

Tapas

Cured Platter

A Spanish selection of cured ham, chorizo & cheese.

Medium £6.95 Large £12.00

Patatas Bravas

Traditionally hand peeled & chopped potatoes, blanched and fried.

Topped with our freshly prepared homemade Brava sauce.

£4.95

Sautéed Vegetables

Spinach, broccoli and cauliflower florets sautéed with garlic infused extra virgin olive oil, pine nuts and corneta (hot chilli).

Topped with a touch of grated cheese.

£6.95

Gambas al Ajillo

Traditional Spanish Tapa dish made of peeled prawns, cooked in a mildly infused garlic and dry chilli oil.

Medium £7.20 Large £13.70

Grilled Goat's Cheese and Tomato Jam

Grilled goats cheese with homemade tomato marmalade.

£8.99

Albondigas en Salsa

Homemade beef & pork meatballs served in a tomato and white wine based sauce with crispy potatoes.

£7.20

Calamar a la Plancha

Whole calamari tube, cooked on the grill, topped with garlic and olive oil dressing and served on a bed of lettuce.

£7.20

Baked Chorizo & Cider

Traditionally made chorizo baked in cider and honey.

£6.90

Huevos a la Flamenca

Chorizo infused with tomato sauce cooked with red pepper and petit pois topped with a egg finished in the oven.

£6.90

Bacalhau à bras

World famous Portuguese dish, this tapa is made with best desalted cod, julienne potatoes, parsley, julienne onion, garlic and eggs topped with black olives. This dish is a great representative not only of the Portuguese cuisine but also a great example of the Iberian Peninsula food culture.

£8.99

Tortilla de Patatas

Traditional Spanish omelette.

£5.85

Padron pepper

Yet another traditional Tapa across the Spanish Peninsula.

These little bright green peppers are fried in olive oil and seasoned just with a little bit of salt - the perfect addition to your tapas selection.

£6.90

Chuletas de cordero a la parilla

8oz Grilled Spring lamb cutlets on the bone, cooked to a well done point. Ideal as finger food that combines perfectly with Padron peppers.

£8.25

Croquetas

Homemade Serrano ham & béchamel croquettes. (Vegetarian version of this dish is also available).

£5.70

Gambas a la Plancha-King Prawns

Unpeeled king prawns, cooked on the grill on a fine bed of sea salt.

£10.50

Mains

Ternera en Salsa

Fine fillets of beef cooked in a rich white wine, tomato, onions and garlic sauce. Served with fried cubed potatoes.

£14.30

Steak Rib-Eye Medallion

One round of 8oz rib-eye steak, pan-fried and served with Cabrales and Rioja sauce. Served with fried cubed potatoes.

£18.75

Sea Food Paella

(Minimum order: 2 people and 20 minutes for cooking)

Seafood Paella made with mussels, prawns, calamari, king prawns and Spanish Bomba rice from the famous Calasparra rice producing region. Cooked on a gentle heat for 15 minutes.

£39.99 (for 2 people); £19.99 supplement per person.

Meat Paella

(Minimum order: 2 People and 20 minutes for cooking)

This traditional meat Paella combines the flavours of the countryside and the spirit of the Mediterranean taste.

£29.99 (for 2 people); £14.99 supplement per person.

Paella de Verdura

(Minimum order: 2 people and 20 minutes for cooking)

This vegetarian Paella is the essence of la Huerta de Murcia. Made with broccoli and cauliflower florets, spring onion, mange-tout, potato and butter beans.

£29.99 (for 2 people); £14.99 supplement per person.

Cordero Asado

Slow-cooked shank of lamb, marinated in garlic, honey, cider and herbs, dressed in a reduction of the same cooking liqueur and served with fried cubed potatoes.

£15.95

Chicken Fajitas

Slices of tender chicken fillet, served on a Mexican sizzling platter with red peppers, onions, cheese, tortilla pancakes, homemade dips of salsa, guacamole and sour cream.

£12.00

Salmon Fillet

Pan fried fillet of salmon, marinated in EV olive oil and lemon. Plated on a bed of fine green beans and topped with Ali oli. Served with fried cubed potatoes.

£15.60

Costillas al Pedro ximenez

Slow cooked rack of pork ribs, brushed with P X Sherry. Served with fried cubed potatoes.

£15.95

Roasted Mediterranean Vegetable Filo Parcel

Mediterranean vegetables roasted in olive oil, wrapped in filo pastry and served with a fine red pepper sauce. Served with fried cubed potatoes.

£12.90

Bread basket £2.00

Bread oil and vinegar £2.50

Salads

Green Salad

A selection of green leaves, pine nuts, sunflower seeds, tomato and red onion. Served with our house salad dressing.

£4.95

Ensalada Mixta

A very typical Spanish salad, always ready to accompany a tapas table made with lettuce, tomato wedges, 'Bonito del Norte' tuna, asparagus, slices of onion and hard boiled egg.

£7.50

Warm Chicken Salad

Sliced chicken fillet, cooked with mushroom and tomatoes. Served with homemade salad dressing and bread.

£6.75

Russian Salad

Tapa made with tuna, potato, pickled mixed vegetables and mayonnaise. Served with "picos" (Spanish bread sticks).

£4.75

¡Que aproveche!

*Optional gratuity of 8% for tables of 7 people or more

Reds

House Red

£14.50

Campo Viejo (Rioja Joven) ABV 13% Tempranillo 100%

Deep cherry color with is typical of a vibrant Tempranillo wine. The wine has a pronounced nose full of rich intense aromas of ripe red fruit with subtle, sweet notes of vanilla and sweet spices.

£15.95

Azabache (Rioja Joven) ABV 13%

This is Tempranillo 2015 with a deep red cherry, this wine has a bouquet of mature fruit, reminiscent of berries and liquor.

£18.75

Azabache (Rioja Gran Reserva) 14% ABV

Tempranillo 70% Garnacha 20% Graciano 10%

Intense cherry red, with brownish red borders. Complex and elegant aroma, mainly aromas from maturing in wood, leather, full roast vanilla and chocolate.

£35.00

Coto de Imaz (Rioja Reserva) 13.5% ABV

Made from a selection of the best Tempranillo grapes in la Rioja, ageing in oak casks, during at list 18 months has provide the wine with great complexity and potential. The wine deliver great aromatic complexity, ripe fruit and cacao. Well balance in acidity.

£29.20

Whites

House White

£14.50

Valencia (Valencia) ABV 11%

A distinctive wine from Valencia, complementing all food and ideal for any occasion. Fermented under low temperature controlled condition.

£15.25

Campo Viejo (Rioja) ABV 12%

Viura, Verdejo & Tempranillo white

Temperature controlled fermentation to maintain fresh, fruity aromas and flavours. Good with chicken, fish, salad and sandwiches.

£17.60

Antonio Barbadillo (Andalucia) ABV 12%

100% Palomino grape

Delectably elegant and versatile with notable characteristics of the Palomino grape.

£18.75

Condes de Albarei (Rias Baixas) ABV 13.5%

100% albariño

Lemon yellow colour with golden hues and bright lime green hints. On the nose notes of seed-fruits such as green-apples, and specially Blanquilla pears.

£28.95

Rosados

Peñascal Rose

Delicate bouquet and softness, second to none, thanks to the unfermented sugars. The natural carbonation gives it a very agreeable freshness.

£21.10

Valencia Rose (Valencia)

A distinctive wine from Valencia. Complementing all food and ideal for any occasion.

£15.25

Sparkling Wine

Cava Freixenet Cordon Negro

Derives its superior quality and elegant sparkle from the long period of maturation and the traditional method of second fermentation in the bottle.

Bottle £22.80

Glass £4.75

Mont Marçal Brut Reserve Cava

Pale yellow, with fine bubbles and a perfect mousse. Traditional method of second fermentation in the bottle.

Bottle £23.50

Soft Drinks

Coke

£1.75

Diet Coke

£1.75

Fanta

£1.75

Fanta Lemon

£1.75

Orange Juice

£1.75

Apple Juice

£1.75

Cranberry Juice

£1.75

Lemonade

£1.75

OJ And Lemonade

£2.75

Still Water

£1.50

Sparkling Water

£1.50

Lime & Soda

£2.75

Spirits & Mix

Single Double

Absolut

£4.50

£7.00

Hendrick's

£4.50

£7.00

Bacardy

£4.50

£7.00

Jack Daniels

£4.50

£7.00

Habana

£4.50

£7.00

Jameson

£4.50

£7.00

Glenfiddich

£4.50

£7.00

Torres X

£4.50

£7.00

Licor 43

£4.50

£7.00

Tequila

£4.50

Beer

Estrella 1 L

£6.00

San Miguel 33 cl

£3.00

San Miguel 33 cl AVB 0%

£3.00

Corona

£4.00

Coffees & Teas

Americano

£1.80

Cafe con Leche

£2.00

Cortado

£2.00

Capuccino

£2.00

Asiatico ABV %30

£5.50

Carajillo ABV %30

£4.50

Espresso

£1.50

Moca

£2.00

Hot Chocolate

£2.40

Earl Grey

£1.60

PG

£1.60

Peppermint

£1.60

Green Tea

£1.60

Wine by the Glass

House-Red

Small £3.50 125ml

Medium £4.50 175ml

Large £5.75 250ml

House-White

Small £3.50 125ml

Medium £4.50 175ml

Large £5.75 250ml