Pan Y Aceitunas - Breads & Olives

1 Roasted almonds (v)(gf) **£4**
Roasted and seasoned in rock salt and paprika.

2 Mixed Spanish olives (v)(gf) **£4.50**
Mixed olives marinated in olive oil

3 Cesta de panes **£6**
Selection of breads served with balsamic vinegar and aioli

Flat bread with a choice of
4 Garlic and parsley **£6.50**
5 Garlic parsley and Mozzarella **£7.50**
6 Red Pesto **£7.50**
7 Red pesto and cheese **£8.50**

Tapas Vegetarianas

8 Patatas bravas (v)(gf) **£6**
Crispy potatoes cooked in a traditional Spanish bravas sauce

9 Patatas bravas with cheese (v)(gf) **£7.5**
Crispy potatoes cooked in a traditional Spanish bravas sauce smothered with melted mozzarella

10 Garlic patatas bravas (v)(gf) **£7**
Garlic potatoes cooked and roasted in garlic and herbs topped with rock salt.

11 Tortilla Espanola (v)(gf) **£8**
Individual authentic Spanish omelette made with potato, mixed peppers, spinach, onion and egg

12 Cheese croquettes (v) **£7**
Homemade cheese and spring onion served with sweet chilli sauce

13 Halloumi cheese (v)(gf) **£7**
Slices of chargrilled goat cheese served with mixed leaf salad and sweet chilli dip

14 Brie **£8**
Brie wedges in coated breadcrumbs fried and served with cranberry sauce

15 Pasto Filo (v) **£7**
Filo pastry filled with feta cheese and spinach, deep fried served with salad garnish and sweet chilli dip

16 Bruschetta (v) **£6**
Chopped tomatoes, onions, garlic and fresh basil on toasted bread

17 Berenjena al horno (v) **£7**
Baked aubergine and sliced courgette with homemade tomato sauce, peppers, onion topped with melted mozzarella
.
18 Hummus (v) **£8.50**
Ground chick peas with tahini, olive oil, lemon juice and garlic served with a garlic flat bread to share

19 Padron Peppers (v)(gf) **£7**
Roasted peppers pan fried in olive oil, sprinkled with rock salt and a home made dipping sauce of honey, sesame seed oil and fresh chillies

20 Champinones in garlic and herb (v) **£7**
Mushrooms cooked in fresh garlic and herb served with toasted bread

21 Champinones a la Crema (v) **£7.5**
Mushrooms cooked in a white wine and cream smoked cheese sauce with roasted garlic and parsley

Paella Dishes

22 Paella de Langostinos **£14.00**
King prawn mixed with peppers and onions in a rich tomato sauce

23 Paella de Pollo **£13.00**
Tender pieces of chicken and chorizo in a rich tomato sauce mixed with peppers and onions.

24 Paella de Carne **£14.00**
Succulent pieces of lamb marinated in its own juices mixed with peppers and onions.

25 Paella Vegetariano **£11.00**
Fresh cherry tomatoes, mushrooms, aubergine, peppers, onions and padron pepper

Ensaladas

26 Ensalada de tomate y Cebolla (v)(gf) **£6**
Sliced tomatoes and sliced red onion, served with a lemon wedge

27 Ensalada con queso feta and pomegranate **£10**
Mixed leaves, tomato, cucumber, red onion, olives and feta cheese, drizzled with pomegranate seeds and pomegranate dressing

Platos De Carne

28 Albondigas – cerdo y ternera **£8.50**
Beef and pork meatballs in a traditional rich tomato sauce
Add melted mozzarella cheese **£1.00**

29 Albondigas – cerdo y ternera **£9.50**
Lamb meatballs in a traditional rich tomato sauce covered in melted mozzarella cheese

30 Estofado de Cordero **£13.00**
Slow cooked tender pieces of succulent lamb casserole cooked with fresh rosemary, thyme and garlic

31 Steak and Hummus **£15.00**
Marinated rump steak served with hummus, hot sauce and pine nuts, accompanied by a garlic flat bread to share

32 Pollo a la crema **£11**
Succulent chicken pieces cooked in a cream and smoked cheese sauce with roasted garlic and parsley

33 Panceta de cerdo en salsa barbacoa **£8.50**
Crispy pork belly tossed in homemade barbecue sauce

34 Panceta de cerdo con miel **£8.50**
Crispy pork belly tossed in honey and sesame seed

35 Costillas de cerdo **£11**
Pork ribs marinated in home made barbecue sauce with a slice of orange

36 Albon chorizo **£9.50**
Spicy Spanish sausage cooked in onions, peppers, red wine and a rich tomato sauce

37 Chuletas de Cordero **£16**
Roasted succulent lamb cutlets served with mint sauce

38 Laminas de pollo **£10.50**
Marinated slices of chicken breast served with either:
* Honey and sesame seed * Homemade barbecue and garlic * Hot and spicy

39 Chicken, salsa and feta **£13.50**
Chargrilled marinated chicken breast topped with homemade salsa with peppers and onions and crumbled feta cheese

Grande Dishes

40 T-Bone Steak **£38.00**
24oz fillet steak served with balsamic tomato, portobello mushroom and includes a choice of side, accompanied with home made beer battered onion rings

41 Fillet Steak **£27.00**
10oz fillet steak served with balsamic tomato, portobello mushroom and includes a choice of side

42 Ribeye Steak **£25.00**
served with balsamic tomato, portobello mushroom and includes a choice of side

•Add surf and turf with half a lobster with butter and parsley for extra **£8.00**

43 A full rack of pork ribs **£22.00**
Slow cooked ribs marinated in homemade barbecue sauce.
includes a choice of side, beer battered onion rings and a pot of barbecue sauce

44 Tapas Mixed grill **£45.00**
Consists of two lamb cutlets, two marinated pieces of chicken, two 5oz of ribeye steak and half a rack of ribs, spicy sausage
Served with balsamic tomatoes, portobello mushrooms, choice of side
Accompanied with a choice of two sauces

45 Slow roasted lamb shank **£24.00**
Served on a bed of creamy mash with butter and salted broccoli and carrots and a red wine jus

46 Baked cod fish **£22.00**
Cod wrapped in parma ham, served with vine tomatoes, sundried tomatoes and homemade red pesto includes a choice of side

47 Seabass **£19.00**
Pan fried buttered parsley seabass served with a wedge of lemon and includes a choice of side

Extra Sides
48 Butter and salted broccoli and carrots **£3.50**
49 House salad, served with honey and mustard house dressing **£3.50**
50 Buttered rice **£4.00**
51 Portobello mushrooms **£4.00**
52 Creamy mash **£3.50**
53 Chunky chips **£4.00**
54 Sauces **£2.50**
- Creamy brandy peppercorn sauce
- Dolcelatte sauce
- Homemade barbecue sauce
- A la crem

Platos De Pescado

55 Calamares **£10.00**
Fresh lightly battered squid served with aioli and lemon wedge.

56 Gambas pil pil (v) **£12.00**
King prawns sizzling cooked in a choice of either hot & spicy suace or parsley & garlic topped with slithers of spring onions

57 White bait **£8.00**
Deep fried breaded white bait served with tartar sauce

58 Palitos de mar **£8.00**
Breaded crab claw served with a swee chilli sauce

Platos Para Compartir

59 Camembert platter **£10.50**
Oven baked camembert topped with rock salt.
Served with cranberry sauce and toasted bread

60 Fish platter **£23.00**
Deep fried crab claw, white bait and calamari served with tartar and sweet chilli sauce

Children's Menu

61 Homemade meatballs (pork & beef) **£7.50**
62 Chicken Goujons **£7.50**
63 Fish Fingers **£7.50**
64 Cheese croquettes with spring onion **£7.50**
All served with potatoes bravas or chips

Followed by scoop of ice cream
A choice of vanilla, strawberry or chocolate

v - Vegetarian *gf* - Gluten free

FOOD ALLERGIES & INTOLERANCES Please speak to our staff about the ingredients in your meal, when making your order ~~Thank You~~