

# MENU

## Appetisers

1. Aceitunas Aliñadas V <b>Olives Marinated in Balsamic Vinegar, Olive Oil and delicate Herbs</b>	£ 3.50	6. Queso de Cabra con Cebolla Caramelizada V <b>Goats Cheese with Caramelised Onions, on Toast</b>	£ 4.30
2. Pan de Ajo V <b>Garlic Bread</b>	£ 4.00	7. Setas con Salsa Ali-Oli V <b>Mushrooms in a Traditional White Garlic-Oil Sauce, on Toast</b>	£ 4.30
3. Pan de Ajo con Queso Fundido y Cebolla V <b>Garlic Bread topped with melted Cheese and Caramelised Onions</b>	£ 4.50	8. Ventresca de Atún con Tomate Untado <b>Spanish Tuna with chopped Tomatoes, on Toast</b>	£ 4.30
4. Chistorra Frita <b>Fried Chistorra (Traditional Spanish Spicy Sausage)</b>	£ 4.20	9. Lacón con Queso Brie Fundido <b>Lacon (Baked Ham) and Brie, on Toast</b>	£ 4.30
5. Pa amb Tomaquet (Pan con Tomate) V <b>Chopped cold Tomatoes with Olive Oil, on Toast</b>	£ 4.20	10. Pollo y Cebolla Caramelizada H <b>Chicken with Caramelised Onions, on Toast</b>	£ 4.30

## Starters & Sharing Tapas

FOR THE PERFECT EXPERIENCE FOR 2 PEOPLE, WE RECOMMEND 5-6 STARTER TAPAS INCLUDING OUR MOST POPULAR SHARING TAPAS DISH 'SAUTEED EGGS'

### Sautéed Eggs

OUR MOST POPULAR DISHES AND A MUST, YOU WON'T BE DISAPPOINTED...

Sartén de Huevos Rotos con Patatas y: A Pan of Sautéed Eggs and Potatoes served with a choice of the following:	Starters (M)	Sharing Tapas (2)
11. Jamón Ibérico <b>Traditional Spanish Iberian Cured Ham</b>	£ 7.20	£ 11.50
12. Chistorra y Pimiento Verde <b>Chistorra (Traditional Spanish Spicy Sausage) and Green Peppers</b>	£ 7.20	£ 11.50
13. Pollo, Cebolla Caramelizada y Pimientos Rojos H <b>Tender Chicken pieces, Caramelised Onions and Red Peppers</b>	£ 7.20	£ 11.50
14. Pollo y Chistorra <b>Chicken pieces and Chistorra (Traditional Spanish Spicy sausage)</b>	£ 7.20	£ 11.50
15. Espárragos y Jamón Ibérico <b>Wild Asparagus and traditional Iberian Cured Ham</b>	£ 7.20	£ 11.50
16. Setas y Pimientos Rojos V <b>A delicious combination of Mushrooms and Red Peppers</b>	£ 7.20	£ 11.50
17. Lacón y Queso Manchego <b>Lacon (Baked Ham) with Spanish Manchego Cheese</b>	£ 7.20	£ 11.50

### Seafood

	Starters (M)	Sharing Tapas (2)
30. Calamares a la Andaluza <b>Squid Rings, coated in a light batter and pan fried</b>	£ 5.20	£ 7.70
31. Chopitos <b>Delicately Pan fried Baby Squid</b>		£ 7.70
32. Pavía de Bacalao <b>Cod Steaks fried in a Special Batter</b>	£ 5.80	£ 9.20
33. Cazón en Adobo "Bienmesabe" <b>Marinated pieces of dogfish lightly battered and shallow fried</b>	£ 5.80	£ 9.20
34. Fritura Variada <b>Selection of Baby Squid, Cod Steaks, Dogfish and Squid Rings</b>		£ 13.60
35. Gambas al Ajillo <b>Peeled Prawns in Olive Oil, Garlic, Dried Chilli and Parsley, served with Bread</b>	£ 6.10	£ 9.90
36. Gambas a la Plancha <b>Whole Grilled King Prawns with shell on, in a light Olive Oil, Garlic and Herb glaze, served on bed of Lettuce</b>	£ 6.70	£ 10.50
37. Mejillones al Vino Blanco <b>Mussels in a Garlic Butter and Herb Sauce, with a dash of White Wine and Cream, served with Bread</b>		£ 7.50

### Speciality

#### Iberian Hams, Meats & Cheeses

	Starters (M)	Sharing Tapas (2)
50. Jamón Ibérico <b>Traditional Spanish Cured Iberian Ham</b>	£ 7.80	£ 12.70
51. Chorizo Ibérico <b>Full of flavour, traditional Spanish Paprika Cured Chorizo Sausage slices</b>	£ 6.20	£ 9.30
52. Surtido de Ibéricos <b>An assortment of traditional Spanish Hams and Meats</b>	£ 8.10	£ 13.50
53. Surtido de Quesos <b>A delicious mix of traditional Spanish Cheeses</b>	£ 8.10	£ 13.50
54. Surtido de Ibéricos y Quesos <b>The ultimate combination of traditional Spanish Hams, Meat and Cheeses</b>	£ 8.10	£ 13.50

THESE DISHES ARE SERVED WITH BREAD

### Traditional Village Food

	Starters (M)	Sharing Tapas (2)
20. Patatas con Salsa Brava V <b>Cubed Potatoes with Traditional Spanish Salsa Brava sauce</b>	£ 5.20	£ 7.20
21. Patatas con Salsa Ali Oli V <b>Cubed Potatoes with Traditional White Garlic Oil sauce</b>	£ 5.20	£ 7.20
22. Tortilla Española con Pimientos Rojos y Verdes V <b>Traditional Spanish Omelette with Red and Green Peppers</b>	£ 6.20	£ 11.40
23. Tortilla Española con Chistorra <b>Traditional Spanish Omelette with Chistorra (Spicy Sausage)</b>	£ 5.80	£ 11.20
24. Tortilla Española con Jamón Ibérico y Queso Manchego <b>Traditional Spanish Omelette with Iberian Ham and Manchegan Cheese</b>	£ 6.90	£ 12.60
25. Croquetas de Jamón <b>Delicious traditional Spanish Croquettes with Ham</b>	£ 4.60	£ 7.20
26. Mixto de Croquetas <b>A selection of Traditional Spanish Croquettes</b>	£ 4.60	£ 7.60
27. Queso Rulo de Cabra Frito V <b>Breaded Goats Cheese served on a bed of Lettuce accompanied by delicious Fruit Preserve</b>	£ 6.80	£ 12.20
28. Albóndigas con Tomate <b>Traditional Soft Spanish Meatballs of Pork and Veal in a Rich Tomato and Vegetable Sauce, served with Bread</b>		£ 7.50

### From The Farm

DISHES ARE AVAILABLE WITHOUT EGGS ON REQUEST

	Starters (M)	Sharing Tapas (2)
40. Ensalada del País / <b>Traditional Salad</b> Tomato, Onion, Olives & Eggs on a bed of Lettuce and Tuna V •Option without Tuna	£ 4.90	£ 7.70
41. Ensalada Marinera / <b>Fisherman's Salad</b> Smoked Salmon, Walnuts, Raisins and Prawns, on a bed of Lettuce, served with Cocktail Sauce	£ 6.40	£ 12.40
42. Ensalada de Pollo / <b>Chicken Salad</b> H <b>Chicken, Croutons, Diced Cheese &amp; Tomato, on a bed of Lettuce, served with Cocktail Sauce</b>	£ 5.10	£ 8.90
43. Ensalada de Pimientos del Piquillo <b>Tuna with Red Piquillo Peppers</b>	£ 5.10	£ 9.50
44. Setas a la Plancha con Ali Oli V <b>Grilled Wild Mushrooms, served with a Traditional White Garlic-Oil Sauce</b>	£ 4.90	£ 7.60
45. Espárragos Trigueros a la Plancha V <b>Wild Asparagus grilled in Olive Oil &amp; Rock Salt</b>		£ 7.60
46. Surtido de Verduras a la Plancha V <b>Assortment of Vegetables grilled in Olive Oil &amp; Rock Salt</b>	£ 4.80	£ 8.70
47. Setas Empanadas <b>Breaded Wild Mushrooms served with white Garlic Oil Sauce and delicate slices of Spanish Iberian Ham</b>	£ 8.50	£ 11.50
48. Ensaladilla Rusa <b>A delicious Russian Salad comprising of Potatoes, Tuna, Egg, Olives and Vegetables delicately mixed in Mayonnaise</b>	£ 4.40	£ 7.20

### Extras

90. <b>Sauce Platter</b> Selection of Five Sauces	£ 2.80	91. <b>Cubed Potatoes</b>	£ 1.90
92. <b>Bread and Breadsticks</b>	£ 1.90	93. <b>Chips</b>	£ 1.90

# Main Courses

## Paella

A VERY POPULAR SAVORY RICE DISH SERVED IN A TRADITIONAL PAN

THESE SINGLE PORTION DISHES TAKE A MINIMUM OF 30 MINUTES TO PREPARE... BUT ARE WORTH WAITING FOR...!

60. Paella de Marisco <b>Traditional Seafood Paella</b> has an array of mixed <b>Seafood</b> including <b>Prawns, Mussels, Calamari</b> and more	£ 18.50
61. Paella de Verduras ⑤ <b>Vegetable Paella</b> contains an assortment of finely prepared <b>Vegetables</b>	£ 17.00
62. Paella de Pollo ④ <b>Chicken Paella</b> contains tender pieces of boneless <b>Chicken breast</b>	£ 17.00
63. Paella Mixta con Pollo ④ <b>Seafood Paella with Chicken</b> contains a selection of mixed <b>Seafood</b> plus tender pieces of <b>Chicken</b>	£ 18.50

64. Paella de Marisco, Pollo y Chistorra <b>Seafood, Chicken and Chistorra (Spicy Sausage) Paella</b>	£ 18.50
65. Paella de Pollo y Chistorra <b>Chicken &amp; Chistorra (Spicy Sausage) Paella</b>	£ 17.50
66. Paella de Pollo y Chorizo <b>Chicken and Chorizo Paella</b> is a combination of tender pieces of <b>Chicken</b> plus traditional <b>Spanish Chorizo Sausage</b> slices	£ 17.00

## Meat & Seafood Dishes

THESE DISHES ARE SERVED WITH CUBED POTATOES AND SALAD

70. Entrecot de Buey con Salsa de Pimienta o Salsa de Queso Azul <b>Beef Tenderloin Steak</b> available with <b>Black Pepper Sauce</b> or <b>Blue Cheese Sauce</b>	£ 19.50
71. Solomillo de Buey al Pedro Ximenez <b>Tender pieces of Beef Tenderloin Steak Strips</b> , marinated in a <b>Traditional Sherry Cream Sauce</b> , cooked the <b>Spanish way</b>	£ 19.50
72. Albóndigas con Tomate <b>Traditional Soft Spanish Meatballs of Pork and Veal</b> in a <b>Rich Tomato and Vegetable Sauce</b>	£ 14.00
73. Lubina a la Plancha <b>A whole Sea Bass</b> , grilled in <b>Olive Oil</b> , with <b>Rock Salt</b> and freshly ground <b>Black Pepper</b> (May have some bones)	£ 14.90
74. Salmón a la Plancha <b>Delicate Fillets of Grilled Salmon</b> cooked to perfection in <b>Olive Oil &amp; Rock Salt</b>	£ 14.90
75. Mejillones al Vino Blanco <b>Mussels in a Garlic Butter and Herb Sauce</b> with a dash of <b>White Wine</b> and <b>Cream</b> , served with <b>Bread</b> only	£ 14.00

## Chicken Dishes

THESE DISHES ARE SERVED WITH CUBED POTATOES AND SALAD

80. Brocheta de Pollo ④ <b>Skewers of Chicken Breast with Peppers and Onions</b> , with either a <b>Garlic &amp; Thyme</b> or <b>Lemon &amp; Pepper Dressing</b>	£ 14.20
81. Pollo al Ajillo ④ <b>Succulent pieces of Pan Fried Chicken Breast</b> in a <b>light Garlic and Herb Sauce</b>	£ 14.20
82. Pollo Salteado con Queso de Cabra y Cebolla Caramelizada ④ <b>Sautéed Chicken Breast with Goats Cheese</b> and <b>Caramelised Onions</b>	£ 14.20
83. Pollo al Chilindrón ④ <b>Pan Fried Chicken Breast pieces with Peppers and Onions</b> in a <b>Spicy Tomato Sauce</b>	£ 14.20
84. Pollo con Lacón y Queso Manchego <b>Grilled Chicken Breast pieces with Lacon (Baked Ham)</b> , topped with <b>melted Manchego Cheese</b> and <b>Cayenne Pepper</b>	£ 14.20
85. Pollo con Chistorra <b>A delicious combination of Pan Fried Chicken Breast pieces</b> and <b>Chistorra (Traditional Spanish Spicy Sausage)</b> marinated in a <b>Red Wine Sauce</b> , with <b>Peppers, Onions</b> and topped with <b>Melted Cheese</b>	£ 14.20

## Children's Meal

A CHOICE OF:

- 94. **Breaded Chicken Breast** ④
- 95. **Beef Burger**
- 96. **Fried Eggs** ⑤
- 97. **Cod Steak in Batter**

ALL SERVED WITH CHIPS, A SOFT DRINK & CHOICE OF ICE CREAM

We provide baby food warming facilities, high chairs and children's cutlery. If you require any further assistance, please ask a member of the team.

CHILDREN'S AGE LIMIT IS 12 AND UNDER

£ 4.95

For large booking or special occasions, please speak to a member of our Management Team

- We operate an ethical tips policy, where all tips are shared equally amongst the staff.
- We cannot guarantee that any dishes are free from traces of nuts.
- Some dishes, including fish, may contain bones.
- 10% service charge for booking of 8 or more.
- Payment cards are accepted, however in the event they are not working, it is the customer's responsibility to clear their outstanding bill by making an alternative payment.
- Nominal cover charge for live entertainment.
- We cannot guarantee that any of our dishes are gluten free.
- The management reserves the right to refuse serving, amend or withdraw any statement in this menu without notice.

## Would you like to Share and Discover?

MENU AVAILABLE FOR ANY SIZE GROUP STARTING WITH TWO OR MORE!

THE SPANISH SHARING EXPERIENCE

### Taste of The Regions

98. SIX DELICIOUS TAPAS DISHES, STARTING WITH A GLASS OF SANGRIA PLUS A SCRUMPTIOUS DESSERT TO END...

- Surtido de Quesos
- **Mixed speciality Spanish Cheeses**
- Surtido de Ibéricos
- **Mix of Iberian Ham and Meats**
- Ensalada del País
- **Traditional Spanish Salad with Tuna**
- Sartén de Huevos Rotos con Patatas, Pollo, Cebolla caramelizada y Pimientos Rojos
- **A Pan of Sautéed Eggs and Potatoes with Chicken, Caramelised Onions and Red Peppers**
- Chistorra Frita
- **Traditional Spanish Spicy Sausage**
- Mejillones al Vino Blanco
- **Mussels in a Garlic and Butter Herb Sauce**
- Surtido de Postres
- **Chololate Crepe and Spanish creamy Fritter**

£ 20.00  
Per Person

### Traditional Spanish Fiesta

99. SEVEN DELICIOUS TAPAS DISHES, STARTING WITH A GLASS OF SANGRIA, PLUS A SCRUMPTIOUS DESSERT PLUS A DELICIOUS COFFEE TO FINISH...

- Surtido de Quesos
- **Mixed speciality Spanish Cheeses**
- Surtido de Ibéricos
- **Mix of Iberian Ham and Meats**
- Ensalada del País
- **Traditional Spanish Salad with Tuna**
- Patatas con Salsa Brava o Ali-Oli
- **Cubed Potatoes in Traditional Spanish Sauces**
- Mejillones al Vino Blanco
- **Mussels in a Garlic and Butter Herb Sauce**
- Sartén de Huevos Rotos con Patatas, Pollo, Cebolla caramelizada y Pimientos Rojos
- **A Pan of Sautéed Eggs and Potatoes with Chicken, Caramelised Onions and Red Peppers**
- Tortilla española con Jamón Ibérico y Queso Manchego
- **Traditional Spanish omelette with Iberian Ham and Manchegan Cheese**
- Surtido de Postres
- **Chololate Crepe and Spanish creamy Fritter**

£ 25.00  
Per Person

### Spanish Cuisine

100. EIGHT DELICIOUS TAPAS DISHES, STARTING WITH A GLASS OF SANGRIA PLUS A SCRUMPTIOUS DESSERT AND A DELICIOUS COFFEE TO FINISH. PLUS A BOTTLE OF HOUSE RED OR WHITE WINE (to Share between two People).

- Surtido de Quesos
- **Mixed speciality Spanish Cheeses**
- Surtido de Ibéricos
- **Mix of Iberian Ham and Meats**
- Ensalada del País
- **Traditional Spanish Salad with Tuna**
- Chistorra Frita
- **Traditional Spanish Spicy Sausage**
- Patatas con Salsa Brava o Ali-Oli
- **Cubed Potatoes in Traditional Spanish Sauces**
- Mejillones al Vino Blanco
- **Mussels in a Garlic and Butter Herb Sauce**
- Sartén de Huevos Rotos con Patatas, Pollo, Cebolla caramelizada y Pimiento Rojo
- **A Pan of Sautéed Eggs and Potatoes with Chicken, Caramelised Onions and Red Peppers**
- Tortilla española con Jamón Ibérico y Queso Manchego
- **Traditional Spanish omelette with Iberian Ham and Manchegan Cheese**
- Surtido de Postres
- **Chololate Crepe and Spanish creamy Fritter**

£ 30.00  
Per Person