

STARTERS

- Marinated Olives^v **£3.95**
- Pane e Olive^v **£6.95**
Selection of homemade bread & marinated olives.
- Pane all'Aglio^v **£5.95**
Garlic pizza bread.
- Pane all'Aglio con Mozzarella^v **£6.95**
Garlic pizza bread with mozzarella.
- Bruschetta^v **£6.95**
Homemade bread slice, cherry tomato, garlic & basil sauce, finished with balsamic reduction.
- Insalata Caprese^v **£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.

TAPAS

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.
- Paella Carne **£7.95**
Paella rice with chicken & chorizo, seasoned with Spanish spices.
- Albondigas **£7.95**
Spanish beef meatballs in a spicy tomato sauce.
- Chorizo Frito **£8.95**
Pan-fried, spicy Spanish sausage.
- Chorizo y Brócoli **£8.95**
Spicy Spanish chorizo cooked with broccoli & creamy tomato sauce.
- Croquetas de Jamun **£8.95**
Creamy hand-crumbed ham, deep-fried & served with alioli.
- Panza de Cerdo **£8.95**
Basque pork belly pintxos with sherry vinegar & honey glaze
- Barriga de Cerdo **£8.95**
Slow-cooked pork ribs with red wine, onion & spices.
- 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.
- Carne de Res Rellena **£8.95**
Oven-baked stuffed aubergine with beef mince, served with rosemary gravy.
- 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.

MAINS

- Filetto di Spigola **£25.95**
Pan-fried sea bass fillets with king prawns, mussels, white wine & creamy dill sauce.
- Bistecca di Scamone **£27.95**
10oz 30-day dry-aged rump steak, grilled to your liking.
- Tagliata al Balsamico **£27.95**
Italian classic of balsamic marinated 10oz rump steak, grilled rare then carved & topped with parmesan shavings & rocket, dressed in a blend of cooking juices & balsamic reduction.
- Mix la Parrilla **£28.95**
Grilled chicken breast, lamb chops, sirloin (5oz dry-aged) & Spanish chorizo.

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 Suitable for vegetarians.

Mains are served with choice of one sauce & one side: hand-cut chips & sautéed mixed vegetables...

SIDES

- Rocket & Parmesan Salad^v **£3.50**
- Mixed Salad^v **£3.95**
- Hand-Cut Fries^v **£3.95**
- Sautéed Mixed Vegetables^v **£5.95**

SAUCE **£3.50**

- Peppercorn Creamy green peppercorn sauce.
- Taquilla Creamy roasted pepper & tequila.
- Tomato Spicy tomato with brandy.
- Diana Creamy mushroom & brandy sauce.
- Homemade Gravy

SEAFOOD TAPAS

- Ensalada de Pescado Mixto **£8.95**
Mixed seafood salad with mixed leaves, cucumber & tomato, served with spicy sweet lemon dressing.
- Croquetas de Pesce **£8.95**
Creamy hand-crumbed mixed fish, deep-fried & served with aioli.
- 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.
- Montaditos **£9.95**
Prawns cooked in creamy sauce served on toasted bread.
- Mejillones Picante **£9.95**
Black mussels cooked in a creamy garlic & chilli sauce. Served with ciabatta slices.
- Gambas Pil Pil **£9.95**
King prawns in chilli, garlic, paprika & parsley.
- Sabor de Mar **£9.95**
Whitefish, mussels & king prawns, cooked with white wine, garlic, tomato, chilli & parsley.
- Lubina con Gambas **£12.95**
Pan-fried fillet of sea bass with mussels & king prawns in a rich, creamy sauce.
- Langostinos **£11.95**
Grilled whole king prawns, with shell & head, served with pesto sauce.

PAELLA

- Paella Valenciana
FOR 1 **£20.95** | 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 **£18.95** | FOR 2 **£27.95**
Paella rice cooked with seasonal mixed vegetables.

DESSERT

- Tarta de Queso **£6.95**
Oven-baked homemade Biscoff cheesecake, served with vanilla ice cream & fruit coulis.
- Crème Brûlée **£5.95**
Rich homemade custard base topped with hardened caramelised sugar, served with fresh strawberry.

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.
- Chocolate Lava **£7.95**
Chocolate sponge filled with chocolate, served warm.
- Churros **£6.95**
Fresh deep-fried dough, dusted with sugar & cinnamon.
- Ice Cream **£3.95**
Madagascar vanilla gelato, served with strawberry or chocolate sauce.

VEGETABLE TAPAS

- Tomate y Queso de Cabra^v **£8.95**
Fresh tomato salad with goats cheese, salsa verde & balsamic reduction.
- Croquetas de Verdura^v **£7.95**
Creamy hand-crumbed mixed veg, deep-fried & served with alioli.
- Queso Frito^v **£7.95**
Deep-fried cheese coated with breadcrumbs & served with homemade red onion jam.
- Berenjena Gratinada^v **£6.95**
Aubergine with onion & peppers, topped with melted cheese.
- Paella Verdura^v **£6.95**
Paella rice with mixed vegetables, seasoned with Spanish spices.
- Verduras Asadas^v **£6.95**
Honey roasted mixed vegetables.
- Calabacín Relleno^v **£6.95**
Stuffed courgette with spicy mashed potato, served with homemade gravy.
- Tortilla^v **£5.95**
Traditional Spanish omelette made with egg, potato & onion.
- Champiñones al Ajillo^v **£5.95**
Sautéed mushrooms cooked in a creamy garlic & chilli sauce.
- 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.

