



FOOD MENU

PARA EMPEZAR

ALMENDRAS SALADAS MARCONA £3
SALTED MARCONA ALMONDS (N)

ACEITUNAS CORDAL £3.50
PITTED CORDAL OLIVES MARINATED WITH GUINDILLA
CHILLI

PAN CON TOMATE £4.50
GRILLED RUSTIC BREAD WITH GARLIC AND TOMATO (G)

SELECCIÓN DE PAN £3.50
RUSTIC BREAD WITH VIRGIN OLIVE OIL (G)

VEGETARIANO

TORTILLA ESPAÑOLA £5.50
SPANISH OMELETTE

PATATAS BRAVAS £6
FRIED POTATOES WITH AIOLI AND SPICY TOMATO
SAUCE

VERDURAS A LA BRASA £5.50
SELECTION OF CHARGRILLED VEGETABLES DRIZZLED
WITH EXTRA VIRGIN OLIVE OIL AND SMOKED PAPRIKA
(VE)

CHACINAS Y QUESOS

JAMÓN SERRANO £7.50
TERUEL SERRANO HAM CURED FOR 12 MONTHS

CHORIZO MAGNO £6.50
CURED PORK AND SMOKED PAPRIKA CHORIZO FROM
RIOJA

SELECCIÓN DE JAMÓN, CHORIZO Y QUESOS £14
SELECTION OF HAMS, CHORIZO AND CHEESE (G,D)

TABLERO DE QUESOS CON MEMBRILLO £9.50
MANCHEGO, MURCIA AL VINO, MAHON & LA PERAL
BLUE CHEESE WITH QUINCE PASTE (G,D)

FRUTOS DEL MAR

CALAMARES FRITOS CON ALIOLI £7.50
CRISPY SQUID WITH AIOLI (G)

GAMBAS AL AJÍLLO £8.50
PAN FRIED KING PRAWNS WITH GARLIC AND CHILLI

ARROZ NEGRO £8
BLACK RICE WITH SQUID AND PRAWNS, SERVED WITH
AIOLI

DESSERTS - £6

CHOCOLATE & ORANGE TART
ORANGE INFUSED CHOCOLATE GANACHE IN A BUTTERY
PASTRY CASE.

CHURROS
THE CLASSIC SPANISH DESSERT, SERVED WITH HOT
CHOCOLATE SAUCE.

ALMOND & PEAR TART
REFRESHING PEAR AND ALMOND IN CRISP PASTRY
SERVED WITH VANILLA ICE CREAM

CARNE

CROQUETAS CASERAS DE JAMÓN £6.50
HOMEMADE HAM CROQUETTES (G,D)

ALBÓNDIGAS EN SALSA DE TOMATE £6.50
BEEF AND PORK MEATBALLS IN A RICH TOMATO SAUCE
(G)

LOLLIPOPS DE CHORIZO £6.50
CHORIZO LOLLIPOPS WITH QUINCE AIOLI (G)