

Your Choice of Any FOUR Tapas To Share PLUS Pimientos de Padron & Patatas Mixta As Side Dishes!

PARA PICAR TO GET YOU STARTED

PAN 3.50 POR PERSONA

Home Baked Sourdough Bread. Served with: Extra Virgin Spanish Olive Oil, Beetroot Hummus & Pesto

ACEITUNAS 7.50

Gordal Olives. Extra Large Spanish Olives

EMBUTIDOS DE LA CASA 21.50

A Sharing Platter of Spanish Cured Meats & Cheese

*IDEAL AS STARTERS, THESE DISHES ARE NOT INCLUDED IN THE DEAL.

CROQUETAS CROQUETTES

CROQUETAS DE TERNERA

Slow Cooked Shin of Beef Croquettes Served with Mojo Picon (A Roast Red Pepper & Paprika Enriched Salsa)

CROQUETAS DE ARROZ NEGRO

Squid Ink & Prawn Croquettes. Enriched with Rice & Served on a Homemade Garlic Salsa

CROQUETAS DE CHAMPINONES

Mushroom Croquettes. Topped with Semi-Cure Manchego Cheese & Drizzled with Truffle Oil

TOSTAS TOASTED MORSELS

TOSTAS DE IBERICO

Toasted Sourdough Bread. Topped with Pâté Iberico & Dressed with Pedro Ximenez Gel

TOSTAS DE CANGREJO

Toasted Sourdough Bread. Topped with Homemade Crab Pâté & Mojo Picon

TOSTAS DE ALCACHOFAS

Toasted Sourdough Bread. Topped with an Artichoke & Confit Garlic Pâté

DESDE LA DEHESA FROM THE FIELD

MORCILLA DE BURGOS

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

CHORIZO

Chorizo. Char-grilled & Dressed with Ají (A Piquant, Roasted Yellow Pepper Sauce)

ALBONDIGAS

Traditional Spanish Meatballs, Slow Cooked in A Tomato & Herb Salsa

PERRITO CALIENTE

Spanish Hot Dog. A Fun Dish Using Chistorra (A Basque Chorizo) Topped with Fried Onions, A Honey Mustard Alioli in a Brioche Finger Roll

DESDE LA MAR FROM THE SEA

VIEIRA

Scallop. Pan Seared King Scallop, Served in it's Shell with a Spiced, Roasted Yellow Pepper Sauce, Topped with a Sobrasada Crust (Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca)

PUNTILLITAS

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

GAMBAS

Gambas Al Pil Pil. Prawns. Peeled & Pan Seared With Garlic and Chilli

Gambas Gabardina. Prawns. Peeled & Fried In Homemade Crispy Batter. Served with Garlic Salsa

Gambas Al A Parrilla. Prawns. Large, Freshwater Tiger Prawns, Char-grilled in Their Shells. Dressed in a Homemade Garlic & Herb Infused Olive Oil

DESDE EL CAMPO FROM THE LAND

BERENJENAS CON MIEL

Aubergine Crisps. Drizzled with Honey. Our Most Popular Dish!

COUSCOUS MEDITERRANEO

Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty, Citrus Fruit & Mojo Verde

ENSALADA DE REMOLACHA

CON QUESO FRESCO

Beetroot & Queso Fresco Salad. A Superfood Salad of Beetroot, Homemade Cheese, Walnuts & Tricolour Quinoa

ESPÁRRAGOS Y CEBOLLETAS

Asparagus Spears & Whole Spring Onions. Char-grilled & Dressed with a Salsa de Romesco

TORTILLA CON ESPINACAS

Y QUESO MANCHEGO

Traditional Spanish Potato & Onion Omelette. With Layers of Spinach & Manchego Cheese

BRÛLÉE DE QUESO DE CABRA

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

CARPACHO DE CALABACÍN

Courgette. Carpaccio of Thinly Sliced Courgette. Topped with Homemade Queso Fresco (Cheese), Sweet Red Drop Peppers, Pickled Red Onion, Black Olives & Pine Nuts