



# Menu



## Tapas (To Share)

<b>Aceitunas</b> Marinated olives	3.50
<b>Tortilla Española</b> Spanish omelette	4.25
<b>Pan con tomate</b> Toasted bread with tomato	3.65
<b>Patatas Bravas</b> Traditional Spanish spicy potatoes	3.75
<b>Esparragos blancos con mayonesa</b> White asparagus with mayonnaise	6.10
<b>Arroz de la casa</b> Chicken and Chorizo House Rice	6.95
<b>Plato Mixto</b> Selection of Spanish cured meats & cheese	10.95
<b>Champiñones al Ajillo</b> Mushrooms in garlic & olive oil	4.25
<b>Albondigas caseras</b> Homemade meatballs in a tomato sauce	6.50

## Tapas (To Share)

<b>Langostinos plancha</b> Grilled prawns	11.25
<b>Pinchito moruno</b> Moorish style kebab	6.25
<b>Pollo al ajillo</b> Garlic chicken	6.95
<b>Chorizo al vino</b> Chorizo cooked in wine	6.10
<b>Gambas Pil Pil</b> Prawns cooked in olive oil, garlic & chilli	10.95
<b>Huevos a la Flamenca</b> Baked eggs & chorizo in a tomato & pea sauce	6.75
<b>Morcilla de Burgos</b> Spanish black pudding	7.25
<b>Boquerones aliñados</b> Marinated anchovies	5.95
<b>Canasta de pan</b> Basket of bread	1.95

## Tapa (To Share)

<b>Plato de Queso Mahchego</b> Manchego cheese	<b>7.10</b>
<b>Pimientos del pordon con mayonesa</b> Padron peppers served with mayonnaise	<b>6.75</b>
<b>Croquetas de jamón Iberico</b> croquets of Iberico Ham	<b>6.95</b>

## Acompañamiento

<b>Patatas Fritas</b> French Fries	<b>2.95</b>
<b>Patatas Salteadas Romero y cebolla</b> Sautéed potatoes with rosemary, onion and garlic	<b>3.75</b>
<b>Vegetal Mediterráneo</b> Roasted Mediterranean vegetables	<b>4.10</b>
<b>Tomate y Cebolla</b> Tomato and onion salad	<b>2.95</b>
<b>Ensalada Mixta</b> Mixed Salad	<b>3.50</b>
<b>Esparragos Verdes Grilla</b> Fresh Green Asparagos (grilled)	<b>4.75</b>

## Platos Especiales

<b>Pescado Del Dia</b> Fish of the Day (please ask for details)	<b>Varies</b>
<b>Pollo con Salsa de Creama y Champiñones</b> Chicken Breast in white wine, mushroom and cream sauce	<b>13.50</b>
<b>Pollo a la Plancha</b> Grilled Chicken served with salad or fries	<b>12.50</b>
<b>Filete de Cerdo con Salsa de Champiñones</b> Fillet of Pork in white wine, mushroom and cream sauce	<b>14.25</b>
<b>Paella Vegetariana (per person)</b> Vegetarian Paella for minimum 2 people	<b>10.75</b>
<b>Paella de la Casa (per person)</b> Chicken & Chorizo for minimum 2 people	<b>13.25</b>
<b>Paella Mixta (per person)</b> Mixed Meat & Seafood Paella for min 2 people	<b>16.75</b>
<b>Paella Marisco y Pescado (per person)</b> Fish & Shellfish Paella for min 2 people	<b>18.95</b>

## Postres/Sweets

## Café y Té

<b>Piña Caramelizada Con Cointreau</b>	<b>5.50</b>	<b>Café Solo</b>	<b>1.95/3.25</b>
Caramalised Pinapple, Cointreau Liquor and Vanilla Ice Cream		Espresso (Single /Double)	
<b>Tarta de Limón</b>	<b>5.25</b>	<b>Café con Leche</b>	<b>2.75</b>
Lemon Cheesecake		White Coffee	
<b>Tarta de Chocolate</b>	<b>5.10</b>	<b>Café Capuchino</b>	<b>2.75</b>
Chocolate Fudge Cake		Cappuccino	
<b>Helado Mixto</b>	<b>4.75</b>	<b>Café Latte</b>	<b>3.20</b>
Chocolate, Vanilla and Strawberry Ice-cream		Latte Coffee	
<b>Tabla de Quesos Manchego Curado y Semi</b>	<b>7.50</b>	<b>Chocolate</b>	<b>3.20</b>
Manchego Cheese Board		Hot Chocolate	
		<b>Té Selección</b>	<b>1.95</b>
		Selection of Teas	
		<b>Café al Licor</b>	<b>5.95</b>

Our dishes are made fresh to order and if needed we do hold more detailed [allergen information](#) please ask. Unfortunately, it is not possible for us to guarantee that our busy kitchen is 100% allergen/contamination free.

**The Restaurant is available to book for private parties Sundays and Mondays only. Please contact Jose or Sofia on 01924 339429**