



MENU

Sample menu



Tapas (To Share)

Aceitunas Marinated olives	5.25
Tortilla Española Spanish omelette	6.10
Pan con tomate Toasted bread with tomato	5.50
Patatas Bravas Traditional Spanish spicy potatoes	5.50
Arroz de la casa Chicken and Chorizo House Rice	9.75
Plato Mixto Selection of Spanish cured meats & cheese	15.25
Champiñones al Ajillo Mushrooms in garlic & olive oil	6.10
Albondigas caseras Homemade meatballs in a tomato sauce	9.00
Huevos a la Flamenca Baked eggs & chorizo in a tomato & pea sauce	9.50
Huevos Andaluza Potato, tomato sauce, peas, serrano ham, chorizo & baked eggs	11.95

Tapas (To Share)

Langostinos plancha Grilled prawns	15.25
Pinchito moruno Moorish style kebab	9.25
Pollo al ajillo Garlic chicken	8.75
Chorizo al vino Chorizo cooked in wine	7.75
Gambas Pil Pil Prawns cooked in olive oil, garlic & chilli	12.25
Gambas al ajillo Prawns cooked in olive oil, garlic	12.25
Morcilla de Burgos Spanish black pudding	10.25
Boquerones aliñados Marinated anchovies	8.50
Calamares Frito con alioli Deep fried calamari with garlic mayonnaise	10.25
Canasta de pan Basket of bread with butter	3.00

Plato de Queso Manchego	9.00
Manchego cheese	
Pimientos del pardon con mayonesa	8.10
Padron peppers served with mayonaise	
Croquetas de jamón Iberico	6.95
Croquets of Iberico Ham	

Acompañamiento

Patatas Salteadas Romero y cebolla	5.50
Sautéed potatoes with rosemary, onion and garlic	
Patatas Fritas	3.50
French Fries	
Vegetal Mediterráneo	6.75
Roasted Mediterranean vegetables	
Tomate y Cebolla	5.50
Tomato and onion salad	
Ensalada Mixta	5.95
Mixed Salad	
Esparragos Verdes Grilla	6.25
Fresh Green Asparagos (grilled)	

Embutidos/Chareuterie board

	(New Plate)	
Jamon Ibérico de Bellota		21.00
Iberico gran reseva ham		

Paellas

Paella Vegetariana (per person)	14.95 pp
Vegetarian Paella for minimum 2 people	
Paella Mixta (per person)	20.95 pp
Mixed Meat & Seafood Paella for min 2 people	
Paella de la Casa (per person)	18.95pp
Chicken & Chorizo for minimum 2 people	
Paella de Pollo y Gambas (per person)	19.95 pp
Chicken & Prawns Paella for min 2 people	
Paella Marisco y Pescado (per person)	24.95pp
Fish & Shellfish Paella for min 2 people	
Make your own Paella	Varies
Please ask Jose	

Postres/Sweets

Tarta de Limón Lemon Cheesecake (homemade)	6.25
Tarta de Chocolate Chocolate Fudge Cake	6.25
Tarta de Almendra Almond Tart	6.25
Mousse de Chocolate Chocolate Mousse (homemade)	6.25
Tarta de queso Manchego Spanish Manchego Cheesecake	6.95
Helado de Turrón Nougat Ice-cream (contains nuts)	6.50
Helado Mixto Chocolate, Vanilla and Strawberry Ice-cream	6.50
Piña Caramelizada Con Cointreau Caramelised Pineapple, Cointreau Liquor and Vanilla Ice Cream	7.75
Churros con chocolate Churros con chocolate	6.50

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.

Please contact Jose or Sofia on 01924 339429

Café y Té

Café Solo Espresso (Single /Double)	3.00/3.50
Café con Leche White Coffee	3.25
Café Capuchino Cappuccino	3.25
Café Latte Latte Coffee	3.75
Chocolate Hot Chocolate	4.00
Té Selección Selection of Teas	3.00
Café al Licor Liquor Coffee	7.50