

Platos Para Compartir

Sharing Plates

Tabla De Ibéricos ^{GF}	£8.95
A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo and Manchego cheese	
Tabla De Serrano ^{GF}	£7.45
A platter of sliced Serrano ham	
Plato Combinado Español	£9.95
A mixed platter of Spanish treats made up of Spanish Tortilla with Pixto salsa, Ensalada Andaluza, Serrano ham, Manchego cheese and anchovies	

Tapas de Vegetales

Tortilla Española ^V	£4.65
A mainstay of Spanish tapas, tortilla is a thick omelette traditionally filled with sliced potato and onion. We serve ours with Pixto salsa	
Patatas Bravas ^V	£4.35
Skin-on halved new potatoes in a spicy tomato sauce and alioli	
Pimientos De Padrón ^{GF V}	£5.25
Padron peppers are a strong flavoured small green pepper. We serve them the traditional way, seared in a pan and sprinkled with coarse sea salt	
Ensalada Marroquí ^{GF V}	£4.65
Roasted sweet potato, parsnip and chickpeas mixed with chopped parsley and coriander, topped with a sunblush tomato dressing	
Espárragos A La Parrilla ^{GF}	£5.95
Grilled asparagus topped with grated Manchego cheese, lemon Hollandaise and crushed black pepper	
Tostada De Champiñones	£4.45
Sliced mixed mushrooms, garlic, truffle oil and smoked Tetilla cheese on crisp croutons	
Patatas Gratinadas ^{GF}	£4.45
Layers of sliced potato baked with garlic cream and Manchego cheese	
Ensalada Andaluza ^V	£5.45
A salad of asparagus tips, artichokes and sunblush tomatoes with a sweet hinamin dressing	
Berenjenas Rellenas De Pimientos	£4.95
An aubergine shell filled with cous cous, peppers, sultanas and a tomato and basil sauce topped off with grated Mozzarella cheese	
Queso De Cabra Al Horno ^{GF}	£5.25
Grilled goats cheese topped with orange and chilli marmalade	

Tapas de Carne

Albóndigas	£5.25
Spiced pork and beef meatballs in a rich tomato sauce	
Chorizo Al Vino ^{GF}	£5.45
Sliced chorizo sausage sautéed in red wine	
Croquetas De Jamón Y Queso	£5.45
Crisp croquettes stuffed with Serrano ham and Manchego cheese	
Solomillo Con Setas ^{GF}	£6.95
Tender strips of beef marinated in garlic and paprika, sautéed with mushrooms, finished off with cream	
Paella Valenciana ^{GF}	£5.15
A delicious combination of rice, chicken, chorizo, shellfish and seafood, flavoured with saffron	
Butifarra Negra	£4.95
Traditional thick cut grilled black pudding topped with homemade apple and onion chutney	
Tajine de Cordero ^{GF}	£6.95
Tagine of lamb shoulder slow-cooked with saffron, paprika, cumin, cinnamon, honey, sultanas and apricots	
Carrillada De Cerdo ^{GF}	£5.75
Pork cheeks, chickpeas and thyme braised in red wine and served in a chilli, smoked paprika and honey glaze	
Bomba Picante	£5.25
Moroccan spiced minced lamb in a pocket of mashed potato, breadcrumbed and fried, served with chilli yoghurt	
Pollo Rebozado Con Miel	£6.25
Chicken fillets in a light crispy batter drizzled with a honey and grain mustard dressing	
Pollo Marinado ^{GF}	£5.65
Pan fried sliced chicken breast marinated in paprika, lemon and coriander, served with chilli yoghurt	
Chorizo Y Butifarra Negra	£5.35
Sautéed chorizo sausage and black pudding in a spicy tomato sauce	
Carne De Res Picante ^{GF}	£5.95
Spicy strips of beef on a bed of rocket with Manchego cheese and chorizo oil	

Tapas de Mariscos Y Pescados

Calamares	£5.75
Classic calamari rings served with fresh lemon and chorizo mayonnaise	
Gambas Pil Pil ^{GF}	£6.95
Hot roast king prawns with olive oil, fresh chilli, paprika and garlic	
Salmón Con Especias ^{GF}	£5.25
Salmon fillet served on a bed of rocket with mint, fennel, chilli and radish	
Pescado Adobado	£6.45
Lightly dusted cod fillet pieces marinated with lemon, paprika, garlic and ground cumin, served with garlic mayonnaise	
Vieiras Con Serrano ^{GF}	£8.75
Seared Scottish king scallops served on basil creamed leeks and garnished with crisp Serrano ham	
Mejillones A La Marinera ^{GF}	£5.65
Fresh Shetland mussels cooked in white wine, shallots and garlic, finished off with fresh cream	
Gambas Rebozadas	£6.95
Tail-on king prawns in a light saffron and coriander batter, served with a garlic mayonnaise dip	
Chipirones	£5.95
Crisp fried baby squid served with garlic mayonnaise and lemon	
Boquerones En Vinagre ^{GF}	£4.25
Freshly marinated anchovies	
Lubina Con Vinagreta De Pedro Ximenez	£6.45
Grilled fillet of sea bass on a bed of tomatoes, basil and shallots dressed in a Pedro Ximenez vinaigrette	

Paellas

Paella is Spain's favourite dish of rice cooked with saffron, topped with your choice of meat, fish, shellfish and seafood. We serve ours the traditional way in a round steel pan, perfect for sharing.

Paella De Mariscos ^{GF}	£22.95
Served with king prawns, west coast salmon and squid, Scottish king scallops and Shetland mussels	
Paella Valenciana ^{GF}	£23.95
Served with king prawns, chicken, chorizo, Shetland mussels, west coast salmon and squid	
Paella De Pollo Y Carne ^{GF}	£23.95
Served with chicken, chorizo, Manchego cheese and topped with slices of Serrano ham	

WE SUGGEST OUR PSELLAS SERVE 2. OUR PSELLAS ARE FRESHLY PREPARED, PLEASE ALLOW 25 MINUTES.

Acompañamientos

Pan Fresco	£2.75	Bollo Al Ajillo	£3.65
A basket of mixed bread served with olive oil.		Whole large Spanish bread roll baked with garlic butter	
Pan Catalán	£3.45	Aceitunas Aliñadas ^{GF}	£2.75
Toasted crusty bread with seasoned tomato, garlic and extra virgin olive oil		Marinated Spanish olives	
Pan De Ajo Con Queso	£3.75	Patatas Fritas	£3.25
Whole large Spanish bread roll baked with garlic butter and cheese		French fries	

Menú Del Dia

PRICED PER PERSON AND SHARED BETWEEN TWO, OUR MENU "DEL DIA" OFFERS A SELECTION OF VEGETABLES, MEAT AND FISH SERVED OVER TWO COURSES.

Pan Fresco Y Aceitunas Aliñadas

A basket of mixed bread served with marinated Spanish olives and olive oil

Plato Combinado Español

A mixed platter of Spanish treats made up of Spanish Tortilla with Pixto salsa, Ensalada Andaluza, Serrano ham, Manchego cheese and anchovies

Pollo Rebozado Con Miel

Chicken fillets in a light crispy batter drizzled with a honey and grain mustard dressing

Vieiras Con Serrano

^{GF}

Seared Scottish king scallops served on basil creamed leeks and garnished with crisp Serrano ham

Patatas Bravas

^V

Skin-on halved new potatoes in a spicy tomato sauce and alioli

Solomillo Con Setas

^{GF}

Strips of fillet beef pan fried with mushrooms, garlic and paprika, finished off with cream

Chorizo Al Vino

^{GF}

Sliced chorizo sausage sautéed in red wine

Patatas Gratinadas

^{GF}

Layers of sliced potato baked with garlic cream and Manchego cheese

Queso De Cabra Al Horno

^{GF}

Grilled goats cheese topped with orange and chilli marmalade

Gambas Pil Pil

^{GF}

Hot roast king prawns with olive oil, fresh chilli, paprika and garlic

Berenjenas Rellenas De Pimientos

An aubergine shell filled with cous cous, peppers, sultanas and a tomato and basil sauce topped off with grated Mozzarella cheese

Pollo Rebozado Con Miel

Chicken fillets in a light crispy batter drizzled with a honey and grain mustard dressing

£19.95 pp

£23.95 pp