

SEAFOOD TAPAS

Langosta v Calabacin

Oven-baked courgette Cod marinated in roll stuffed with lobster meat. Served with red wine jus.

Gambas Pil Pil

King prawns cooked with chilli, garlic, paprika & parsley.

Gambas Parrilla

Grilled king prawns served with sweet chilli sauce.

Gambas Rosti

Potato rosti topped with mushroom purée & chilli & garlic prawns.

Montaditos v Gambas

Prawns cooked in a creamy sauce & served con Pescado on toasted bread.

Mejillones Picante

Black mussels cooked in a creamy garlic & chilli sauce. Served with ciabatta slices.

Pescado al Ajillo

White fish, king prawn & mussels. cooked with garlic, chilli & parsley.

Bacalao a la Parrilla

Spanish spices & lime, then oven-baked & grilled. Served in a sweet tangy sauce.

Ensalada de Pescado Mixto

White fish, squid & prawns with fresh salad leaves, tomato & cucumber. Served with a spicy, sweet lemon dressing.

Croquetas de Pesce

Creamy hand-crumbed mixed fish, deep-fried & served with aioli.

Puré de Patatas

Deep-fried breaded mashed potato, with a chilli, garlic & fish topping.

Pescado Frito

Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.

Calamares Fritos

Lightly battered calamari served with paprika, lemon & alioli.

MEAT LOVERS TAPAS

Empanadas

Oven-baked pastry filled with spicy beef mince, served with sweet chilli sauce.

Albondiaas

Spanish beef meatballs in a spicy tomato sauce.

Cana de Beef

Slow-cooked beef shank with Spanish spices, served with potato.

Nachos de Carne

Nachos topped with slow-cooked beef shin, cheese sauce, jalapeños & spicy tomato salsa.

Solomillo Rosti

Deep-fried potato rosti topped with mushroom purée & pan-seared sirloin steak.

Puré de Patatas y Carne de Res

Deep-fried breaded mashed potato topped with slow-cooked beef.

Filete a la Parrilla

Grilled sirloin steak, cooked medium rare & sliced. Served with creamy rosemary & peppercorn sauce.

Cola de Buev

Oven-baked ox tails served with rice & gravy.

Chuletas de Cordero

Grilled, spicy marinated lamb chops.

Cordero a la Parrilla

Grilled lamb steak served with spicy red wine reduction.

Croquetas de Tamun

Creamy hand-crumbed ham, deep-fried & served with alioli.

Panza de Cerdo

Basque pork belly pintxos with sherry vinegar & honey glaze.

Chuletas de Cerdo

Oven-baked pork chops served with cranberry jus.

Pinchito de Cerdo

Grilled pork fillet marinated in Spanish spices. Served with salad Pollo a la Parrilla & spicy mayonnaise.

Costillas de Cerdo

Slow-cooked pork ribs with red wine, onion & spices.

Chorizo v Morcilla

Spicy Spanish sausage cooked with black pudding & mixed peppers.

Chorizo v Brócoli

Spicy Spanish chorizo cooked with broccoli & creamy tomato sauce.

Paella Carne

Paella rice with chicken & chorizo, seasoned with Spanish spices.

Pasta con Pollo v Panceta

Chicken & pancetta pasta in a creamy sauce.

Pollo Marbella

Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.

Croquetas de Pollo

Creamy hand-crumbed chicken breast, deepfried & served with alioli.

Alitas de Pollo

Fried chicken wings served in sweet & spicy tomato sauce.

Grilled chicken breast, marinated in Spanish spices, served with homemade gravy.

Pollo con Salsa

Pan-seared chicken in a creamy mushroom & sherry sauce.

Pollo con Crema

Chicken breast cooked in a creamy sauce.

VEGETARIAN TAPAS

Wellington de Verdev

Mixed veg wrapped with Creamy hand-crumbed spinach & homemade pastry, served with cranberry jus.

Calabacin Rellenov

Stuffed courgette with spicy mashed potato. Served with homemade gravy.

Berenjena Gratinadav

Aubergine with onion & peppers, topped with melted cheese.

Queso Fritov

Deep-fried cheese coated with breadcrumbs & served with homemade red onion jam.

Halloumi Fritasy

Deep-fried halloumi served with sweet & spicy mayonnaise.

Nachos con Quesov

Nachos topped with cheese sauce, jalapeños & spicy tomato salsa.

Paella Verdura v

Paella rice with mixed vegetables, seasoned with Spanish spices.

Verduras Asadas v

Honey-roasted mixed vegetables.

Croquetas de Verdurav

mixed veg, deep-fried & served with alioli.

Champiñones al Aiillov

Sautéed mushrooms cooked in a creamy garlic & chilli sauce.

Tortillav

Traditional Spanish omelette made with egg, potato & onion.

Patatas Picante V

Double-fried, potato cubes mixed with pesto, crushed chilli & paprika.

Patatas Bravas^v

Double-fried, potato cubes topped with a spicy tomato sauce.

Patatas Alioli **v**

Double-fried, potato cubes topped with creamy alioli sauce.

Patatas Fritas^v

Double-fried cubed potatoes.

Tomato & Mozzarellav

Rocket & Parmesan^v

Mixed Side Salady