

Querido Amigo – Dear Friend,

Please note that all of our dishes are based upon the Tapas style of service and eating, they are designed to be shared amongst the table (although this is up to you of course!) and we recommend between 2-3 Tapas per head. Your food will arrive as it is prepared from the kitchen and not necessarily all at once.

Please do let us know of any dietary requirements prior to ordering your food.

Gracias!

In Spain Many meals start with some Cheeses and Cured meats which match perfectly with any of our breads, why not start here whilst thinking about your Main Tapas dishes.

Pan Gallego con Aceite Virgen Extra	£2.95
Galician Bread with Best quality Extra Virgin Olive Oil	
Coca del Mossen con Tomate	£3.75
Catalan Coca Bread Topped with Grated Tomato	
Coca del Mossen con Ajo	£3.75
Catalan Coca Bread Topped with Roasted Garlic Butter	
Alioli - Homemade Garlic Mayonnaise	£1.00
Salsa Brava - Homemade Spicy Red Pepper & Tomato Sauce	£1.00
Mojo Rojo - Homemade by our friend Silvia, Spicy Red Mojo	£1.50
Mojo Verde - Homemade by our friend Silvia, Spicy Green Mojo	£1.50
Manzanilla Green Olives	£2.95

Quesos

Queso Manchego	£6.95
7 Months Cured, Sheep Milk. Zamora. Unpasteurised	
Queso de Mahon	£6.50
Mild Cows Cheese. Minorca. Unpasteurised.	
Queso de Cabra	£7.50
Unpasteurised Goats Cheese, creamy and mild	
Valdeon	£7.95
Blue Cheese, Cow milk, strong flavour	
Idiazabal	£7.95
Unpasteurised, lightly smoked Sheeps cheese	
Small Selection of Cheeses	£9.95
Large Selection of Cheeses	£17.50

Embutidos

Jamón Ibérico (Iberic Ham)	£12.50
Morcilla Iberica (Cured Iberian Black Pudding)	£7.50
Salchichón Ibérico (Iberic Salchichón)	£7.50
Cecina de León (Cured Dried Beef)	£14.50
Lomo de Teruel (Teruel Pork loin)	£7.50
Small Selection of Cured Meats	£14.50
Large Selection of Cured Meats	£19.50

Tapas clásicas

Del Campo – From the Pasture

Croquetas de Jamón- Crispy Croquettes of Cured Ham & Béchamel	£4.95
Pinchos de Pollo- Chicken Breast Skewers with red Mojo & Alioli	£7.85
Carrillera de Cerdo - Pork Cheek, Red Wine Sauce & Potato Mousseline	£9.95
Fabada “al Borracho” – Butterbean Stew with Smoked Black Pudding, Chorizo, Pancetta & Red Pepper	£6.50
Pollo al Ajillo- Chicken thighs cooked in Garlic, White wine & Herbs	£6.50
Chorizo al Vino- Fresh Chorizo Sausage cooked in Spanish Red Wine	£6.95
Caldereta Cordero – Slow Cooked Lamb, Rich Tomato & Pepper Sauce	£8.95
Tagliata de Ternera con Queso Azul- Beef Sirloin, cooked Pink served with a creamy Blue Cheese Sauce (this is a Large tapa – ideal for sharing)	£12.50

Del Mar – From the Sea

Croquetas de Bacalao- Crispy Croquettes of Cod and Béchamel	£4.95
Pulpo Asado- Roasted Octopus Leg, Potato Mousseline	£10.50
Gambas al Ajillo- Garlic, Chilli & White Wine Prawns.	£8.75
Vieira con Morcilla- Grilled Scallops, Black Pudding, Piquillo sauce	£8.95
Merluza, Salsa verde- Hake fillet, Parsley, Garlic and Mussel Sauce	£7.50
Fritura Mixta – Deep fried Squid, Prawns and Whitebait, Green Mojo	£5.75
Mejillones “Al Borracho”- Fresh Mussels in Garlic, shallot & Cream Sauce	£5.50

De la Tierra – From the Ground

Croquetas de Espinacas –Spinach & Goats Cheese & Béchamel Croquettes	£4.95
Patatas Bravas- Crispy Fried Potatoes dressed with Alioli & Brava sauces	£3.95
Patatas Desnudas – Crispy Fried Potato seasoned with Salt & Pepper	£2.60
Tortilla Española “Al Borracho”- Spanish Omelette with Leeks & Cheese	£5.50
Guisantes Salteadas – Garden peas cooked with Garlic and Paprika	£5.50
Alcachofas a la Gallega- Artichokes cooked Galician Style (Add Jamon Iberico for £2.00 Extra)	£6.95
Churros de Patatas – Potato Churros with Blue Cheese Sauce	£5.50
Piquillo Relleno de Queso – Red Piquillo pepper stuffed with Spanish Goats cheese, Capers, Mixed Nuts and oven baked	£6.00
Tarta de Setas – Mushroom & Béchamel Tart topped with Manchego	£6.50
Judiones con Verduras – Butterbeans with Garlic, Onion & Red Pepper	£5.50

Pael la and Fideuà

Paella is a traditional Rice dish found all over Spain, we always make ours with homemade stock, fresh ingredients and authentic Bomba Paella Rice.

Fideuà is a similar dish cooked in a Paella Pan but made with a special type of toasted pasta called “Fideos” it is typical in Cataluña and we are very proud of our Seafood Fideuà which we consider one of our signature dishes.

Both Paella and Fideuà are cooked fresh to order and take a minimum of 25 minutes from ordering, they are both large dishes and are made for 2 to share.

Seafood Fideuà	£17.00
Chicken and Chorizo Paella	£15.00
Seafood Paella	£17.00
Vegetable Paella	£13.50
Chicken and Seafood (Mixta) Paella or Fideuà	£17.00

Set Menus

The Following Set Menus are priced per Menu (rather than per person) and are designed to be shared. We recommend ordering some bread alongside one of these menus. Please note your food will not necessarily be served in the following orders – all of our food is cooked to order and served from the kitchen as soon as it is ready.

Classic Menu

Designed for 2 people - £35.00 for the menu.

Jamon Croquetas,
Garlic and Chilli Prawns,
Tortilla – Leek and Smoked Cheese Omelette
Bravas Potatoes,
Chorizo Sausage in Red Wine,
Pollo al Ajillo – Garlic and White Wine Chicken Thighs.

Vegetarian menu

Designed for 1 – 2 people. £26.00 for the menu

Spinach and Goats cheese Croquetas,
Potato Churros
Artichokes cooked Galician Style (No Ham)
Guisantes – Sautéed Peas with Onion and Garlic
Tarta De Setas – Creamy Mushroom Tart.

Menu de oro

Designed for 2 – 3 people to share. £48.50 for the menu

Jamon Croquetas
Fritura Mixta – Fried Squid, Prawns and Whitebait, Green Mojo
Piquillo con Queso – Peppers stuffed with Goats Cheese
Pinchos - Chicken Breast Skewers
Scallops, Black Pudding and Red Piquillo Pepper sauce
Slow Cooked Pork Cheek, Buttery Mash Potato
Artichokes cooked with Garlic, Paprika and Jamon Iberico



Tapas Lunch offer and Tapas Mondays & Tuesdays

This Menu is available Monday to Friday from 12.00pm until 2.30pm.

AND MONDAY & TUESDAY EVENINGS!

Choose Two Tapas for £7.50

Croquetas de Jamon
Ham & Bechamel Croquettes

Guisantes Salteadas
Sautéed Garden Peas with Garlic and Onion

Fabada "Al Borracho"
Butterbeans, Smoked Black Pudding, chorizo and Pancetta Stew

Patatas Bravas
Rustic Fried Potatoes with Spicy Tomato Sauce and Alioli

Patatas Desnudas
Crispy Fried Potato seasoned with Salt & Pepper

Pollo a la Ajillo
Succulent Chicken thighs cooked in Garlic & White Wine

Churros de Patatas
Potato Churros with a Blue Cheese dipping sauce

Tortilla de Puerro y Queso
Leek and Smoked Cheese Stuffed Omelette

Pescaditos Fritos
Lightly dusted and fried Whitebait.

Champinones a la Ajillo
Mushrooms cooked in White Wine & Garlic

Judiones con Verduras
Butterbeans cooked with Garlic, Red Pepper and Onion

Croquetas de Espinacas y Queso de Cabra
Crispy Croquettes of Béchamel and Spinach & Goats Cheese

Croquetas de Bacalao
Cod & Bechamel Croquets

Opening times:

Our bar is open every day all day for Drinks and snacks service, our kitchen operates on the following times for hot cooked food.

Monday to Thursday – 12-2:30 and 6-9pm

Friday to Saturday – 12—10:30pm (last table 10.30pm)

Sundays 12.30 – 8pm (last table at 8pm)

Offers:

2 Tapas for £7.50 every Weekday Lunch and Monday & Tuesday evenings!

3 for the price of 2 across all our Tapas every Sunday.

Happy Hour every Weekday from 5-7pm – 2 for the price of 1 on all Cocktails and Sangria by the glass!!

Regular live music dates and other events are always posted on our website and Facebook pages.

Dishes available to pre-order

Cochinillo Asado – Whole Roasted Suckling Pig, this is served with Demi-Glace sauce and Potatoes "Panaderas" a rich and filling dish, carved at the Table with Plates to show the tender quality of the meat. – A popular celebration dish, serves 8-10 people £180.00

Arroz de Bogavante – A Rice dish cooked with lots of Seafood Bisque and the delicious Fresh Lobster. A celebratory dish in Spain and something for a special occasion. Price per person (minimum of 2) £25.00

Postres – Desserts

All £5.50

Churros y Chocolate – Thick Hot Chocolate with Churros Pastries for Dipping.

Peras al Vino – Pears poached in a Spiced Red Wine with Cinnamon, served with Ginger Ice-cream.

Quesada Castellana – A Traditional Spanish baked Cheese cake served with Raspberry Sorbet and Red Fruit Coulis

Pannacotta de Turon – Homemade Almond Nougat flavoured Pannacotta, Chocolate Syrup, Toasted Almonds.

Helado con Pedro Ximenez – Salted Caramel Ice-cream with Sweet Sherry (only for those aged 18 and over!)

Purbeck Ice Cream (3 scoops), Please ask our Staff for Flavours

Wines by the Glass

White:

	125ml	175ml
Pez de Rio, Sauvignon Blanc & Airen	£3.45	£4.60
Monte Clavijo, White Rioja	£4.75	£6.45
Quatro Rayas, Sauvignon Blanc	£4.50	£6.25
El Cante, Albariño	£4.65	£6.45
Libalis, Moscatel & Viura	£4.50	£6.25
A20, Albariño	£6.35	£8.75

Rose:

Pez de Rio, Garnacha & Syrah	£3.45	£4.60
Vivanco Rosado, Rose Rioja	£4.65	£6.45
River Wild, White Zinfandel	£4.00	£5.50

Red:

Pez de Rio, Tempranillo & Merlot	£3.45	£4.60
Castillo Clavijo, Young Rioja	£4.25	£5.95
Sansuan Bobal, Bobal	£4.50	£6.25
Damana 5, Ribera del Duero, Tinta Fina	£5.00	£6.85
Vivanco Rioja Crianza, Tempranillo	£5.60	£7.75
Tilia, Malbec – Argentina	£4.50	£6.25

Sparkling:

Segura Viudas Blanco, White Cava	£5.70
Segura Viudas Rosado, Rose Cava	£5.70
Llopart Imperial Gran Reserva	£7.50