

AGUADULCE

Spring Menu

(The whole menu can be cooked free of gluten.)

TAPAS

Vegano

PATATAS MOJOPICON £5.00

Tomato, cumin, garlic and olive oil.

PANIZA FRITA CON CHILINDRON £6.00

Chickpea flower cake served on a stew of roasted peppers, paprika, tomato and onion.

CHAMPIÑONES AL PIL PIL £6.00

Button mushrooms pan-fried in olive oil, garlic and white wine, sprinkled with chilli flakes.

CALABAZA REBOZADA £4.00

Chunks of pumpkin deep-fried and sprinkled with smoked paprika and herbs.

ESPINACAS CON GARBANZOS £6.00

Spanish style chickpea and spinach stew.

ALBONDIGAS £7.00

Home-made dumplings of chickpeas, broadbeans, carrot, cannellini beans and bell pepper, in tomato and rosemary sauce.

Vegetariano

PATATAS ALI-OLI £5.00

Our classic garlic sauce.

BERENJENAS FRITAS £6.00

Deep-fried Aubergine slices, drizzled with honey and balsamic glaze.

TORTILLA £5.50

Classic potatoes and onions omelette.

* **QUESO MANCHEGO** £7.00

Manchego cheese slices with toasted bread and membrillo.

* **QUESO DE CABRA** £8.00

Glazed goat cheese served with home-made plum and orange jam, toasted bread, orange honey and drizzled with truffle oil.

Pescado y Marisco

BOQUERONES EN VINAGRE £5.50

Anchovies marinated in olive oil and garlic.

ENSALADA DE MAR £5.50

Marinated broad beans and cherry tomatoes topped with onions and our pickled mussels.

* **PULPO A LA GALLEGA** £10.00

Octopus slices with paprika and olive oil on a bed of potatoes.

CALAMARES £6.00

Squid rings, battered and deep-fried served with lemon wedges.

GAMBAS AL PIL PIL £7.00

Peeled prawns pan-fried in olive oil, garlic and white wine, sprinkled with chilli flakes.

* **ALMEJAS** £8.00

Clams in a tomato and chorizo salsa.

MEJILLONES £7.00

Mussels cooked with garlic, white wine and parsley.

TIERRA Y MAR £7.00

Squid and chorizo cooked with fino Sherry and tomato.

Carne

PATATAS AJO Y CHORIZO £5.00

Our classic garlic sauce blended with fresh chorizo mince.

HABAS CON JAMON £6.00

Broadbeans cooked with vino fino, cured ham and onions.

PATÉ DE HIGADOS DE POLLO Y JAMON IBERICO £6.00

Chicken livers and Iberico ham paté.

CHORIZO £7.00

Slices of Chorizo sausage pan-fried with onions and honey.

SALTEADO £7.00

Chorizo, pumpkin and chickpeas, pan-fried with vino fino.

ALBONDIGAS £7.00

Pork and chicken meatballs in tomato and rosemary sauce.

POLLO ESTILO ANDALUZ CON AJO £7.00

Diced chicken breast with garlic and onions.

HIGADOS DE POLLO £6.00

Chicken livers cooked with vino fino, onions and toasted almonds.

* **MORCILLA ANDALUZA** £7.00

Creamy Spanish black pudding pan-fried with savoy cabbage.

SET MENU for 2 PEOPLE

6 dishes to share £30.

1 TAPITA and 5 TAPAS.

(*) dishes are not included.

SANGRIA

Our own recipe.

This is a tasty beverage.

1 Litre Jug

£16.00

A discretionary 10 % Service Charge will be added to the final bill.

PAELLAS y ARROCES

30 minutes cooking time. Minimum order 2 Portion. Priced per portion.

PAELLA MEDITERRANEA
Chicken, fish and seafood.

£15.00

PAELLA DE MARISCO
Fish and seafood.

£16.00

PAELLA VEGETARIANA
Fresh vegetables.

£13.00

PAELLA VERDURAS CON POLLO
Fresh vegetables and chicken.

£15.00

ARROZ CON BOGAVANTE
With lobster and squid.

£23.00

ARROZ NEGRO
Cooked in black squid ink with seafood.

£15.00

EMPANADAS

We accept orders for
This traditional 9 inches Spanish pie,
available with a large variety of fillings,
for you to collect and enjoy at
your dinner parties.

£15.00

HAPPY HOURS

2 – 4 – 1 PAELLA

Tuesday to Saturday
17:00 to 18:00 & 22:30 to 23:30

Sunday
21:00 – 23:00

FUNCTION ROOM

For parties of 14 guests and over, you can
have our function room free of charge
with our party menu
and special prices on drinks.

£17.50 per person

CAKES

If you come to celebrate a special day,
we can make your favourite cake for you
to enjoy with your guests.
Tell us at the time of booking and tell us
what your favourite cake would be like.

£3.50 per portion

TAKE AWAY

Take our food away
to enjoy in the comfort of
your home.
Come in and order at the counter.

CORKAGE

If you would like your own tipple when
dining with us you may bring your own.
Just let us know in advance.

£10.00

POSTRES - DESSERTS

£5.50

Coconut cheesecake.

Crema Catalana.

Chocolate sponge and caramel cream torte.

Selection of homemade ice creams.