

PARA PICAR

GORDA OLIVES (VE) 3.50
Marinated mixed olives

PAN CON TOMATE (VE) 4.50
Grilled bread topped with chopped tomatoes

BREAD & OLIVES 5.50

BREAD BASKET 4.50
Olive oil and balsamic

PADRON PEPPERS 5.00
Fried green peppers with sea salt

TAPAS SELECTION

CROQUETAS DE JAMON 5.50
Ham croquettes

PIQUILLO STUFFED WITH BRANDADA 5.50
Piquillo peppers stuffed with creamed cod

TXISTORRA PARILLA 6.90
Grilled Txistorra sausages

CROQUETAS DE QUESO 5.20
Cheese croquettes

TORTILLA ESPANOLA 5.50
Classic Spanish omelette

BERENJENA CON QUESO DE CABRA 6.00
Aubergine with goats cheese, cane honey

HUEVOS ROTOS CON CHORIZO 5.50
Fried eggs with chorizo

PATATAS BRAVAS 5.20
Cubed fried potatoes with salsa rosa

CALAMARES FRITOS 7.20
Fried calamari with aioli

BOCADITOS DE MORCILLA 5.20
Spanish black pudding parcels

PINCHO MORUNO 6.50
Grilled pork skewers

PISTO 5.20
Roasted Mediterranean vegetables topped with fried egg

CARRILLERAS DE BACALAO CON AJO NEGRO 5.50
Cod cheeks with black garlic aioli

SALAD

ENSALADA MIXTA

Mixed green salad with tomatoes, cucumbers, olives and onions

5.50

ENSALADA TOMATE

Tomatoes, goats cheese, PX and caramelised onion

6.50

SHARING TABLAS

CARNE 14.00

Padron peppers, olives, Croquetas Jamon, Patatas Bravas, Bocado De Morcilla, Jamon Serrano

VEGETAL 14.00

Padron peppers, olives, Croquetas Queso, Tortilla Espanola, Berejenas con queso de cabra

TAPAS FOR 2

CARRILLERAS DE TERNERA

Slow cooked ox cheeks with truffle cauliflower puree

10.50

RISOTTO DE SETAS CON BACALAO

Mushroom Risotto with pan fried Cod

10.90

PULPO A LA GALLEGA

Galician octopus with potatoes

10.50

MONTADITO DE POLLO AL AJILLO

Slow cooked garlic chicken on toasted bread

9.50

GAMBAS AJILLO

6 Grilled Giant king prawns with chilli oil

8.50

OUR INFAMOUS PAELLA

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

DE CARNE Pork shoulder with mushrooms and romesco **13.50 or 25.00**

DE ARROZ NEGRO Squid ink, chopped squid and tiger prawns, lime aioli **14.50 or 28.00**

VALENCIA Seafood & chicken **13.50 or 25.00**

VEGETAL with salmoreta, mushrooms, artichokes and a green pea cream **12.50 or 24.00**

DESSERTS

TORIJA

A classic Spanish dessert Baked Brioche tower soaked in milk and drizzled with honey and cinnamon powder. Served with vanilla ice cream

6.50

BIZCOCHO DE CHOCOLATE

Spanish chocolate brownie with crumbed walnuts and white chocolate drizzles

6.00

TARTA DE SANTIAGO

Spanish almond cake with chocolate ice cream

5.00

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



SPANISH STYLE BRUNCH

AVAILABLE SATURDAY & SUNDAY 10AM - 4PM

CLASSIC ANDALUSIAN 8.50

Scrambled eggs with crispy ham served with fried cubed potatoes

MALLORCAN BREAKFAST 9.50

Served in a skillet – broken eggs, tomato salsa, chorizo, crushed potatoes and mushrooms served with fresh baked bread

SPANISH BREAKFAST 8.00

2 fried eggs, grilled tomato, Serrano ham, chorizo and fresh baked bread

SMASHED AVOCADO 8.50

Grilled bread with avocado, tomatoes and onion, topped with either poached egg (V) or grilled mushroom (VE)

TOSTA DE TORTILLA CON AIOLI 6.50

Classic Spanish omelette on a toasted baguette with aioli (V)

TOSTA JAMON SERRANO CON TOMATE 6.50

Spanish ham, tomato salsa on toasted baguette, mixed salad

A 12.5% service charge will be added to all bills.

OUR SPANISH WINE SELECTION

ROSE

AYRUM TEMPRANILLO ROSADO, VALDEPENAS

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

glass bottle

5.50 19.50

CASA ALBALI GARNACHE ROSE, VALDEPENAS

Ripe raspberry and red plum aromas.

23.50

SPARKLING

PROSECCO DEL DIA

5.50 26.00

CASTELL LORD CAVA BRUT NV NATURE

light and fruity with hints of fresh green apples

6.00 31.50

RONDEL BRUT CAVA

intense aromas of citrus and green fruit, aged

32.00

ANNA DE CODORNIU BRUT ROSADA

fresh with intense aromas of red berries and citrus notes

43.00

MOET EN CHANDON

74.50

VEUVE CLICQUOT

78.00

SOFT DRINKS

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

2.75

JUICES

orange, cranberry, mango, passionfruit, apple, pineapple

3.00

STILL / SPARKLING WATER

3.50

RED BULL

3.00

COFFEE & TEA

BLACK COFFEE

2.50

CAPPUCHINO

3.00

ESPRESSO

2.00

DOUBLE ESPRESSO

3.00

LATTE

3.00

MACCHIATO

2.50

MOCHA

3.25

HOT CHOCOLATE

3.50

LATTE WITH SPANISH BRANDY

4.50

LIQUEUR COFFEE

6.00

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

TEA BY THE POT

3.00

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

5.50

bottle

19.50

MAS RABELL BLANCO, CATALUNYA

Aromas of ripe white fruit, tropical notes, oaky

6.00

21.50

TALEVERA AIREN-SAUVIGNON, VALDEPENAS

Cool fermented, zesty with notes of citrus, pineapple

6.50

23.50

CASTILLO DE MUREVA ORGANIC VERDEJO

Fennel, herbs, citrus fruits, melon and peach

24.50

DON JACOBO RIOJA, BODEGAS CORRAL

Very dry, delicate with hints of citrus and pear

29.00

VINA ESMERALDA, CATALUNYA

Floral notes with melon and citrus fruit on the palate

33.00

DON JACOBO RIOJA TEMPRANILLO, BODEGA CORRAL

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

35.00

VOL D'ANIMA DE RAIMAT, COSTERS DEL SEGRE

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

39.00

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

5.50

19.50

LA PRENSA CABERNET SAUVIGNON TEMPRANILLO

soft fruity aromas and clean fresh taste.

6.00

21.50

CASA ALBALI TEMPRANILLO, SHIRAZ, VALDEPENAS

Plenty of ripe cherry and plum fruit flavours.

6.50

24.00

MARQUEZ DE MORANO RIOJA JOVEN

Light, simple with delicate red fruits

27.50

PABLO OLD VINE GARNACHA, CATALUNYA

Juicy, medium bodied and fruity

33.00

ALTOS IBERICOS, RIOJA CRIANZA, TORRES

silky palate which combines creamy blackberry and spicy oak notes

38.50

GRAN CORONAS, SAUVIGNON RESERVA PENEDES

oaked, intense with concentrated fruits

43.50

OUR LATINO COCKTAILS

8.50

MY TENERIFE

Havana 3 yr rum, blue curacao, pineapple juice and coconut cream

KALIMOTXO

Red wine and coca cola – a classic Andalusian beach drink

APEROL SPRITZ

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

LATINO HUNK

Bulleit bourbon, amaretto, lemon juice, egg white and angostura bitters

SURFER ON ACID

Jagermeister, Malibu rum and pineapple juice

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

8.00

COSMOPOLITAN

Absolut citron vodka, cranberry juice, Cointreau

ANDALUSIAN PORNSTAR

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

PLANTERS PUNCH

Captain Morgan dark rum, lemon juice, sugar syrup and angostura bitters

EAST SIDE

Beefeater Gin, sugar syrup, lime juice, mint leaves and cucumber shavings

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

NEGRONI

Gordons Gin, Campari and sweet vermouth

SEXO EN LA PLAYA

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

SHOOTERS (50 ML)

5.00

SNICKERS

Frangelico, Kahlua and Baileys

BONG WATER

Midori melon liqueur, orange juice, Jagermeister

JELLY FISH

Sambuca, blue curacao, Baileys and a dash 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	4.00	7.40
SMIRNOFF BLACK	4.50	8.10
KETEL ONE	4.50	8.10
GREY GOOSE	5.00	9.10
KETEL ONE FLAVOUR	5.00	9.10
CIROC	5.00	9.10
WYBOROWA	4.50	8.10

GIN

GORDONS/BEEFEATER	4.00	7.40
GORDONS PINK	4.00	7.40
PLYMOUTH	4.50	8.10
TANQUERAY	5.00	9.10
TANQUERAY 10	5.60	10.00
TANQUERAY SEVILLE	5.00	9.10
HENDRICKS	6.00	11.00
MONKEY 47	6.00	11.00

BOURBON/WHISKEY

WOODFORD RESERVE	6.00	11.00
BULLEIT	4.60	8.10
MAKERS MARK	4.60	8.10
JACK DANIELS	4.20	7.50
JACK DANIELS HONEY	4.20	7.50
GENTLEMAN JACK	5.50	10.00
LAPHROIG 10	5.50	10.00
SINGLETON	7.00	12.90
GLENFIDDICH 12	5.00	9.10
GLENFIDDICH 15	6.00	11.00
GLENFIDDICH 18	7.50	14.00

25ml 50ml

JAMESSONS	4.20	7.50
CHIVAS REGAL 12	6.00	11.00
CHIVAS REGAL 18	7.50	12.90
JW RED LABEL	4.00	7.40
JW BLACK LABEL	4.60	8.10
TALISKER 10YR	6.00	11.00

RUM

MALIBU	4.00	7.40
LAMBS NAVY	4.00	7.40
LAMBS SPICED	4.50	8.10
KRAKEN	5.00	9.10
CAPTAIN MORGAN WHITE	4.00	7.40
CAPTAIN MORGAN DARK	4.00	7.40
CAPTAIN MORGAN SPICED	4.00	7.40
HAVANA 3YR / ESPECIAL	4.00	7.40
ZACAPA 23	5.50	10.00
PAMPERO BLANCO	4.50	8.10
PAMPERO ESPECIAL	5.00	9.10
PAMPERO ANNIVERSARIO	5.50	10.00

TEQUILA

OLMECA SILVER	4.00	7.40
OLMECA REPOSADO	4.50	8.10
DON JULIO BLANCO	4.60	8.10
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	4.80	9.00
MARTELL VSOP	5.00	9.10

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