LA PAELLA
TAPAS BAR

TAPAS

Boquerones en Vinagre *Fillets of Anchovies Marinated in garlic & olive oil*	£ 5.95
Pastel de Pescado (g) *Fresh fish cakes*	£ 6.95
Sardinas Fritas (g) *Fried Sardines*	£ 6.25
Gambas al Ajillo *Fresh Prawns in garlic and chilli*	£ 7.50
Chanquetes Fritos (g) *Fried whitebait*	£ 5.95
Pulpo a la Gallega *Fresh Octopus in paprika, sea salt and olive oil*	£ 11.95
Calamares Fritos (g) *Fresh fried squid in batter*	£ 8.95
Croquetas de la Casa (g) *Homemade croquettes*	£ 7.95
Mejillones Costa Brava *Mussels in tomato, onion, chilli and wine garlic sauce*	£ 8.95
Langostinos Diablo (g) *Saute pacific prawns with chilli, garlic and wine sauce*	£ 8.95
Sopa del dia *Fresh soup of the day*	£ 4.95
Paella de la Casa *Special Safron rice with chicken and seafood*	£ 5.95
Selection de Queso *Spanish Manchego & Mahon cheese served with quince*	£ 6.95
Jamon Iberico *Cured spanish Iberian ham for 24 months*	£ 13.95
Huevos a la Flamenca *Baked eggs with ham and spanish sausage*	£ 5.95
Pollo del dia *Chef's Chicken of the day*	£ 6.50
Albondigas (g) *Meatballs with Spanish sauce*	£ 6.95
Alubias Blancas *White beans cooked to chef choice*	£ 5.50
Estafado de Ternera (g) *slow cooked beef stew*	£ 7.50
Higaditos de Pollo *Chicken liver with onions, garlic and wine sauce*	£ 6.25
Pincho de Pollo i Chorizo *Chicken & chorizo skewed served on a bed of chips*	£ 9.25
Pincho Moruno *Chunks of pork marinated in paprika sauce*	£ 6.50
Chorizo al Vino *Spanish sausage in Rioja wine*	£ 6.95
Carillera Artesana de Teruel *Slow cooked wild boar served on a bed of chips & paprika*	£ 8.95
Potaje de Lentejas *Lentils cooked with chicken, chorizo & vegetables*	£ 6.25
Chistora *Baby chorizo cooked with peppers and potatoes*	£ 7.95

VEGETARIAN TAPAS

Acitunas Andaluza *Spanish green olives*	£ 2.95
Paella de Verduras *Special safron rice with vegetables*	£ 4.50
Tortilla Española *Potato, egg and onion omelette*	£ 5.25
Champiñones al Ajillo *Garlic Mushrooms*	£ 4.50
Calabacin Fritas (g) *Fried courgettes in batter, drizzled with honey*	£ 5.25
Patatas Bravas or ali oli *Fried potatoes in spicy tomato sauce or garlic mayo*	£ 4.95
Pimientos Padron *Padrons peppers fried in olive oil served with sea salt*	£ 6.50
Pan Fresco (g) *Fresh bread and butter*	£ 1.50
Pan con Ajo (g) *Garlic Bread*	£ 1.50
Ensalada Española *Mixed salad with vinaigrette dressing*	£ 5.25
Huevos a la Rioja *Poached eggs, on a bed of vegetables with garlic sauce*	£ 4.95
Alcachofas Madrileña *Artichoke hearts with onion, peppers and sherry vinagrette*	£ 4.95
Garbanzos Andaluza (g) *Chickpeas with spinach and cumin*	£ 4.95
Gazpacho (SEASONAL) (g) *Spanish cold soup*	£ 4.95
Pisto Castellano *Mixed vegetables with tomato garlic sauce*	£ 4.75
Espinacas con Almendras *Saute spinach with almonds*	£ 4.75
Ensalada de pueblo *Tomato served with sliced onion and olive oil*	£ 4.50
Pan a la Catalana *Toast bread with tomato and olive oil*	£ 1.50

MAIN COURSES

All mains are accompanied with seasonal vegetables

Please allow a minimum of 30 Minutes Cooking Time

Paella de la Casa *Safron rice with chicken, seafood and vegetables*	2 persons £ 33.95
Paella de Carne *Safron rice with chicken and Spanish sausage*	2 persons £ 30.00
Paella Marinera *Safron rice with seafood, fish and vegetables*	2 persons £ 33.95
Paella Con Tinta *Seafood rice cooked with squid ink*	2 persons £ 33.95
Paella de Verduras *Vegetarian Paella with seasonal vegetables*	2 persons £ 24.50

Merluza a la Vasca (g) *Baked Hake with artichokes, prawns and white wine sauce*	£ 18.95
Langostinos Diablo (g) *Saute pacific prawns with garlic and olive oil*	£ 19.95
Pollo Princesa (g) *Breast of chicken with mushrooms,wine and cream sauce*	£ 15.95
Entrecote a la Pimienta *Sirloin steak served with peppercorns brandy, and cream sauce*	£ 19.95
Mixed pincho *Skewed chorizo, chicken & pork served with rice salad*	£ 18.95
Cochinillo *Suckling pig served with spinach and potatoes*	£ 19.95

(g) = Contains gluten