

Menu

Fishies

Sardinas £5

Grilled sardines off the bone with garlic, olive oil, parsley and lemon juice.

Black Rice £6,25

Rice cooked with squid ink and squid, garlic, Red pepper and "Choricero" pepper served with alioli sauce.

Gambas al ajillo £7,5

Fresh tiger prawns with garlic and chilly.

Boquerones en vinagre £4,95

Anchovies in vinegar, olive oil, parsley and garlic.

Calamares Fritos £6

Fried squid with tartar sauce.

Croqueta Bacalao £5,5

Cod Croquetas.

Chipirones a la plancha £5,95

Grilled baby squid served with green sauce.

Caldero con Dorada £7,95

Sea Bream with arroz al caldero (traditional fisherman's rice dish from the Mediterranean coast).

Meaties

Carrillera de ternera £6,5

Beef cheeks cooked slowly on a carrots puree and spring onions.

Albondigas £5.95

Beef and Pork meatballs cooked in a traditional tomato sauce.

Higados al Jerez £5.95

Chicken liver pan fried with a dash of sherry Vinegar, served with red onions and capers.

Croquetas de Jamón £5,5

Ham croquettes.

Chorizo al Vino £5,95

Spanish Chorizo cooked in red wine.

Pintxos Morunos £8,5

Grilled lamb skewers marinated in limon.

Pollo al ajillo £5,85

Fillet of chicken cooked with white wine, garlic, and chilly.

Solomillo Iberico £6,5

Tenderloin of Iberian pork served with roasted peppers and goat cheese sauce.

Pork Belly £6,5

Slow roasted pork belly served with apple chutney.

Vegan Menu

Champinones al Ajillo £5.25

Mushroom variety cooked in garlic, chilly and wine.

Arroz a la jardinera £5.25

Rice cooked with vegetables, green beans, broad beans, asparagus and artichoke hearts.

Espinacas con Garbanzos £5,25

Spinach and chick-peas stew, Andalusian style.

Patatas Bravas/Ali-oli £4,75

Fried potatoes with brava (spice sauce) or ali-oli (garlic and mayo sauce).

Pimientos del Padron £5,75

Pan fried green pepper from Padrón.

Baked Aubergine £6,25

Baked aubergine with tomato and basil.

Parrillada £5,75

Grilled Carrots, Cherry Tomatoes, onion, broccoli, cauliflower, and Romesco sauce (Almonds, tomatoes and bread).

Veggies

Beetroot & Goat cheese salad. £6.95

Mixed leaves, cherry Tomato, Pomegranate, Beetroot, sun-dried Tomato and goat cheese.

Croquetas de Espinacas £5.50

Homemade croquettes made with Cabrales blue cheese and spinach.

Esparragos a la plancha £4.95

Grilled asparagus served with manchego cheese shaves.

Arroz a la jardinera £5.25

Rice cooked with vegetables, green beans, broad beans, asparagus and artichoke hearts.

Espinacas con Garbanzos £5,25

Spinach and chick-peas stew, Andalusian style.

Berenjenas Fritas £6

Fried aubergines with sugar cane honey from Malaga

Tortilla de Patatas £5,5

Spanish Omelette. It is made with onions and potatoes.

Patatas Bravas/Ali-oli £4,75

Fried potatoes with brava (spice sauce) or ali-oli (garlic and mayo sauce).

Berenjenas a la Manchega £6,25

Baked aubergine with tomato, Basil and Manchego cheese.

Homemade Desserts

Peras al vino £5.95

Pear cooked in sweet wine Served with Ginger ice cream.

Creme Brulee catalan style. £4.75

Intolerance information: E, Mi

Tarta de Santiago £4.95

Almond tart served with vanilla & rhubarb ice cream.

Churros con chocolate £4.75

Star shaped, cylindrical pastry deep fried and typically covered with sugar, served with thick chocolate sauce. Intolerance information: G, C, M, E, F, P, N, S, Mi, Ce, Mu, Ss, LS