

## **Cold tapas – Frio**

### **Chorizo, jamón, quesos cold plates**

Finest Serrano jamón  
£7.30

Jabugo Ibérico  
Pata negra ham  
£8.90

Chorizo ibérico £6.55

Manchego cheese served with  
Membrillo  
£6.50

Plato Español-  
Mix of Ibérico ham, Serrano  
ham, chorizo Ibérico, Spanish cheeses,  
Gordal olives and toasted almonds  
£15.50

### **Breads (pan):**

Fresh Bread £2.30

Pan Catalan tomato Bread £3.95

Montaditos with Manchego and  
white truffle oil £4.35

### **Gordal Olives £2.95**

**Ensaladas- Salads:**  
Ensalada Mixta £5.40

### **Verduras- vegetables:**

Berenjena al horno  
Roasted aubergine with honey and  
pine nuts £4.00

Espinacas con piñones  
Spinach with pine nuts £4.60

Pimientos del Padrón  
Padrón peppers £4.80

Maíz dulce con pimentón  
Grilled sweet corn with aioli, spring  
onions and smoked paprika  
£3.95

## **Hot Tapas- Caliente**

Tortilla de patatas - the traditional  
Spanish omelette £4.95

Patatas Bravas -  
Fried potatoes with spicy tomato  
sauce £4.75

Evuna Chips served with Aioli £4.75

Croquetas de espinacas y queso  
Spinach and goat's cheese  
croquetas £4.50

Calamares a la romana with Aioli-  
Fried squid rings with garlic mayo  
£7.25

Empanadillas de Atun-  
Galician Tuna Pastries £4.10

Gambas al ajillo y chilli-  
Prawns with garlic & chilli £7.95

Lubina-  
Half seabass with garlic and chilli  
£8.25

Filetitos – finely sliced fillet steak  
marinated with chilli and garlic  
£9.00

Panceta asada-  
Roasted pork belly with carrot  
purée and caramelised orange  
£6.00

Albondigas -meat balls (pork and  
beef) with wine and tomato sauce  
£6.35

Pollo al pimentón  
Chicken in creamy paprika sauce  
£5.50

Chorizo al vino tinto  
Chorizo cooked in red wine £6.90

Carrilada de Cerdo - Iberico pork  
cheeks £7.00

### **Skewers - Pinchitos**

Chicken £5.80  
Fillet beef £7.95

