

## Entrante

|   |                |
|---|----------------|
| <b>V Pan</b> our freshly made own home-baked bread  | <b>£ 2.00</b>  |
| <b>V Panoliva</b> our own home-baked olive bread  | <b>£ 3.00</b>  |
| <b>Txoripan</b> our fantastic own home-baked bread with chorizo   | <b>£ 3.00</b>  |
| <b>Tabla de pan</b> selection of our breads with dips   | <b>£ 6.20</b>  |
| <b>V Aceitunas</b> marinated juicy rustic olives  | <b>£ 2.80</b>  |
| <b>Boquerones en vinagre</b> marinated anchovies  | <b>£ 3.30</b>  |
| <b>V Taquitos de queso</b> wonderful manchego cheese marinated in extra virgine olive oil and chilli            | <b>£ 3.70</b>  |
| <b>Perejil frito</b> Delicious fried parsley  | <b>£ 2.90</b>  |
| <b>Tabla de embutidos</b> Sharing board of selection of Spanish Serrano cured meats with bread                  | <b>£ 11.00</b> |
| <b>Sharing plates</b> all of them with bread, salad, olives and dips  | <b>£ 13.90</b> |
| <b>campo</b> with roasted vegetables, meatballs, garlic chicken, ham coquets and manchego cheese.               |                |
| <b>Huerta</b> with roasted vegetables, tortilla española, Chestnut mushrooms, paella bites and manchego cheese. |                |
| <b>Mar</b> with roasted vegetables, calamari, marinated fish, paella bites and marinated anchovies.             |                |
| <b>Ensaladita</b> simply salad  | <b>£ 1.60</b>  |
| <b>Extra de Ali-Oli</b> great garlic mayonnaise dip!  | <b>£ 1.30</b>  |

## Tapas

| <i>Pescado y Marisco</i>   | <i>Tapa</i>   | <i>Ración</i> |
|--|---------------|---------------|
| <b>Calamares fritos</b> crispy squid rings   | <b>£ 5.40</b> | <b>£10.00</b> |
| <b>Gambas al Pil Pil</b> wonderful prawns in a garlic and chilli dressing                              | <b>£ 8.90</b> | <b>£16.50</b> |
| <b>Pescado adobado</b> crispy fish marinated in sherry vinegar and spices. From the south of Andalucia | <b>£ 6.30</b> | <b>£12.00</b> |
| <b>Merluza al chilindrón</b> hake, in a ratatouille bed with olives and anchovies                      | <b>£ 6.50</b> | <b>£12.20</b> |

| <i>Carne</i>   | <i>Tapa</i>   | <i>Ración</i> |
|--|---------------|---------------|
| <b>Fabada Asturiana</b> traditional 'hotpot' of butter beans with chorizo, Asturian black pudding and pancetta | <b>£ 5.40</b> | <b>£10.00</b> |
| <b>Pollo al ajillo.</b> For garlic lovers, here is some succulent chicken bites                                | <b>£ 5.30</b> | <b>£ 9.90</b> |
| <b>Morcilla de Burgos</b> delicious grilled rice black pudding with ratatouille, speciality of Burgos          | <b>£ 5.40</b> | <b>£10.20</b> |
| <b>Albóndigas</b> traditional handmade meatballs in a rich tomato sauce  | <b>£ 5.50</b> | <b>£10.20</b> |

Please, inform us of any allergies or query about allergen content in our dishes. We will be very happy to assist you.

| <i>Verduras</i>  | <i>tapa</i>   | <i>Ración</i> |
|--|---------------|---------------|
| <b>V Patatas Bravas</b> local organic fried potatoes with spicy tomato sauce. Spain national dish. | <b>£ 4.30</b> | <b>£ 8.00</b> |
| <b>Extra spicy Chorizo</b>   | <b>£ 2.10</b> |               |
| <b>V Patatas Ali-oli</b> local organic fried potatoes with garlic mayonnaise                       | <b>£4.30</b>  | <b>£ 8.00</b> |
| <b>V Tortilla Española</b> local potato and onion omelette with free range eggs.                   | <b>£ 4.90</b> | <b>£ 9.00</b> |
| <b>(V) Ensalada de invierno</b> (pancetta), spinach, broad beans, asparagus, artichoke             | <b>£ 5.80</b> | <b>£10.90</b> |
| <b>(V) Champiñones al ajillo</b> mouth watering chestnut mushrooms (with Serrano ham) and garlic   | <b>£ 5.10</b> | <b>£ 9.90</b> |

**V Escalivada** baked onion, aubergine, red pepper, tomato and garlic on a bed of bread and topped with goat cheese. A beloved catalan dish. **£ 5.40** **£10.00**

## Paellas

*(minimum two people)*

*Please, allow a minimum of 30 minutes as our paellas are freshly made to order.*

**Something new? Create your very own paella!!**

|  |                    |
|--|--------------------|
| <b>Extra prawns</b>  | <b>£ 2.80</b>      |
| <b>Extra spicy chorizo</b>   | <b>£ 2.10</b>      |
| <b>Paella al Pil Pil</b> Chicken, prawns and hot chillies with vegetables, paella rice and saffron         | <b>p/p £ 13.40</b> |
| <b>Paella mixta</b> Chicken, mussels, squid and prawns with vegetables, paella rice and saffron            | <b>p/p £ 13.40</b> |
| <b>v Paella de Verduras</b> asparagus, artichokes, green beans, broad beans, peas, paella rice and saffron | <b>p/p £ 12.00</b> |
| <b>Paella Malvarosa</b> Chicken with broad beans, green beans, paprika, rosemary, paella rice and saffron  | <b>p/p £ 12.90</b> |
| <b>Paella de marisco</b> Mussels, fish, squid and prawns with vegetables, paella rice and saffron          | <b>p/p £ 13.90</b> |

**Party menu £17.00 p.p.** (min. 4 people)

Bread and olives, a selection of tapas patatas brava y ali-oli, Pan fried green beans with garlic and paprika, aubergine with pisto (ratatouille) and manchego cheese, garlic chicken, Butter beans with chorizo and black pudding, calamares fritos, marinated fish and chicken paella.

**Party menu £22.00 p.p.** (min. 4 people)

Bread selection and cured meats, a selection of tapas patatas brava y ali-oli, Chestnut mushrooms with garlic and serrano ham, winter salad with pancetta, asparagus, artichokes, broad beans and spinach, Spicy chorizo in cider, meatballs, prawns with garlic and chillies, marinated fish and paella mixta.

Optional dessert **£ 3.70**, Optional tea or coffee **£ 1.60**

TAKE-AWAY AVAILABLE