

Entrante

Tabla de pan selection of our breads with dips	£ 6.50
Picoteo a selection of our bread, olives and manchego cheese marinated in chilli oil	£ 8.80
Boquerones en vinagre marinated anchovies	£ 3.60
Tabla de embutidos Sharing board of selection of Spanish Serrano cured meats with bread	£ 11.50

Our sharing plates are perfect for 2 to share all of them with bread, salad, olives and dips.

Tabla del campo with roasted vegetables, meatballs, garlic chicken, ham coquets and manchego cheese. £ 14.90

Tabla del Mar with roasted vegetables, calamari, marinated fish, cod croquets and marinated anchovies. £ 14.90

Side bread Our freshly made own home-baked bread	£ 2.40
Ensaladita simply salad	£ 2.60
Extra de Ali-Oli great garlic mayonnaise dip!	£ 1.50

Tapas

tapa Ración

V Patatas Bravas fried potatoes with spicy tomato sauce. Spain national dish.	£ 4.80	£ 8.90
Add extra Spicy Chorizo	£ 2.40	
V Patatas Ali-oli fried potatoes with garlic free range mayonnaise	£4.80	£ 8.90
(V) Champiñones al ajillo mouth watering chestnut mushrooms (with Serrano ham) and garlic	£ 5.40	£10.00
V Escalivada A beloved Catalan dish. A mix of baked peppers, aubergine, onion, and tomato a bed of bread and topped with goat cheese.	£ 6.20	£11.90
V Berenjena rellena sliced aubergine with rata-touille and manchego cheese.	£ 6.30	£12.00
(V) Judias Verdes Salteadas Pan fried green beans (Serrano Ham), garlic and paprika	£ 5.20	£ 9.90
V Potaje de Garbanzos Chickpea stew with spices, raisans, spinach and pine kernels	£ 6.30	£12.00
Pincho Moruno Beautiful pork loin kebabs marinated in Moorish spices	£ 6.50	£ 12.00
Pollo al ajillo. For garlic lovers, here is some succulent chicken bites	£ 5.90	£11.00
Albóndigas artisan traditional handmade meatballs in a rich tomato sauce	£ 6.40	£11.90

Calamares fritos crispy squid rings	£ 6.30	£10.80
Gambas al Pil Pil wonderful king prawns in a garlic and chilli dressing	£ 9.90	£18.00
Gambón Argentino wild Argentinian king prawns (4) with clams in a wine sauce	£16.00	
Pescado adobado crispy fish marinated in sherry vinegar and spices. From the south of Andalucia	£ 6.50	£12.20
Lubina en salsa verde Sea bass filets pan fried with clams and peas in a parsley a garlic sauce	£ 10.80	£19.90
Merluza al chilindrón hake, in a ratatouille bed with olives and anchovies	£ 8.70	£15.90
Tumbet de Bacalao Baked cod on a bed of peppers, and onions with a paprika and white wine sauce	£ 9.80	£17.90

Paellas, arroces & ...

*(minimum two people,
prices are per person)*

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

Something new? Create your very own paella!		
Add extra prawns		£ 3.40
Add extra Spicy chorizo		£ 2.40
Paella al Pil Pil Chicken, prawns and hot chillies with vegetables, paella rice and saffron	p/p	£ 13.90
Paella mixta Chicken, mussels, squid and prawns with vegetables, paella rice and saffron	p/p	£ 14.40
v Paella de Verduras asparagus, artichokes, green beans, broad beans, peas, paella rice and saffron	p/p	£ 12.90
Paella Malvarosa Chicken with broad beans, green beans, paprika, rosemary, paella rice and saffron	p/p	£ 13.60
Paella de marisco Mussels, fish, squid and prawns with vegetables, paella rice and saffron	p/p	£ 15.50
Arroz negro Squid and prawn paella with the ink of the squid.	p/p	£ 15.00
Zarzuela de marisco Seafood broth with mussels, cod, hake, squid, clams, wild Argentinian king prawns and potatoes. Note this dish is for two people to share.		£ 32.00

Tapas & Paellas

Take-Away available

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