

Our Tapas

Pan con Tomate (V) 2.95

Toasted bread with fresh tomato and garlic.

Tortilla Espanola (V) 5.95

Traditional Spanish potato omelette.

Albondigas en Salsa 6.95

Meatballs in a rich tomato sauce.

Chorizo al Vino 6.95

Spanish Chorizo in red wine.

Gambas al ajillo 7.50

Prawns fried with garlic in olive oil and white wine.

Lomo de Cerdo Saltado 6.95

Pork loin pan fried with vegetables.

Lomo de ternera Saltado 6.95

Beef pan fried with Vegetables.

Chicharron en salsa agridulce 4.95

Crispy belly of pork in a sweet chilli sauce.

Patatas Rico Sabor (V) 4.50

Crispy potato cubes in a guiso sauce

Patatas Bravas (V) 4.50

Crispy potato cubes in a tomato sauce.

Champinones al ajillo (V) 5.95

Mushrooms fried with garlic in olive oil and white wine.

Calamares 6.95

Crispy squid, served with aliolia sauce.

Croquette con jamon y queso 6.95

Traditional ham & cheese croquettes.

Croquette con Setas (V) 6.95

Traditional mushroom croquettes.

Croquette con Bacalao 6.95

Traditional Cod croquettes.

Traditional Morcilla 6.95

A traditional Spanish deli, pork and rice based sausage.

Buñuelos de Bacalao 6.95

Traditional Cod fritters.

Our new tapas

Skewers:

Chuzo de pollo y chorizo 6.50

Chicken and chorizo skewers.

Chuzo de Cerdo 6.50

Pork skewers with sticky soy sauce.

Chuzo de Ternera 6.50

Beef skewers with peppercorn sauce.

Chuzo de cordero en salsa de yogurt

y menta 6.50

Lamb skewers with mint and yogurt sauce.

Chuzo de pollo con lima y hierva. 6.50

Chicken skewers in lime and herbs sauces.

Chuzo Vegetariano (V) 6.50

aubergine, baby vine tomato, mushroom and courgette.

Tapas:

Costillitas a la barbacoa 6.95

Sticky ribs with sesame seeds.

Pollo Saltado 6.95

Chicken pan fried with Vegetables.

Patatas con chimichurri (V) 4.50

Crispy potato cubes in a chimichurri sauce.

Alitas de pollo en salsa chipotle BBQ 6.95

Chipotle and BBQ chicken wings

Chicharron de calamar picante 6.95

Spicy squid strips.

Cazuela de mariscos 9.95

Seafood casserole in a rich and creamy coconut and tomato sauce.

Our new Paellas Tapas

Paella vegetariana 9.95

Vegan & Vegetarian paella with aubergine, courgette, mushroom, peppers and peas.

Paella Valenciana 9.95

Traditional Paella with chicken, chorizo, pork ribs, seafood and peppers.

Paella de champiñones y pollo 9.95

Chicken and portobello mushroom paella

Our Nachos

Crispy tortilla chips with cheese, salsa, guacamole and sour crème.

Classic (V) 5.95

Pulled Chicken 6.95

Pulled pork 6.95

Pulled Beef 6.95

Chili con carne 6.95

Our Burritos

Delicious tortilla wraps with seasoned rice, chipotle, cheese and salad

Pulled Chicken 6.95

Pulled Pork 6.95

Pulled Beef 6.95

Vegetarian (V) 6.95

Chili con carne 6.95

Los Chiquitos / Kids menu

Chicken breast nuggets with chunky chips 3.00

Fish Goujons with chunky chips 3.00

Pulled Chicken baby burrito 3.00

Pulled beef baby burrito 3.00

Pulled pork baby burrito 3.00

Vegetarian baby burrito 3.00

Sides

Garbanzos / Stewed Chickpeas (V) 4.95

Sweet potato chips 3.95

Chunky chips 2.00

Onion Rings 5.95

Arroz con chorizo 5.95

Mixed Seasoned rice 4.00

Plain white rice 2.50

Homeslaw 2.50

Roasted vegetables 3.50

Homemade bread (4) 1.50

Homemade bread made with organic white bloomer.

Homemade bread (8) 3.00

Homemade bread made with organic white bloomer.

Homemade bread with Alioli 2.95

Homemade bread made with organic white bloomer

and alioli sauce.

Sauces

Guacamole 1.50

Salsa 1.50

Sweet chilli 1.50

Spicy aji 1.50

Chipotle (mayo) 1.50

Sour cream 1.50

Smokey BBQ 1.50

Chimichurri 1.50

Alioli 1.50

Desserts

Tarta de arandano 5.95

Individual Vanilla Cheesecake with forest fruit

Arroz con leche y caramelo 5.50

Homemade Caramel Rice Pudding

Churros 5.50

Spanish doughnuts with chocolate sauce

Drinks

Coca-cola 2.00

Coke zero 2.00

Diet coke 2.00

Rio 2.00

Seven up 2.00