

## PARA PICAR

<b>ACEITUNAS GORDA (VE)</b> Marinated mixed olives	3.50
<b>PAN CON TOMATE (VE)</b> Grilled bread topped with chopped tomatoes	4.50
<b>QUESO MANCHEGO</b>	4.50
<b>PAN CON ACEITUNAS</b> Bread basket with marinated mixed olives	5.50
<b>PADRON PEPPERS</b> Fried green peppers with sea salt	5.00

## CARNE – MEAT TAPAS

<b>CROQUETAS DE JAMON</b> Ham croquettes with aioli	5.50
<b>POLLO AL AJILLO</b> Chicken in garlic	5.50
<b>PINCHO MORUNO</b> Grilled lamb skewers	6.00
<b>ALBONDIGAS</b> Meatballs in tomato sauce	5.00
<b>JAMON SERRANO</b> Smoked spanish mountain ham	6.00
<b>HUEVOS ROTOS CON CHORIZO</b> Scrambled eggs with chorizo	6.00
<b>ALITAS DE POLLO</b> Grilled Chicken wings in garlic and paprika	5.50
<b>CHORIZO AL VINO</b> Chorizo sausages in red wine	5.50

## PESCADOR Y MARISCOS – SEAFOOD & FISH TAPAS

<b>CALAMARES FRITOS</b> Fried calamari with aioli	5.50
<b>MEJILLONES AL VINO</b> Mussels in a cream and white wine sauce	6.00
<b>CAZUELA DE PESCADO</b> Seafood stew of squid, king prawns, fish pieces and mussels	6.50
<b>GAMBAS PICANTE A LA PLANCHA</b> Grilled marinated king prawns in garlic & chilli flakes	7.50
<b>PULPO A LA GALLEGA</b> Galician octopus with potatoes	6.50
<b>CARRILERAS DE BACALAO CON ALIOLI</b> Cod cheeks with garlic alioli	6.50

## VEGETARIAN TAPAS

<b>PISTO</b> Pan fried courgettes, red peppers, onions and aubergines topped with a fried egg	5.50
<b>BERENJENAS FRITAS</b> Aubergine slices deep fried in batter laced with honey	5.50
<b>CHAMPINONES AL AJILLO</b> Mushrooms in garlic	5.50
<b>QUESO DE CABRA ASADO</b> Grilled Goats cheese, walnuts, honey and avocado	6.00
<b>TORTILLA ESPANOLA</b> Potato & onion Spanish Omelette	4.50
<b>PATATAS BRAVAS</b> Cubed fried potatoes topped with a spiced tomato sauce & alioli	5.00

## SHARING TABLAS

Serrano ham croquettes, chicken in garlic and patatas bravas	14.00
Padron peppers, pan con tomate, Iberian smoked ham, albondigas	14.00
Serrano ham, manchego cheese, olives and the classic Spanish omelette	13.50
Add bread basket with olives	4.50

## SALAD

<b>ENSALADA MIXTA</b> Mixed salad of lettuce, tomato, cucumber, peppers & carrots	5.00
<b>ENSALADA GANSA</b> Mixed leaves, artichokes, grilled aubergines, olives and boiled egg with dressing	6.00
<b>ENSALADA RUSA</b> Classic Spanish salad of boiled potatoes, green peas, tuna & boiled egg, mayonnaise	5.50
<b>ENSALADA TRICOLOR</b> Avocado, mozzarella & tomato salad, basil olive oil	6.50

### OUR INFAMOUS PAELLA

Made fresh from classic Iberian recipes, please allow 20mins from order. Serves 1 or 2 people.

**MARINERA** Seafood 13.50 or 23.00

**VALENCIA** Seafood & chicken 11.50 or 19.50

**VEGETAL** salmorretta, mushrooms and artichokes, green peas 11.50 or 19.50

**SQUID INK** Squid ink with chopped squid, tiger prawns, lime alioli 13.50 or 23.00

## MAIN COURSES

### SALMON A LA PLANCHA

Grilled Salmon with a wine wine tarragon sauce, chunky roasted vegetables, celeriac puree

15.00

### POLLO A LA PLANCHA

Pan roasted chicken supreme, garlic spinach on mashed potato, creamy mushroom sauce

12.00

### BIFE DE LOMO A LA PLANCHA

Grilled rib eye steak with garlic butter, fried cubed potatoes and Mediterranean salad

17.50

### CAZUELA PESCADO

Seafood and fish stew served with bread basket

15.00

Join us for our **SUNDAY FLAMENCO SHOWS**  
FROM 8PM, **BOOKING ESSENTIAL**



## DESSERTS

5.50

### LA MARACUJA SOUFFLÉ

Passionfruit Souffle, spiced crumbs

### FONDANT DE CHOCOLATE

Chocolate fondant with caramel sauce and vanilla ice cream

### CREMA CATALANA

Classic vanilla pod Spanish Crème Brulee

### CHURROS CON CHOCOLATE

Long crisp Spanish doughnut fritters with a creamy chocolate sauce

## OUR SPANISH WINE SELECTION

### ROSE

glass    bottle

#### AYRUM TEMPRANILLO ROSADO, VALDEPENAS

6.00    26.00

Soft and fruity with notes of strawberry jam and citrus on the finish

#### CASA ALBALI GARNACHE ROSE, VALDEPENAS

27.50

Ripe raspberry and red plum aromas.

### SPARKLING

#### PROSECCO DEL DIA

6.00    26.00

#### CASTELL LORD CAVA BRUT NV NATURE

7.00    31.50

light and fruity with hints of fresh green apples

#### RONDEL BRUT CAVA

34.00

intense aromas of citrus and green fruit, aged

#### ANNA DE CODORNIU BRUT ROSADA

44.00

fresh with intense aromas of red berries and citrus notes

#### MOET EN CHANDON

83.00

#### VEUVE CLICQUOT

86.00

## SOFT DRINKS

### COCA-COLA DIET COCA COLA, LEMONADE, TONIC, GINGER BEER

3.00

### JUICES

3.50

orange, cranberry, mango, passionfruit, apple, pineapple

### STILL / SPARKLING WATER GLASS/BOTTLE

2.75 / 5.50

### RED BULL

3.50

## COFFEE & TEA

### BLACK COFFEE

3.00

### CAPPUCHINO

3.00

### ESPRESSO

2.50

### DOUBLE ESPRESSO

3.50

### LATTE

3.50

### MACCHIATO

2.50

### MOCHA

3.50

### HOT CHOCOLATE WITH CREAM

4.00

### LATTE WITH SPANISH BRANDY

6.00

### LIQUEUR COFFEE

7.50

Choice of Irish, French, Italian, Tia Maria, Baileys

### TEA BY THE POT

4.00

Choice of Mint, Camomile, Peppermint, Green, Ginger & Honey  
English Breakfast, Earl Grey

## OUR SPANISH WINE SELECTION

### WHITE

#### AYRUM VERDEJO BLANCO, VALDEPENAS

Floral notes with melon and citrus fruit on the palate

glass 6.00  
bottle 26.00

#### MAS RABELL BLANCO, CATALUNYA

Aromas of ripe white fruit, tropical notes, oaky

6.50 27.50

#### TALEVERA AIREN-SAUVIGNON, VALDEPENAS

Cool fermented, zesty with notes of citrus, pineapple

6.50 27.50

#### CASTILLO DE MUREVA ORGANIC VERDEJO

Fennel, herbs, citrus fruits, melon and peach

27.50

#### DON JACOBO RIOJA, BODEGAS CORRAL

Very dry, delicate with hints of citrus and pear

31.00

#### VINA ESMERALDA, CATALUNYA

Floral notes with melon and citrus fruit on the palate

35.00

#### DON JACOBO RIOJA TEMPRANILLO, BODEGA CORRAL

very dry with hints of banana, dry lychee and tropical fruit

37.00

#### VOL D'ANIMA DE RAIMAT, COSTERS DEL SEGRE

peach and nectarine on the nose, subtle hints of pear and melon

42.00

#### PACO & LOLA ALBARINO RIAS BAIXAS

pineapple and mango intermingled with refreshing citrus.  
Complex and delicate

47.50

### RED

#### AYRUM TEMPRANILLO TINTO, VALDEPENAS

Cherry red, smooth with blackberry and plum fruit

6.00 26.00

#### LA PRENSA CABERNET SAUVIGNON TEMPRANILLO

soft fruity aromas and clean fresh taste.

6.50 27.50

#### CASA ALBALI TEMPRANILLO, SHIRAZ, VALDEPENAS

Plenty of ripe cherry and plum fruit flavours.

6.50 27.50

#### MARQUEZ DE MORANO RIOJA JOVEN

Light, simple with delicate red fruits

31.00

#### PABLO OLD VINE GARNACHA, CATALUNYA

Juicy, medium bodied and fruity

36.00

#### ALTOS IBERICOS, RIOJA CRIANZA, TORRES

silky palate which combines creamy blackberry and spicy oak notes

39.50

#### GRAN CORONAS, SAUVIGNON RESERVA PENEDES

oaked, intense with concentrated fruits

55.50

## OUR LATINO COCKTAILS

9.50

### **PALOMA**

Tequila, pink grapefruit and lime juice

### **KALIMOTXO**

Red wine and coca cola – a classic Andalusian beach drink

### **APEROL SPRITZ**

needs no introduction – Aperol, prosecco ,soda and a slice of orange

### **AGUA DE VALENCIA**

Orange juice, gin, vodka and sparkling wine

### **AGUA DE SEVILLA**

Pineapple juice, sparkling wine, triple sec, whiskey, sugar, and sour mix

### **UNDER THE PALM TREE**

Sipping a Mojito – Havana 3 yr old, mint leaves, sugar and soda

### **MARGARITA**

Olmecca reposado tequila, lime juice and Cointreau

### **FLAMENCO DANCER**

Crushed cherry tomatoes, Smirnoff vodka, lemon juice, worcester sauce, tobasco, olives, fresh celery



### *OUR SIGNATURE SANGRIA glass or jug*

**RED SANGRIA 6.00 / 18.50**

**CAVA SANGRIA 6.50 / 20.50**

## **BEER & CIDER**

**SAN MIGUEL**

**4.50**

**ESTRELLA GALICIA**

**5.00**

**ALHAMBRA**

**5.25**

**BULMERS APPLE CIDER**

**5.00**

**MAHOU ON TAP**

**Half 3.00 Pint 5.25**

## CLASSIC COCKTAILS

9.00

### **COSMOPOLITAN**

Absolut citron vodka, cranberry juice, Cointreau

### **ANDALUSIAN PORNSTAR**

Absolut Vanilla, Passoa, lime juice, passionfruit puree & quince, Cava

### **LYCHEE MARTINI**

Vodka, lychee syrup

### **LONG ISLAND ICED TEA**

Vodka, tequila, light rum, triple sec, gin, and a splash of cola

### **OLD FASHIONED**

Bourbon whisky, angostura bitters and a sugar cube

### **ESPRESSO MARTINI**

Smirnoff vodka, Kahlua, coffee, sugar syrup

### **DARK AND STORMY**

Captain Morgan Dark, ginger beer and lime juice

### **PINA COLADA**

Captain Morgan white rum, pineapple juice, lime juice, coconut cream

### **SPICED RUM DAIQUIRI**

Spiced rum, lime juice, sugar

### **PASSIONFRUIT BELLINI**

Prosecco and passionfruit liqueur

### **NEGRONI**

Gordons Gin, Campari and sweet vermouth

### **SEXO EN LA PLAYA**

Vodka, orange juice, peach schnapps and a touch of grenadine

## MOCKTAILS

5.00

### **VIRGIN COLADA**

coconut cream, pineapple juice and lime juice

### **VRGIN MOJITO**

lime, mint leaves, sugar and soda

### **VIRGIN SANGRIA**

zero alcohol red wine, fruits, lemonade

**SPANISH SHERRY**

25ml 50ml

CARDENAL CISNERO	8.50
COLOSIA AMONTILLADO	6.50
COLOSIA PX	8.50
AMONTILLADO 12YR	6.50
APOSTOLES 30YR	11.50
DEL DUQUE 30YR	10.50
GONZALEZ BYASS PX	6.50
LUSTAU AMONTILLADO	7.00
LUSTAU MOSCATEL	7.50

**VODKA**

SMIRNOFF/ABSOLUT	4.50	8.50
SMIRNOFF BLACK	4.50	8.50
KETEL ONE	4.50	8.50
GREY GOOSE	5.50	9.50
KETEL ONE FLAVOUR	5.50	9.50
CIROC	5.50	9.50
WYBOROWA	5.00	9.00

**GIN**

GORDONS/BEEFEATER	4.50	8.00
GORDONS PINK	4.50	8.00
PLYMOUTH	4.50	8.00
TANQUERAY	5.00	9.50
TANQUERAY 10	6.00	11.00
TANQUERAY SEVILLE	6.00	11.00
HENDRICKS	6.00	11.00
MONKEY 47	6.00	11.00

**BOURBON/WHISKEY**

WOODFORD RESERVE	6.00	11.00
BULLEIT	5.00	9.50
MAKERS MARK	5.00	9.50
JACK DANIELS	4.50	8.50
JACK DANIELS HONEY	4.50	8.50
GENTLEMAN JACK	6.00	11.00
LAPHROIG 10	6.00	11.00
SINGLETON	7.00	13.50
GLENFIDDICH 12	5.00	9.00
GLENFIDDICH 15	6.00	11.00
GLENFIDDICH 18	7.50	14.00

25ml 50ml

JAMESSONS	4.50	8.00
CHIVAS REGAL 12	6.50	11.50
CHIVAS REGAL 18	7.50	12.90
JW RED LABEL	4.50	8.00
JW BLACK LABEL	5.00	9.00
TALISKER 10YR	6.00	11.00

**RUM**

MALIBU	4.50	8.00
LAMBS NAVY	4.50	8.00
LAMBS SPICED	4.50	8.00
KRAKEN	5.00	9.00
CAPTAIN MORGAN WHITE	4.50	8.00
CAPTAIN MORGAN DARK	4.50	8.00
CAPTAIN MORGAN SPICED	4.50	8.00
HAVANA 3YR / ESPECIAL	4.50	8.00
ZACAPA 23	5.50	9.50
PAMPERO BLANCO	4.50	8.00
PAMPERO ESPECIAL	5.00	9.00
PAMPERO ANNIVERSARIO	5.50	9.50

**TEQUILA**

OLMECA SILVER	4.50	8.00
OLMECA REPOSADO	5.00	9.00
DON JULIO BLANCO	5.00	9.00
DON JULIO REPOSADO	6.00	11.00
PATRON SILVER	6.50	11.90
PATRON REPOSADO	6.50	11.90
PATRON COFFEE XO	5.50	10.00

**BRANDY**

COURVOISIER VS	4.50	8.00
MARTELL VS	4.50	8.00
HENNESSY	5.00	9.50
MARTELL VSOP	6.00	11.50

**SPANISH BRANDY**

FUNDADOR	4.00	7.40
LEPANTO	4.50	8.10
TORRES 10	4.00	7.40
TORRES 20	5.50	10.00
1866	5.00	9.10
SOBERANO	5.00	9.10

ADD MIXER DASH 1.00 ADD RED BULL MIXER 1.50