



Menu



Tapas (To Share)

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Aceitunas Marinated olives	3.95	Langostinos plancha Grilled prawns	11.50
Tortilla Española Spanish omelette	4.25	Pinchito moruno Moorish style kebab	6.45
Pan con tomate Toasted bread with tomato	3.95	Pollo al ajillo Garlic chicken	6.95
Patatas Bravas Traditional Spanish spicy potatoes	3.95	Chorizo al vino Chorizo cooked in wine	6.25
Esparragos blancos con mayonesa White asparagus with mayonnaise	6.10	Gambas Pil Pil Prawns cooked in olive oil, garlic & chilli	10.95
Arroz de la casa Chicken and Chorizo House Rice	6.95	Huevos a la Flamenca Baked eggs & chorizo in a tomato & pea sauce	6.75
Plato Mixto Selection of Spanish cured meats & cheese	11.25	Morcilla de Burgos Spanish black pudding	7.25
Champiñones al Ajillo Mushrooms in garlic & olive oil	4.50	Boquerones aliñados Marinated anchovies	5.95
Albondigas caseras Homemade meatballs in a tomato sauce	6.75	Canasta de pan Basket of bread	1.95

Tapa (To Share)

Plato de Queso Mahchego	7.25
Manchego cheese	
Pimientos del pordon con mayonesa	6.95
Padron peppers served with mayonnaise	
Croquetas de jamón Iberico	7.10
croquets of Iberico Ham	

Acompañamiento

Patatas Fritas	2.75
French Fries	
Patatas Salteadas Romero y cebolla	3.95
Sautéed potatoes with rosemary, onion and garlic	
Vegetal Mediterráneo	4.25
Roasted Mediterranean vegetables	
Tomate y Cebolla	3.10
Tomato and onion salad	
Ensalada Mixta	3.75
Mixed Salad	
Esparragos Verdes Grilla	4.75
Fresh Green Asparagos (grilled)	

Platos Especiales

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

Postres/Sweets

Café y Té

Piña Caramelizada Con Cointreau	5.50	Café Solo	1.95/3.25
Caramalised Pinapple, Cointreau Liquor and Vanilla Ice Cream		Espresso (Single /Double)	
Tarta de Limón	5.25	Café con Leche	2.75
Lemon Cheesecake		White Coffee	
Tarta de Chocolate	5.10	Café Capuchino	2.75
Chocolate Fudge Cake		Cappuccino	
Helado Mixto	4.75	Café Latte	3.20
Chocolate, Vanilla and Strawberry Ice-cream		Latte Coffee	
Tabla de Quesos Manchego Curado y Semi	7.50	Chocolate	3.20
Manchego Cheese Board		Hot Chocolate	
		Té Selección	2.10
		Selection of Teas	
		Café al Licor	5.95

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