

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

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

SIDES

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

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

BOARDS

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

SALADS

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

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VEGETARIAN TAPAS

PATATAS BRAVA 6.25 <i>Sauteed chunky potatoes with a spicy tomato and garlic mayonnaise sauce</i>	PADRON PEPPERS 7.50 <i>Lightly pan-fried Padron Pepper finished with rock salt</i>
TORTILLA 7.95 <i>Traditional thick spanish omelette of potatoes, eggs and onions</i>	QUESO CON MIEL 7.75 <i>Fried goat cheese on home made cassava crisps topped with orange honey</i>
CROQUETAS DE MANCHEGO 8.25 <i>Homemade manchego cheese and spinach croquettes</i>	BERENJENAS 7.95 <i>Oven baked layers of Aubergine with goat's cheese, basil, manchego and a touch of tomato sauce</i>
CHAMPIÑONES AL AJILLO 7.25 <i>Chestnut mushrooms in garlic, olive oil and parsley</i>	

MEAT TAPAS

CROQUETAS DE JAMON 8.25 <i>Deep-fried croquettes stuffed with jamon, served with garlic mayo</i>	LOMO AL ROQUEFORT 9.95 <i>Grilled iberico pork loin topped with blue cheese sauce</i>
ALBONDIGAS 8.45 <i>Beef meatballs in a rich tomato sauce</i>	CHORIZO AL VINO 8.95 <i>Sliced chorizo cooked in red rioja wine</i>
HUEVOS ROTOS 7.95 <i>Handcut fries potatoes topped with fried eggs and iberico ham</i>	POLLO A LA CREMA 9.95 <i>Grilled chicken in a creamy mushrooms sauce cooked with white wine</i>
LAGRIMAS DE POLLO 8.95 <i>Strips of chicken breast crumbed and deep fried</i>	SALTEADO DE TERNERA 11.95 <i>Strips of bevette steak pan fried with fresh peppers and onion</i>
FILETES CON PATATAS 16.45 <i>Rump steak with fries</i>	

SEAFOOD TAPAS

CALAMARES A LA ROMANA 8.95 <i>Deep-fried squid rings</i>	PESCADITOS FRITO 7.95 <i>Deep-fried whitebait served with tartar sauce</i>
CROQUETAS DE GAMBAS 8.45 <i>Homemade prawn croquettes</i>	LUBINA A LA PLANCHA 11.95 <i>Grilled seabass fillet</i>
GAMBAS AL AJILLO 8.95 <i>Sizzling tiger prawns cooked in olive oil with garlic and red chilli</i>	PULPO A LA GALLEGA 16.95 <i>Galician style octopus on a bed of slice potatoes and smoked paprika</i>
GAMBAS AL VINO BLANCO 8.55 <i>Tiger prawns cooked in olive oil, white wine, garlic and red chilli</i>	DELICIA DE BACALAO 7.95 <i>Crisp fried cod fillets served with garlic mayonnaise</i>