




- SET MENU DEAL -

A selection of our favourite tapas dishes, until you say stop!

17.99

PAN


Pan Fresco  3.45
Basket of freshly baked baguette.



Pan de Ajo  3.45
Crispy homemade garlic bread. (add cheese + 50p)

Montado de Jamón 4.95
Baked Serrano ham with cheese and tomato.

Alioli  2.35
Homemade Spanish style garlic mayonnaise.



PLATOS FRIOS

Ensalada de Tomate  4.55
Fresh tomato and onion salad.


Lechuga en Perdiz   4.95
Gem lettuce, tomato and onion salad.

Jamón Serrano  5.55
Traditional dry cured Serrano ham dressed with extra virgin olive oil.

Ensalada Mixta con Atun 4.35
Fresh mixed salad with tuna.  

Ensalada de Alcachofas   4.55
Delicious artichoke salad.

Queso de Cabra   4.95
Goats cheese dressed with extra virgin olive oil.


Boquerones en Vinagre  4.55
Pickled anchovies in olive oil.

Salmon Marinado  4.55
Smoked salmon in a fresh tomato bed.

 SUITABLE FOR VEGETARIANS  GLUTEN FREE

*PLEASE BE ADVISED THAT EVERY EFFORT WILL BE MADE TO ACCOMMODATE GUESTS WITH ALLERGIES, HOWEVER WE WOULD LIKE TO HIGHLIGHT THAT OUR KITCHEN IS NOT FREE OF ALLERGENS AND SOME CROSS CONTAMINATION MAY OCCUR. *PLEASE REFER TO OUR ALLERGEN INFO GUIDE.

CARNE


Chorizo al vino tinto  4.95
Traditional Spanish sausage cooked in red wine.

Pollo a la Miquel 4.95
Chicken breast slow cooked in a Spanish beer sauce.

Pollo al Chilindrón  4.75
Chicken breast with a paprika and chilli sauce.


Brocheta de Pollo  4.95
Skewered chicken breast with lemon and black pepper.

Ternera con Setas  6.10
Stewed beef with wild mushrooms.

Habas con Mocilla  4.95
Bury black pudding sauteed with broad beans and onions.

Paella de Carne  4.60
Traditional meat paella with chicken and chorizo.

Albondigas Jardinera 4.75
Handrolled meatballs in a tasty vegetable sauce.

Cordero al vino tinto  4.95
Slow cooked lamb in a red wine sauce.

Costillas de Cerdo  4.95
Tender pork ribs in our secret clove sauce.

SPECIAL DISHES

Don't forget to check our specials board for weekly and seasonal dishes!



¡GRACIAS POR SU VISITA!

Thank you for choosing to spend your evening with us! We know there is a lot of choice nowadays and are really grateful you chose to support our local business!

Let us know if there is anything we can do to make your visit more enjoyable!

Javier
Owner & Head Chef


MARISCOS

Pescaditos Fritos 4.25
Fried whitebait in a light breadcrumb coating.

Calamare a la Romana 4.95
Tender squid rings in a crispy batter.




Langostinos Fritos  5.95
Black tiger prawns with garlic and parsley.

Pescado Blanco  5.95
Sustainable white fish with alioli and lemon.

Gambas 5.90
Fresh prawns served one of four ways:
- in breadcrumbs
- with garlic and chilli 
- fried in our homemade batter
- in filo pastry



Mejillones al Ajillo  4.25
Pan fried shelled mussels in garlic and chilli oil.

PATATAS Y VERDURAS

Patatas 4.95
Our signature potatoes served one of four ways:
- bravas 
- with alioli 
- with garlic & vinegar 
- with chorizo, onion and paprika


Berenegas Gratinadas   4.75
Grilled aubergines in tomato sauce.

Pimientos Bravos  5.45
Red peppers stuffed with feta cheese with a spicy tomato sauce.

Esparragos a la Plancha   5.50
Fresh griddled asparagus. (add streaky bacon + £1.00)

Pisto Manchego   4.75
Roasted vegetables in a rich tomato sauce.

Tortilla Española  4.55
Traditional Spanish omlette.

Champiniones al Ajillo  4.95
Mushrooms sauteed in garlic oil.

VINO TINTO



House Red	3.65	5.10	14.95
Lovingly selected. Full bodied and delicious.			
Cosecha Rioja	5.10	6.10	17.95
<i>Spain.</i> Powerful, oak-accented aromas of cherry, cassis and vanilla, with a hint of cocoa emerging with air.			
Crianza Rioja			18.95
<i>Spain.</i> Vanilla and cinnamon aromas stand out, mixed with mature fruit with its intense red colour,			
Reserva Rioja			21.95
<i>Spain.</i> Rich, deep aromas of bramble, red autumn fruit with a hint of balsamic and warm spices from fine oak.			
Merlot			16.95
<i>Chile.</i> Aromas of blackberries and raspberry are combined with subtle hints of spices.			
Cabernet Sauvignon			16.95
<i>Chile.</i> Savoury dark chocolate and plums match the spices, creating a full-bodied blend.			

VINO BLANCO

House White	4.10.	5.10	14.95
Lovingly selected. Full bodied and delicious.			
Albariño			19.95
<i>Spain.</i> Aromas of fresh herbs and tropical fruits Dry palate with citric notes of grapefruit & pineapple.			
Sauvignon Blanc			18.95
<i>Chile.</i> A delightful mix of citrus, floral, pear and tropical fruit with a crisp nettle highlight.			
Pinot Grigio			18.95
<i>Italy.</i> Crisp and refreshing, with apple and hazelnut flavours and just a hint of spice.			
Rioja			19.95
<i>Spain.</i> Light toasty and biscuity flavours with hints and cinnamon on the finish.			
Chardonnay			16.95
<i>Chile.</i> A medium bodied wine with attractive lemon, ripe peach, melon, and subtle oak flavours			

SPARKLING

Freixenet Cordon Brut			21.95
<i>Spain.</i> Fresh palate of apple, ripe pear and bright citrus flavours; combine with a long finish and an exciting touch of ginger.			

Small: 175ml **Large:** 250ml

CERVEZAS



Draught Beer Pint			4.85
Light, hoppy and full of fizz. We make sure our house lager suitably accompanies all of our dishes perfectly.			
San Miguel 330ml			3.70
<i>Spain.</i> pale blonde Spanish pilsner style lager, with a hoppy, citrus aroma, and hoppy zesty fruity flavours with a full flavoured hoppy lingering finish. ABV 5.0%			
Estrella Damm 330ml			3.70
<i>Spain.</i> Light and refreshingly drinkable, with a perfect balance between fresh grainy malt and subtle fruit, rounded off with a peppery bitterness and a clean finish. ABV 4.6%			
Magners Apple 500ml			3.70
<i>Ireland.</i> A blend of seventeen varieties of apples creates the unique, distinctive and refreshing taste. ABV 4.5%			
Magners Pear 500ml			3.70
<i>Ireland.</i> Carefully crafted with the Finest Blend of Pear Varieties to deliver a distinctively unique and refreshing taste. ABV 4.5%			

LICORES

House (25ml) Premium (25ml)

Check our specials board for guest spirits and speciality cocktails.		
Gin	2.35	3.65
Vodka	2.35	3.45
Whisky	2.65	3.45
White Rum	2.65	
Dark Rum	2.65	3.65
Brandy	2.75	
Cointreau	2.55	
Amaretto	2.55	
Baileys (50ml)	2.55	

SOFT DRINKS

J20 Orange & Passionfruit	2.65
Lemonade	2.45
Pepsi	2.45
Diet Pepsi	2.45
Water Still or Sparling	2.45
Juice Orange, Apple or Pineapple	2.65

