheese, olives and red onion salad</i>	£4.75
<b>Berenjenas gratinadas con salsa de tomate (v)</b> <i>roasted aubergine gratin with cheese, tomato sauce with a hint of chilli, capers and black olives</i>	£5.95

\* A discretionary 10% service charge, which is distributed amongst the team, will be added to your bill. Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Allergen information is available on request. (v) = vegetarian. VAT included in the prices. Sorry we cannot bring the sun!