



**TAPAS PARA TODOS**

# **TAPA**

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### **TO BEGIN WITH...**

#### **PAN**

Home Baked Sour Dough Bread.  
Served with a Trio of Dips; Spanish Extra Virgin Olive Oil, Beetroot Hummus & a Pesto Made with Semi-Cured Manchego Cheese

#### **SELECCIÓN DE SABORES ESPAÑOLES**

A Selection of Spanish Flavours Designed to Entice Your Palate!  
Salmorejo (An Andalusian Soup Topped with Crumbled Quails Egg & Jamón Salt), a Tartlette of Iberico Pâté Dressed with a Pedro Ximénez Gel, Jamón Iberico de Bellota & Semi-Cured Manchego Cheese

### **...WHILST YOU CHOOSE...**

#### **YOUR CHOICE OF TWO TAPAS DISHES PER PERSON FROM OUR TAPAS MENU**

### **...THAT WE'LL SERVE ACCOMPANIED BY...**

#### **PIMIENTOS DE PADRÓN**

Spanish Green Peppers.  
Pan Seared & Adorned with Maldon Sea Salt  
Beware some are HOT!

#### **BERENJENAS CON MIEL**

Aubergine Crisps. Drizzled with Honey

#### **PATATAS MIXTA**

Crisp, Red Rooster Potatoes.  
Topped with Both Bravas (Spicy Tomato Salsa)  
& Alioli (Homemade Garlic Salsa) Sauces

### **...THEN TO FINISH...**

#### **CHURROS CON CHOCOLATE**

Sugared Spanish Pastries. Served with Molten Hot Chocolate Dip

**FROM 18<sup>TH</sup> JANUARY TO 28<sup>TH</sup> OF FEBRUARY 2024**  
**£28 POR PERSONA**

**(PLEASE BE AWARE THAT THIS MENU IS  
NOT AVAILABLE ON A THURSDAY FROM 1700)**

## **DESDE LA DEHESA/ FROM THE MEADOW**

### **MORCILLA DE BURGOS**

Black Pudding. Pan Fried & Rested on a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika

### **CHORIZO**

Chorizo. Char Grilled & Dressed with Aji (A Piquant, Roasted Yellow Pepper Sauce)

### **ALBÓNDIGAS**

Meatballs. Traditional Spanish Meatballs in a Smoked Paprika Enriched Tomato Sauce

### **POLLO AL CAZADOR**

Chicken. Boneless Chicken Thighs, Slow Cooked in a Brandy & Almond Sauce

### **CARRILLADAS**

Pig Cheeks. Unctuous, Slow Cooked Iberian Black Pig Cheeks Served with Crispy Kale & Polenta Infused with Manchego Cheese & Truffle Oil

### **SOLOMILLO**

Loin of Iberian Black Pig. Wrapped in Iberian Pancetta, Pan Fried & Adorned with a Sobrasada Alioli (Sobrasada Being a Pâté Style Type of Chorizo from Mallorca)

## **DESDE LA MAR/ FROM THE SEA**

### **TORTILLITAS DE CAMARONES**

Shrimp Pancakes. Fried Until Crispy & Adorned with A Saffron Alioli

### **BOQUERONES FRITOS**

Anchovies. Fresh Anchovies, Lightly Floured & Fried Until Crisp. Dressed with a Herb, Garlic & Chilli Enriched Salsa

### **PUNTILLITAS**

Squid. Baby Squid, Lightly Floured & Fried Until Tender. Served with a Homemade Garlic Salsa

**PLEASE TURN OVER FOR MORE OF OUR FISH  
DISHES & OUR VEGETARIAN SELECTION OF TAPAS...**

## **DESDE LA MAR/ FROM THE SEA**

### **GAMBAS**

Prawns. Three Large, Fresh Water Prawns, Char- Grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil

### **DORADA**

Sea Bream. Pan Fried Fillet of Sea Bream, Adorned with Pesto Enriched with Manchego Cheese

### **CEVICHE**

Sea Bass. Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate

## **DESDE EL CAMPO/ FROM THE LAND**

### **BERENJENAS CON MIEL**

Aubergine Crisps. Drizzled with Honey  
One of Our Most Popular Tapas Dishes

### **ENSALADA DE INVIERNO**

A Warm Salad of Char- Grilled Celeriac, Topped with Fragrant Butternut Squash Salsa, Feta, Rocket, Pumpkin Seeds, Puy Lentils & Drop Peppers

### **POTAJE DE JUDIONES Y GARBANZOS**

Fennel, Roasted Mediterranean Vegetable, Chickpea & Butterbean Stew.  
Enriched with Cavolo Nero- A Delicious Type of Dark Green Kale

### **ALCACHOFAS CON AJO BLANCO**

Artichokes. Chargrilled, Topped with Black Olives & Fresh Chilli.  
& Set Atop of Ajo Blanco (A Chilled Garlic & Almond Soup from Andalucía)

### **ESPÁRRAGOS Y CEBOLLETAS**

Asparagus Spears & Whole Spring Onions. Char- Grilled  
& Dressed with a Salsa de Romesco  
(An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

### **BRÚLÉE DE QUESO DE CABRA**

Goats Cheese. Warm Goats Cheese, Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli. Accompanied by Peach Alioli

**END OF TAPAS MENU.  
PLEASE TURN OVER FOR SOME HOUSEKEEPING...**

# HOUSEKEEPING

We're delighted that you're interested in hosting your large party with us, but, the following Terms & Conditions are required to be observed to insure your party goes off without a hitch!

## YOUR RESERVATION

Please be aware:

- \* That all guests in your party are required to dine from this Menu.
- \* That a deposit of £10 per person is required to confirm your reservation and that all bookings are regarded as provisional until the deposit is paid in full.
- \* It will be detailed in our correspondence with you when your deposit is to be paid, and failure to adhere to this time frame will result in your booking being cancelled without further notice.
- \* Should your numbers decrease with less than 24 hours' notice, the difference between the deposit paid and those in attendance (multiplied by £10) will be regarded as a late cancellation fee and will not be transferable to your final bill/ returned onto you.
- \* That cancellation of your reservation with less than 24 hours' notice will result in you forfeiting your full deposit.
- \* All guests must be seated and ready to order within 30 minutes of your booking time- failure to do so will result in forfeiting your deposit payment in full.

## DECORATING THE VENUE

- \* There is refundable bond of £100 required to be paid should you wish to decorate any part of the venue. The bond is to cover any damage, or, if you leave without adequate removal of all items and will be repaid immediately after inspection of the space.
- \* Under no circumstances is confetti permitted within the venue.

## BRINGING A CAKE

- \* If it's a celebration, you are permitted to bring your own cake, however, the Menu price will not change if you choose not to partake in the dessert component of the Menu in lieu of a cake i.e. the Menu will remain priced at £28 per person.

## SEVERE WEATHER POLICY

- \* In the event that we are unable to open due to severe weather, you will be contacted and offered dates in which the party may reschedule. These dates are subject to availability.

## SERVICE CHARGE

- \* A discretionary service charge of 12% will be added to your final bill. 100% of this amount goes directly to our team.

## BEHAVIOUR

- \* Management reserves the right to refuse admission and alcohol sales and it is expected that all guests conduct themselves in an appropriate manner when dining with us.