

MAIN MENU

STARTERS

- Marinated Olives^v **£3.95**
- Pane e Olive^v **£6.95**
Selection of homemade ciabatta bread & marinated olives.
- Pane all'Aglio^v **£5.95**
Toasted ciabatta rubbed with butter, garlic paste & parsley.
- Pane all'Aglio con Mozzarella **£6.95**
Toasted ciabatta rubbed with butter, garlic paste & parsley with cheese.
- Bruschetta^v **£6.95**
Homemade bread slice, cherry tomato, garlic & basil sauce, finished with balsamic reduction.
- Insalata Caprese **£6.95**
Vine tomato, buffalo mozzarella, basil, olives & balsamic.
- Mix Pesce Frito **£10.95**
Lightly battered calamari, white fish and king prawns served with paprika, lemon & alioli.
- Antipasti
Serves 1 **£7.95** | Serves 2 **£15.95**
Selection of cured meats, olives, breads & cheese.

PAELLA

- Paella Valenciana
FOR 1 **£21.95** | FOR 2 **£40.95**
Traditional Spanish paella with chicken, prawns, squid, white fish, mussels, octopus & langoustine.
- Paella de Marisco
FOR 1 **£20.95** | FOR 2 **£39.95**
Paella rice cooked with prawns, octopus, squid, white fish, mussels, octopus & langoustine.
- Paella Mixta
FOR 1 **£20.95** | FOR 2 **£39.95**
Paella rice cooked with chicken & chorizo.
- Paella de Verdura^v
FOR 1 **£19.95** | FOR 2 **£28.95**
Paella rice cooked with seasonal mixed vegetables.

PASTA

- Penne Arrabiata^v **£13.95**
Egg-pasta penne cooked with cherry tomatoes, aubergine & pesto sauce.
- Linguine Carbonara **£14.95**
Pasta served in a creamy sauce of egg yolk with pancetta & chicken breast.
- Linguine Pesce **£22.95**
Linguine cooked with calamari, mussels & prawns in a garlic, white wine, chilli & tomato sauce.

MAINS

- Filetto di Spigola **£26.95**
Pan-fried sea bass fillets with king prawns, mussels, white wine & creamy dill sauce.
- Bistecca di Scamone **£28.95**
10oz 30-day dry-aged sirloin steak, grilled to your liking.
- Mix la Parrilla **£29.95**
Grilled chicken breast, lamb chops, 5oz dry-aged steak & Spanish chorizo.
- Tagliata al Balsamico **£28.95**
Italian classic of balsamic marinated 10oz dry-aged rump steak, grilled rare then carved & topped with parmesan shavings & rocket, dressed in a blend of cooking juices & balsamic reduction.

Most of our mains are served with a choice of one sauce with either French fries or honey-roasted mixed vegetables.

SAUCE

- £3.50 EACH**
- Diana
Creamy mushroom & brandy sauce.
- Peppercorn
Creamy green peppercorn sauce.
- Tomato^v
Spicy tomato with brandy.
- Taquilla
Creamy roasted pepper & tequila.
- Homemade Gravy

SIDES

- Rocket & Parmesan Salad **£3.50**
- Mixed Salad^v **£3.95**
- French Fries^v **£3.95**
- Honey-Roasted Mixed Vegetables^v **£5.95**

TAPAS MENU

VEGETARIAN TAPAS

- Tomate y Queso de Cabra **£8.95**
Fresh tomato salad with goats cheese, salsa verde & balsamic reduction.
- Croquetas de Verdura **£7.95**
Creamy hand-crumbed mixed veg, deep-fried & served with alioli.
- Queso Frito **£7.95**
Deep-fried cheese coated with breadcrumbs & served with homemade red onion jam.
- Paella Verdura^v **£6.95**
Paella rice with mixed vegetables, seasoned with Spanish spices.
- Berenjena Gratinada **£6.95**
Aubergine with onion & peppers, topped with melted cheese.
- Brenenjina Frita **£6.95**
Deep-fried battered aubergine, served with alioli.
- Verduras Asadas^v **£6.95**
Honey-roasted mixed vegetables.
- Champiñones al Ajillo **£5.95**
Sautéed mushrooms cooked in a creamy garlic & chilli sauce.
- Halloumi Fritas **£5.95**
Deep-fried halloumi served with sweet & spicy mayonnaise.
- Tortilla **£5.95**
Traditional Spanish omelette made with egg, potato & onion.
- Patatas Picante^v **£4.95**
Double-fried, cubed potatoes mixed with pesto, crushed chilli & paprika.
- Patatas Bravas^v **£4.95**
Double-fried, cubed potatoes topped with a spicy tomato sauce.
- Patatas Fritas^v **£3.95**
Double-fried, cubed potatoes.

IMPORTANT NOTICE
IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR COELIAC DISEASE, PLEASE SPEAK TO A MEMBER OF STAFF BEFORE YOU ORDER — THANK YOU.

^v Meat & dairy free: Suitable for vegans.

MEAT TAPAS

- Alitas de Pollo **£6.95**
Fried chicken wings served in sweet & spicy tomato sauce.
- Croquetas de Pollo **£7.95**
Creamy hand-crumbed chicken breast, deep-fried & served with alioli.
- Albondigas **£7.95**
Spanish beef meatballs in a spicy tomato sauce.
- Paella Carne **£7.95**
Paella rice with chicken & chorizo, seasoned with Spanish spices.
- Chorizo Frito **£8.95**
Pan-fried, spicy Spanish sausage.
- Chorizo y Brócoli **£8.95**
Spicy Spanish chorizo cooked with broccoli & creamy tomato sauce.
- Panza de Cerdo **£8.95**
Basque pork belly pintxos with sherry vinegar & honey glaze.
- Pinchito de Cerdo **£8.95**
Grilled pork fillet marinated in Spanish spices, served with salad & spicy mayonnaise.
- Barriga de Cerdo **£8.95**
Slow-cooked pork ribs with red wine, onion & spices.
- Pescado Frito **£8.95**
Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.
- Calamares Fritos **£8.95**
Lightly battered calamari served with paprika, lemon & alioli.
- Gambas Frito **£9.95**
Lightly battered king prawn, deep-fried & served with alioli.
- Montaditos **£9.95**
Prawns cooked in creamy sauce served on toasted bread.
- Gambas Pil Pil **£9.95**
King prawns in chilli, garlic, paprika & parsley.

SEAFOOD

- Croquetas de Jamun **£8.95**
Creamy hand-crumbed ham, deep-fried & served with alioli.
- Pollo la Parrilla **£8.95**
Grilled chicken breast, marinated in Spanish spices, served with homemade gravy.
- Pollo con Salsa **£8.95**
Pan-seared, chicken in a creamy mushroom & sherry sauce.
- Pollo Marbella **£8.95**
Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.
- Empanadas **£8.95**
Oven-baked pastry filled with spicy beef mince, served with sweet chilli sauce.
- Cana de Beef **£8.95**
Slow-cooked beef shank with Spanish spices, served with potato.
- Buey con Salsa **£9.95**
Cubed & pan-seared dry-aged steak in a creamy mushroom & sherry sauce.
- Chuletas de Cordero **£9.95**
Grilled, spicy marinated lamb chops.
- Mejillones Picante **£9.95**
Black mussels cooked in a creamy garlic & chilli sauce. Served with ciabatta slices.
- Sabor de Mar **£9.95**
Whitefish, mussels & king prawns, cooked with white wine, garlic, tomato, chilli & parsley.
- Bacalao a la Parrilla **£9.95**
Oven-baked then grilled cod, marinated in Spanish spice & lime, served in sweet tangy sauce.
- Langostinos **£11.95**
Grilled whole king prawns, with shell & head, served with pesto sauce.
- Lubina con Gambas **£12.95**
Pan-fried fillet of sea bass with mussels & king prawns in a rich, creamy sauce.

