## Vegano - Vegan

f5.00

£**6.00** 

Baby potatoes blanched and then deep-fried coated in Canarianstyle tomato, cumin, garlic and olive oil salsa.

#### PANIZA FRITA CON CHILINDRON £6.00 Chickpeas flower cake served on a stew of

roasted peppers, paprika, tomato and onion.

## CHAMPIÑONES AL PIL PIL

Button mushrooms pan-fried in olive oil, garlic, white wine and a pinch of chilli flakes.

#### £**4.00** CALABAZA REBOZADA Chunks of pumpkin deep-fried and tossed in smoked paprika and herbs.

#### ESPINACAS CON GARBANZOS £**6.00** Spanish style chickpeas and spinach stew.

**ALBONDIGAS VEGANAS** £**7.00** Home-made dumplings of chickpeas, broad-beans, carrot, cannellini beans and bell pepper, in a tomato and rosemary sauce.

# Vegetariano - Vegetarian

### PATATAS ALI-OLI

£5.00

Baby potatoes blanched and then deep-fried and coated in our classic garlic sauce.

### **BERENJENAS FRITAS**

£**6.00** 

Deep-fried Aubergine slices, drizzled with honey and balsamic glaze.

# TORTILLA

Classic potatoes and onions omelette.

#### **QUESO MANCHEGO** £7.00

Manchego cheese slices with toasted bread.

**QUESO DE CABRA** £8.00

Glazed goat cheese served with home-made plum and orange jam, toasted bread, orange honey and drizzled with truffle oil.

## Pescado v Marisco – Fish & Seafood

<b>BOQUERONES EN VINAGRE</b> Anchovies marinated in olive oil and garlic.	£ <b>6.00</b>
<b>ENSALADA DE MAR</b> Marinaded broad beans and cherry tomatoes topped with with onions and our pickled muss	£ <b>6.00</b> els.
<b>CALAMARES</b> Squid rings, battered and deep-fried served with lemon wedges.	£ <b>6.00</b>
<b>GAMBAS AL PIL PIL</b> Peeled prawns pan-fried in olive oil, garlic and sprinkled with chilli flakes.	£ <b>7.00</b> white wine,
ALMEJAS Clams in a tomato and chorizo salsa.	£ <b>8.00</b>
<b>MEJILLONES</b> Mussels cooked with garlic, white wine and pa	£ <b>7.00</b> rsley.
TIERRA Y MAR	£ <b>7.00</b>

Squid and chorizo cooked with Fino Sherry and tomato.

£5.50

# Carne - Meat

### PATATAS AJO Y CHORIZO

£**5.00** 

Baby potatoes blanched and then deep-fried and coated in our classic garlic sauce blended with fresh chorizo mince.

## HABAS CON JAMON

£**6.00** 

Broad-beans cooked with Fino Sherry, cured ham and onions.

## CHORIZO

£**7.00** 

£**7.00** 

Slices of Chorizo sausage pan-fried with onions and honey.

**SALTEADO** Chorizo, pumpkin and chickpeas, pan-fried with Fino Sherry.

## ALBONDIGAS

£**7.00** 

Pork and chicken meatballs in tomato and rosemary sauce.

POLLO ESTILO ANDALUZ CON AJO

£**7.00** 

Diced chicken breast with garlic and onions.

**HIGADOS DE POLLO** £6.00 Chicken livers cooked with Fino Sherry, onions and toasted almonds.

MORCILLA ANDALUZA£7.00Creamy Spanish black pudding pan-fried with savoy cabbage.

# **SET MENU for 2 PEOPLE**

6 dishes to share £30.

## PAELLAS y ARROCES

30 minutes cooking time. Minimun order 2 Portion. Priced per portion.

**PAELLA MEDITERRANEA**£15.00 Chicken, fish and seafood.

**PAELLA DE MARISCO£16.00** Fish and seafood.

**PAELLA VERDURAS CON POLLO**£15.00 Fresh vegetables and chicken.

**PAELLA VEGANA£13.00** Fresh vegetables.

ARROZ CON BOGAVANTE£23.00 With lobster and squid. NOT AVAILABLE ON HAPPY HOUR DEAL

**ARROZ NEGRO£15.00** Cooked in black squid ink with seafood.

> HAPPY HOUR 2 portions of Paella for the price of 1

> Tuesday TO Saturday 17:00 – 18:00 AND 22:30 – 23:30

> > Sunday 21:00 – 23:00