

## PARA PICAR

<b>Aceitunas DF GF VE</b>	£4.00
mixed olives marinated in spices, lemon, garlic & chillies	
<b>Boquerones DF GF</b>	£5.00
white anchovies marinated in olive oil & lemon	
<b>Hummus DF GF*</b>	£6.95
beetroot hummus designed to be shared, packed full of flavour served with flatbreads	
<b>Pan de la Casa DF GF* V</b>	£4.50
a mix of homemade focaccia & rustic bread	

<b>Pan de Ajo con Queso GF* V</b>	£4.50
rustic bread with garlic butter & melted cheese	
<b>Pan Catalan DF GF* V</b>	£4.50
rustic bread with a homemade fresh tomato salsa	
<b>Pan Catalan/Pan de Ajo con Queso GF* V</b>	£5.50
half & half for when you can't decide!	
<b>Nachos GF V</b>	£6.50
... they're back!... tortilla chips served with melted cheese, guacamole, sour cream and a fresh tomato salsa	

## TAPAS

Tapas is not a particular type of food, anything can be tapas! Tapas are not starters they are usually one quarter size of a full meal hence we recommend 3-4 dishes per person. These are then served 'as and when' they are ready. This is a great way to share and try the many different flavours offered. We cook everything from scratch using fresh quality ingredients! *Disfrute de su comida!*

### TAPAS DE CARNE

<b>Chorizo Frito Picante A DF GF</b>	£7.00
pan fried spicy chorizo cooked with fresh chillies, peppers & onions in a red wine sauce	
<b>Albóndigas de Ternera DF GF</b>	£6.95
homemade beef & pork meatballs in spicy tomato sauce	
<b>Croquetas de la Casa</b>	£6.50
homemade croquettes - ask for today's flavours	
<b>Pollo con Paprika GF A</b>	£7.00
tender chunks of chicken breast pan fried with peppers & onions in a creamy paprika sauce	
<b>Chuletón Gallego</b>	£8.95
sirloin steak with a hot chilli and lime sauce, cooked pink - you can have it 'well done' if you prefer!	
<b>Barriga de Cerdo</b>	£8.00
pressed pork belly served with seasonal vegetables - ask for this seasons vegetable accompaniment	

### TAPAS DE PESCADO

<b>Gambas Al Pil Pil A DF GF*</b>	£8.50
tail on king prawns cooked with chilli, garlic, paprika, & olive oil, served with rustic bread	
<b>Calamares Andalucia GF</b>	£7.95
deep fried seasoned squid with homemade spicy mayo	
<b>Chipirones DF</b>	£7.95
salt and pepper baby squid with a chimichurri	
<b>Fritas de Bacalao GF*</b>	£7.50
homemade salt cod fritters made with potatoes, onion fresh parsley served with a simple alioli dip	
<b>Caballa GF</b>	£7.50
charred mackerel served on a bed of shallot and potato hash, chimichurri and grilled tender-stem broccoli	
<b>Vieiras y Gambas GF*.</b>	£8.95
scallop & prawn gratin, served with a herb crumb & rustic bread	

### TAPAS VEGETARIANAS

<b>Patatas Bravas GF V</b>	£5.00
classic Spanish dish of fried potatoes topped with homemade spicy brava sauce & aioli	
<b>Tortilla Espanola GF V</b>	£5.50
potato, egg & onion omelette - traditionally served at room temperature, please ask if preferred warm.	
<b>Pimientos de Padron DF GF VE</b>	£5.50
mixed pan fried mild & hot padron peppers from Galicia with malt vinegar powder & Maldon salt	
<b>Queso de Cabra Frito V</b>	£6.95
deep fried Goats cheese drizzled with honey mustard & topped with a fresh tomato salsa	
<b>Halloumi Frito GF V</b>	£6.00
served with fresh pomegranate & drizzled with a yogurt dressing	
<b>Coliflor de Sésamo DF V</b>	£6.50
sticky sesame cauliflower, deep fried, tossed in honey & soya sauce, sprinkled with toasted sesame seeds, fresh spring onions & chillies	
<b>Judías Verdes DF GF VE A</b>	£6.50
green beans pan fried in white wine and garlic drizzled with a balsamic glaze	

### GUARNICIONES

<b>Ensalada de la Casa GF V</b>	£4.50
oak leaf and endive salad with a sun-blushed cherry tomato dressing	
<b>Add Ibérico ham</b>	£3.50
<b>Add Manchego</b>	£2.50
<b>Patatas Fritas DF GF VE</b>	£3.95
skin-on julienne crisp fries	
<b>Papas Arrugada GF V</b>	£4.25
a traditional salty boiled potato dish from the Canary Islands served with our mojo rojo sauce	



## PAELLAS

Traditional Spanish rice dish cooked to order  
Please allow up to 30 mins cooking time -price per person

- Paella Pollo y Chorizo DF GF** £16.95  
with peppers, onion, garlic, chicken, chorizo & peas
- Paella Mariscos DF GF** £18.95  
with peppers, onion, garlic, calamari, prawns & mussels
- Paella Mixta DF GF** £20.95  
combination of chicken & chorizo & seafood paella
- Paella Vegetariana DF GF VE** £14.95  
with peppers, onion, garlic, mushrooms, peas, green beans, cauliflower & cherry tomatoes
- Paella Negra DF GF** £22.50  
with peppers, onion, garlic, calamari, prawns, white fish, mussels and topped with Langostine - cooked with squid ink & served with aioli

## POSTRES

- |   |              |  |              |
|---|--------------|--|--------------|
| <b>Churros con Chocolate V</b><br>Spanish style doughnuts dusted in cinnamon sugar<br>served with a dark chocolate/Cointreau & white chocolate/<br>Biscoff dipping pots |              | <b>Postre de la Semana</b>   | <b>£5.95</b> |
| <b>Single portion.</b>  | <b>£5.95</b> | ask for today's homemade dessert   |              |
| <b>Sharing portion</b>  | <b>£6.95</b> | <b>Selection of Cheshire Farm ice creams &amp; sorbets V VE*</b><br>ask for today's flavours |              |
| <b>Affogato A GF V</b>  | <b>£7.00</b> | <b>2 Scoops</b>  | <b>£3.95</b> |
| a scoop of vanilla ice cream served with Amaretto and<br>finished with a shot of espresso and a biscuit   |              | <b>3 Scoops</b>  | <b>£4.25</b> |
|   |              | <b>Tabla de Quesos GF* V</b>   | <b>£8.00</b> |
|   |              | a trio of locally sourced cheese, served with<br>crackers & apricot chutney                  |              |

## HOT DRINKS

- Whole milk or Oat milk
- Espresso
- Double Espresso
- Americano
- Cappuccino
- Flat White
- Latte
- Mocha
- Macchiato
- Liqueur Coffee
- Espresso & Brandy
- English Breakfast Tea
- Selection of Herbal Tea
- Hot Chocolate

Why not try one of our Boozy Hot Chocolates, the perfect way to satisfy that sweet craving when you can't manage a dessert £5.50

Choose from: Chocolate Orange, Tia Maria, Spiced Rum, Baileys or Disaronno

All of our dishes are cooked to order using fresh ingredients that are locally sourced where possible. We cannot guarantee our dishes are 100% nut free. Some dishes may contain bones. If you have any specific dietary requirements or allergens please inform a member of staff.

A discretionary 10% service charge will be applied to parties of 6 or more, 100% of gratuities are retained gratefully by our team members.