

Paella

Paella Mixta for 2 People £27 **G**

A traditional Mixed Paella made with chorizo, chicken, seafood and with saffron infused rice

Seafood Paella for 2 People £30 **G**

A traditional seafood Paella with today's fresh fish and seafood mixed with saffron infused rice

Please note our Paellas are freshly made and can take between 20-40 minutes to serve. Ask us what the waiting time is today.

Carne - Meat

Tabla de Embutidos - A Cold Platter of Iberico Meats and Manchego Cheese £14

A selection of cured Iberico Meats, Chorizo, Salchichon Salami and Iberico Ham with Manchego Cheese

Costillas de Cordero - Lamb Chops £8 ***Recommended**

Tender Lamb Chops, marinated in herbs and spices & cooked on our BBQ.

Albondigas - Meatballs in Tomato Sauce £6.50 **G**

Fresh Homemade traditional Spanish Beef Meatballs in our famous Laxeiro Spanish Tomato Sauce.

Pork Belly £7

Pork belly marinated with Spanish spices and simply cooked on our BBQ.

Chorizo a la Sidra - Chorizo with Cider £7 **G**

Chorizo Sausage made with a splash of Spanish Cider

Morcilla - Rice Sausage with Piquillo Pepper & Quail Egg £7

A Pork & Rice black pudding sausage, served with & sweet piquillo pepper salsa topped with a Quail Egg!

Cordero a la Barbacoa - BBQ Lamb £9

One of our House Specialties. Tender Pieces of leg of Lamb marinated with Mediterranean herbs and spice.

Filet de Ternera a la Barbacoa - Barbecued Fillet of Beef £12 ***Recommended**

Scottish Beef Fillet cooked on our barbecue.

Lentejas - Lentils & Chorizo Stew £6 **G**

A Northern Spanish 'Classic'. Slow cooked Lentil, Jamon and Chorizo.

Pollo al Ajillo - Garlic Chicken £8.50

Our Speciality and everyone's favourite dish !! Marinated chicken breast pieces coated in homemade breadcrumbs.

Croquetas de Jamon - Serrano Ham Croquets £6.50 **G**

Everyone's favourite croquetas are back! So yummy you may have to order more

Costilla Iberico con Romero - Iberico Ribs with Rosemary £8 ***Recommended**

Iberico Ribs cooked with rosemary and honey. Delicious !

Ensalada - Salads

v Beetroot & Goats Cheese Salad £6 ***Recommended**

British Spring Beetroot with a Spanish Goats Cheese and Sherry Vinegar dressing.

v Rocket & Manchego Cheese Salad £5

Rocket leaves with shaved Manchego Cheese, Cherry Tomatoes, Apple and Sherry Vinegar.

v Tomato and Onion Salad £5

Mixed Tomatoes with chunky Red Onion, Garlic and a Spanish vinegar dressing.

Dishes that contain Gluten - **G** Vegetarian Dishes - **V** Ask our staff if you have any allergies

Pescado - Fish

Vieras con Chorizo y Jerez - Scallops with Chorizo & Sherry £8 ***Recommended**
Pan fried Scallops with Galician Chorizo and a splash of Sherry. Perfect for Summer.

Mejillones con Vino Blanco y Nata - Mussels with White Wine & Cream £8 ***Recommended**
Wonderful Mussels in a white wine, cream & parsley sauce. Yum !!

Besugo a la Plancha - Sea Bream £8
Pan fried sea bream fillet. Something this good just needs a hot pan, olive oil and sea salt.

Gambones a la Barbacoa - Barbecued King Prawns £9 ***Recommended**
Juicy King Prawns cooked on our BBQ and sprinkled with sea salt flakes.

Pulpo a la Gallega - Galician Octopus £12.50
Octopus drizzled with Olive Oil and a sprinkling of Sea Salt & Paprika. Galicia's most famous dish

BBQ Sardines £7
Lovely fresh Sardines cooked on the barbecue with nothing more than a drop of olive oil and rock salt on them

Calamares a la Plancha - Squid Rings £8.50
Pan fried Squid Rings with Chilli, served with a wedge of Lemon

Gambas al Ajillo - Garlic Prawns £8.50
Large Prawns served in a sizzling dish with Garlic, Olive Oil, a little Chili and a wedge of Lemon. We just leave the tails on so you don't even have to peel them.

Specials

Ask What Specials we have today!!

Vegetal - Vegetables

Pan Tumaca/Pan con Tomate - Tomato Bread £4 **vg**
A Catalan favourite of toasted bread topped with fresh ripe Tomato, Garlic and Olive Oil.

Broccoli with Pedro Ximenez Sherry Reduction - £5 **v *Recommended**
Seasonal Broccoli drizzled with a sweet PX sherry reduction.

Avocado & Mango Salad £7 **v*Recommended**
What better dish for summer to accompany your meal!

Barbecued Courgettes with Rosemary Manchego Cheese and Honey - £5
Courgettes cook over the Barbecue with a little Shaved Spanish Rosemary Cheese & a drizzle of Honey.

Pimientos de Padron - Sautéed Bell Peppers with Rock Salt £6.50 **v**
A Galician Speciality. Small green Peppers, Sautéed and served with rock salt

Escalivada - Roasted Aubergine, Peppers & Onion £6 **v*Recommended**
A classic Spanish dish made for the summer. Roasted Vegetables, cooled and drizzled with olive oil

Patatas - Bravas or Ali Oli £4.50 **v**
Choose your topping for our famous Potato Hunks. Bravas is a Spicy hot Tomato sauce or Garlic Ali Oli Mayo

Tortilla Española - Potato Omelette £4.50 **v**
A traditional famous Spanish Tortilla made with Egg and Potato. **Try it with Spinach for an extra £1**

Saffron Rice £5 **v**
Sautéed rice infused with Saffron.

Basket of Bread £2 Olive Oil £1 Extra Sauce for Bravas or Alioli £1 Extra Olive £1.50