

TAPAS CULTURE

Sharing is paramount in TAPAS so best way to enjoy is by ordering variety of dishes from all sections below and indulge in different flavours. All our Tapas dishes are cooked and prepared freshly to order. We recommend 3 dishes per person from our tapas menu below.

PARA PICAR

ACEITUNAS (CH) (GF) (Ci) 5.95 Marinated aceitunas negras & Gordal olives
PATATAS FRITAS (CH) (GF) (E) 7.95 Roughly cut potatoes served with bravas sauce & homemade alioli
BOQUERONES (F) (Ci) (GF) 7.95 Marinated cantabrian white anchovies with roasted peppers & olives
PAN TOSTADO (G) (E) 5.95 Chargrilled sourdough bread served with arbequina olive oil
PAN CON TOMATE (G) (E) 8.95 Chargrilled sourdough bread served with fresh tomato & olive oil
MONTADITOS DE SERRANO (G) (E) 9.95 Chargrilled sourdough bread & fresh tomato topped with Serrano ham
PADRON PEPPERS (GF) 7.95 Deep fried Padron peppers finished with Maldon sea salt

CROQUETA DEL DIA (D) (E) (G) 8.95 Chef's croquettes choice of the day (Changes daily please ask your server)
CROQUETA VEGETARIANA (D) (E) (G) 8.95 Homemade croquettes with fresh vegetables (Changes daily please ask your server)
SPANISH MEDITERRANEAN SALAD 10.95 Fresh tomatoes, olives, cucumber, lettuce, slice onions, vinegar & olive oil (V) (Ci) (VG) +Add Chicken (CH) £3 +Prawns (F) £3.5 +Feta Cheese (D) £2.5
NACHOS (D) (G) (Ci) (CH) 11.95 Served with mild chilli rojo sauce, smash avocado, sour cream, feta cheese & jalapeños +Add Shredded Chicken (CH) £3 + Beef £4

TACOS

SHREDDED CHICKEN (Ci) (CH) (GF) 10.95 With pico de gallo, smashed avocado & aji rojo sauce
PRAWNS TEMPURA (G) (CH) (Ci) 10.95 With lettuce, pico de gallo, chipotle sauce & lime
CAULIFLOWER TEMPURA (G) (CH) (Ci) 9.95 With lettuce, pico de gallo & aji rojo sauce

PAELLA 11"

SEAFOOD (MO) (F) (SD) (C) (Ci) (M) (D) 29.95
CHICKEN & CHORIZO (SD) (Ci) (D) 25.95
VEGETARIAN (SD) (Ci) (D) 23.95
PAELLA MIXTA (MO) (F) (SD) (C) (Ci) (M) (D) 30.95 Prawn, Mussels, Squid, Chicken & Chorizo

JAMÓN IBERICO DE BELLOTA (SD)

IBERICO PIG ACORN-FED
1/2 BOARD 19.00 | FULL BOARD 32.00

CHEESE & CHARCUTERIE

Choice of 3 19.00 | Choice of 5 24.00

JAMÓN SERRANO SPECIAL RESERVE (SD) 10.95 Traditional Serrano ham
IBERICOS (SD) Each 9.95 Chorizo de bellota, Lomo reserve, Salchichon
CHEESES (D) (E) (GF) (NA) (SD) Each 9.95 Rosemary Manchego La Mancha, Mahón DOC Menorca, Tetilla DOC Galicia

(C) Crustaceans (D) Dairy (E) Egg (F) Fish (GF) Gluten Free (G) Gluten (SD) Sulphur Dioxide (MO) Molluscs (Ci) Citrus (N) Nuts (NA) Nuts Aware (CH) Chilli (SA) Soya (S) Sesame (VG) Vegan

FOOD ALLERGIES OR DIETARY REQUIREMENTS: Before ordering please speak to our staff about your requirements Service charge is not included except a discretionary 12.5% service charge will be added to the bill for parties of 5 or more.

MEAT TAPAS

ARROZ CON POLLO (GF) (SD) (Ci) (D) 13.95
Traditional Paella rice with chargrilled chicken & green peas

COSTILLAS A LA PARRILLA (D) (Ci) (SD) 13.95
Chargrilled slow Cooked Ribs, served with homemade patatas fritas & JD BBQ sauce

SOLOMILLO IBERICO (G) (D) (E) (Ci) 13.95
Char-grilled Iberico pork fillet, served with carrot pure, sweet apple sauce & tender- steam broccoli tempura

ALBONDIGAS (CH) (G) 11.95
Beef meatballs served with mild chilli rojo sauce

BROCHETA DE POLLO AL AJILLO (GF) (CH) (Ci) 13.95
Chargrilled free range chicken thighs skewers served with aji verde sauce

CHORIZO PICANTE (Ci) (CH) (GF) (S) 12.95
Chargrilled chorizo served with smoke paprika hummus, mojo rojo sauce & pineapple

MEDALLION DE TERNERA (CH) (D) (SD) 15.95
Scotch grill beef medallions served with mushrooms, cherry tomatoes, homemade patatas bravas & peppercorn sauce

CARRILLERA (Ci) (GF) (D) 14.95
Slow cooked Ox cheeks served with carrot pure, pickled onions, truffle oil & beef sauce

FISH TAPAS

GAMBAS AJILLO (G) (Ci) (MO) 12.95
Prawns with garlic, red pepper & olive oil served with chargrilled sourdough

LUBINA (Ci) (GF) (D) (F) (C) 15.95
Pan fried sea bass served with carrot mash, clams, spinach, peas, lemon & paprika sauce

CALAMARES FRITOS (E) (C) (G) (D) (Ci) (MO) 11.95
Fried squid served with alioli & fresh lime

PULPO (D) (GF) (Ci) (G) (MO) 15.95
Chargrilled octopus, served with garlic, lemon, baby potatoes, orange & sweet beetroot pure

BACALAO (GF) (D) (F) (CH) (S) 13.95
Slow Cooked cod fillet with tahini sauce, spinach & peas & vinaigrette onions

ARROZ CON MARISCOS (GF) (Ci) (MO) (C) 14.95
Traditional paella rice with prawns, squid & mussel

ARROZ NEGRO (GF) (MO) 14.95
Traditional squid ink paella rice with squid rings

MUSSELS & CLAMS (CH) (GF) (Ci) (C) (MO) 14.95
Mussels and clams served with special Catalan sauce

VEGETABLE TAPAS

BROCCOLI (E) (D) (GF) 11.95
Grilled tender-stem broccoli served with rosemary manchego cheese, chipotle mayonnaise & truffle oil

TORTILLA ESPANOLA (E) (D) (GF) 10.95
Classic Spanish onion & potato omelette

ALCACHOFAS (CH) (Ci) (GF) (G) 11.95
Chargrilled baby artichokes served with juicy beans, garlic sauce & lemon

TRICOLORE (GF) (D) (N) (SD) 12.95
Fresh mozzarella, tomato basil oil, pesto, avocado pure & glaze balsamic vinegar

ESPÁRRAGOS (S) (Ci) (V) 12.95
Chargrilled asparagus served with tahini sauce, baby potatoes, garlic & lemon oil

FAJITA DE ELOTES (D) (CH) (Ci) (GF) 10.95
Deep fried corn ribs served with chipotle mayonnaise, rosemary manchego cheese & chimichurri oil

CAULIFLOWER WINGS (G) (D) (Ci) (CH) 11.95
Tempura cauliflower wings served with aji rojo sauce & tartare mayonnaise

SPANISH EMPANADA (D) (GF) (Ci) (CH) 11.95
Deep fried Spanish cheese and potato empanadas with Chef's special salsa

BERENJENA (GF) (D) (N) 12.95
Baked aubergine, served with fresh tomato, red onion, pesto mayonnaise, feta cheese & olive tapenade

BURGERS

All of our burgers served on special brioche bun and served with homemade patatas fritas

LAS TAPAS BURGER (D) (G) (E) (CH) 15.95
Chargrilled ground beef burger served with lettuce, tomatoes, cheddar cheese & aji verde sauce

CHICKEN BURGER (CH) (D) (E) (G) 12.95
Chargrilled free range lemon and herbs chicken served with, lettuce, tomatoes & aji verde sauce