

FINO

MODERN SPANISH TAPAS

Para picar

Aceitunas Marinated Spanish Olives	£1.55
Pimientos de Padrón Fried Padrón Peppers with Salt Flakes	£3.33
Morrón ahumado Smoked Paprika Peppers	£2.77
Pimiento rojo y queso feta Red Pepper & Feta Dip Served with Breadsticks	£2.77
Crema de Garbanzos Chickpea & Tahini Dip Served with Breadsticks	£2.77
Salsa De Berenjena Aubergine Dip Served with Breadsticks	£2.77
Surtido de Carnes frías españolas Mixed Charcuterie Platter	For 1 £5.55 For 2 £9.99
Pincho de Iberico Iberian Pork Pate with Cherries, Served with Toasted Bread	£4.44
Pincho de Venison Venison & Pedro Ximenez Sherry Pate Served with Toasted Bread	£4.44
Pincho de Morcilla Morcilla & Pine Kernels Pate, Served with Toasted Bread	£4.44
Pan con Tomate Toasted Bread Topped with Tomato & Garlic	£3.33

Tortilla

Tortilla española	£3.33
Tortilla con jamón y champiñones Ham and Mushroom Tortilla	£4.44

Croquettes

Croquetas de queso Cheese Croquettes	£4.44
Croquetas de jamón y queso Ham & Cheese Croquettes	£5.55
Croquetas de chorizo Chorizo Croquettes	£5.55

Tapas Vegetarianas

Zapallo Anco Wood Fire Roasted Butternut Squash	£3.33
Champiñones con crema Mushrooms In A Cheese & Pepper Sauce	£4.44
Setas picantes al ajillo Mushrooms with Garlic & Chili	£4.44
Frituras de garbanzos Crispy Chickpea Fritters	£3.33
Flores de calabacín Courgette Flowers Stuffed with a Goats Cheese Mousse Drizzled with Honey	£3.33 Each
Ensalada de tomate Heritage Tomato Salad Add Mozzarella	£3.33 £1.11

Carne

Higados de palla picantes Spicy Chicken Livers in Bravas Sauce	£5.55
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Pollo al ajillo o la crema Chicken in a Garlic Cream Sauce	£5.55
Pollo salsa de tomate Chicken in a Bravas sauce	£5.55
Morcilla al vino de aporto Pan Fried Morcilla With a Port Reduction	£5.55
Chariza al vino tinto Chorizo In Red Wine	£5.55
Lomo de cerdo Wood Fire Roasted Pork Fillet	£6.66
Vientra De Cerdo Slow Cooked Pork Belly	£6.66
Mejillas De Cerdo Slowcooked Pigs Cheeks	£6.66
Castillos de cordero Lamb Ribs In a Catalán Sauce	£7.77
Codorniz con alioli Wood Fire Roasted Quail with Alioli	£7.77
Albóndigas Meatballs in a Bravas Sauce	£4.44
Filete de ternera Wood Fire Roasted Fillet Steak with Sherry Fried Onions	£8.88

Del mar

Calamares Crispy Calamari with Alioli	£6.66
Boquerones Crispy Whitebait with Alioli	£5.55
Gambas Pil Pil Prawns with Chilli and Garlic Oil	£7.77
Gambas al ajillo Sautéed Prawns with Chilli & Garlic Butter	£7.77
Gambas al tomate y queso feta Prawns in a Bravas and Feta Sauce	£7.77
Mejillones Mussels in Cream or Bravas Sauce	£7.77
Frituras de bacalao salado Salt Cod Fritters with Alioli	£6.66
Sardinas Wood Fire Roasted Sardines	£5.55
Pulpo Octopus with Garlic & Samphire	£6.66
Robalo Wood Fire Roasted Whole Seabass	£8.88

Los acompañamientos

Potatas bravas Potatoes in Bravas Sauce with Alioli	£3.33
Potatas con queso de cobra Potatoes in Goatscheese and Caramelised Red Onion Sauce	£4.44
Potatas al ajillo y romero Garlic and Rosemary Potatoes	£3.33
Ensalada verde Green Salad	£2.22
Venduras Asadas Wood Fire Roasted Vegetables	£3.33
Calabacín Frito Crispy Fried Courgettes	£3.33
Vegetales Verdes Mixed Green Vegetables	£2.22
Pan de Molde Mixed Bread Selection	£1.11