

Any 3 tapas from £15.95pp
Add dessert for £4.00
Mon to Thurs until 6.30pm
Friday until 6.00pm

Lunch, Pre-Theatre & Sunday Menu

Spanish Sundays
Any 3 tapas plus dessert £19.95pp
Available All day

Platos Para Compartir

TABLA DE IBÉRICOS gf 11.8
A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo and Manchego cheese

PLATO COMBINADO ESPAÑOL 14.8
A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo, Tostada di Sobrassada, Ensalada Andaluza and Manchego cheese

TABLA DE SERRANO gf 9.8
A platter of thinly sliced Serrano ham served with a drizzle of extra virgin olive oil

Tapas de Vegetales

TORTILLA ESPAÑOLA v
A traditional mainstay of Spanish tapas, tortilla is a thick omelette filled with sliced potato and onion, served with our home-made Pixto salsa

ENSALADA ANDALUZA vg
A salad of asparagus tips, artichokes and sun blush tomatoes with a sweet hinamin dressing

ENSALADA FRESCA DE MALLORCA vg gf
A salad of butter beans, roasted sweet potato, red onion, cherry tomatoes, coriander, parsley, pomegranate seeds and fresh mint with sherry vinaigrette

PATATAS BRAVAS v
Fried and cubed new potatoes in a spicy tomato sauce and alioli

ESPÁRRAGOS A LA PARRILLA gf
Grilled asparagus topped with grated Manchego cheese, lemon hollandaise and crushed black pepper

PATATAS GRATINADAS v gf
Layers of sliced potato baked with garlic cream and mozzarella cheese

PIMIENTOS DEL PADRÓN vg gf
Padron peppers are a strong flavoured small green pepper. We serve them the traditional way, seared in a pan and sprinkled with coarse sea salt

BERENJENAS RELLENAS DE PIMIENTOS v
An aubergine shell filled with couscous, peppers and sultanas in tomato and basil sauce topped off with grated mozzarella cheese

QUESO DE CABRA AL HORNO gf
Grilled round of goats' cheese topped with home-made orange and chilli marmalade

Tapas de Mariscos

CALAMARES
Classic crisp-fried calamari served with fresh lemon and smoked paprika alioli

VIEIRAS CON SERRANO gf
Seared Scottish king scallops served on basil scented creamed leeks with Serrano crisps (£5 Supplement)

MEJILLONES A LA MARINERA gf
Fresh Shetland mussels cooked in white wine, shallots, garlic and cream

GAMBAS PIL PIL gf
King prawns marinated in garlic, chilli, parsley and sweet smoked paprika, roasted in olive oil and served with lemon (£2 Supplement)

PESCADO ADOBADO
Lemon, paprika and garlic marinated cod fillet pieces, lightly dusted, crisp-fried and served with alioli (£2 Supplement)

BOQUERONES EN VINAGRE gf
Freshly marinated anchovies

GAMBAS PICANTES gf
Large king prawns marinated in garlic, pan-fried and served with a green chilli, coriander and tomato sauce (£2 Supplement)

GAMBAS REBOZADAS
Tail-on king prawns crisp-fried in a light coriander batter served with alioli

Acompañamientos

Bread loaf baked with garlic butter v 3.9
Bread loaf baked with garlic butter and cheese v 4.2
Marinated Spanish olives vg gf 3.3
French fries v 4.3
Basket of bread served with olive oil vg 3.8
Toasted bread with tomato, garlic and olive oil v 4.0
Mixed Salad vg 4.3

Tapas de Carne

ALBÓNDIGAS
Traditional spiced pork and beef meatballs in a rich tomato sauce

CHORIZO AL VINO gf
Sliced Brindisa Parilla chorizo sautéed in red wine

CROQUETAS DE JAMÓN Y QUESO
Crisp croquettes stuffed with Serrano ham and mozzarella cheese, served with garlic alioli

CARNE DE RES PICANTE
Marinated strips of tender beef sautéed in chorizo oil on a bed of rocket topped with Manchego cheese (£2 Supplement)

PINCHITOS MORUNOS
Moorish pork skewers with a Mojo Picon dipping sauce

BUTIFARRA NEGRA
Traditional thick cut grilled Stornoway black pudding topped with home-made apple and onion chutney

TAJINE DE CORDERO
Tagine of lamb shoulder slow-cooked with paprika, cumin, tomatoes, cinnamon, honey, sultanas and apricots (£2 Supplement)

POLLO REBOZADO CON MIEL
Chicken fillets in a light crispy batter drizzled with a honey and grain mustard dressing

CHORIZO Y BUTIFARRA NEGRA
Sautéed Brindisa Parilla chorizo sausage and black pudding in a spicy tomato sauce

POLLO MARINADO gf
Pan fried, sliced chicken breast marinated in paprika, lemon and coriander, served with chilli yoghurt

CHULETAS DE CORDERO gf
Pan-seared tender Lamb chops simply marinated in traditional Adobo seasoning served with mint yoghurt (£2 Supplement)

PAELLA TAPA gf
A delicious combination of slow cooked Calasparra rice with chicken pork, morcilla and chick peas

Postres

SORBETE CON BAYAS v gf
Fruits of the forest sorbet served with fresh raspberries and strawberries

CHURROS v
Fried doughnut sticks with cinnamon and sugar, served with hot chocolate dipping sauce

CREMA CATALANA v gf
A traditional Crème

PASTEL DE QUESO v
Raspberry cheesecake served with white chocolate sauce and shaved chocolate

HELADO Y FRESA v
Vanilla ice cream sundae with strawberry compote, crushed almond biscuits and fresh strawberries

BROWNIE DE CHOCOLATE v
Home-made chocolate and pistachio brownie served with honeycomb ice cream (Contains nuts)

POSSET DE LIMON
Home-made lemon posset, fresh raspberries, shaved white chocolate and Scottish shortbread

VINO BLANCO

	175ml	Bottle
CAL Y CANTO BLANCO, VERDEJO A very light, fruity and refreshing white wine	£5.75	£20.95
MUREDA, LA TIERRA DE CASTILLA. ORGANIC SAUVIGNON BLANC Crisp citrus fruit with a really dry zingy finish	£5.95	£23.95
BERONIA VIURA BLANCO, RIOJA A fresh and crisp, dry white wine with zingy acidity and citrus notes	£6.75	£25.95
GRANBAZÁN ETIQUETA VERDE ALBARIÑO A classic Albariño blended with fresh citrus notes, herbs and flowers	£8.75	£33.95
COSTERS DEL SIÓ, PETIT SIÓS. CHARDONNAY VIOGNIER A fruity white with lovely hints of exotic fruit		£27.95
CASTILLO DE MONJARDÍN, NAVARRA. CHARDONNAY A crisp, rich, luxurious mouthful of pear, apple and white peach		£26.95
TORRES FRANSOLA, PENEDES. SAUVIGNON BLANC An oaked single estate Sauvignon Blanc with fresh gooseberry flavours	£38.95	
CAMPILLO BLANCO, FERMENTADO EN BARRICA. RIOJA This Rioja is an oak barrel fermented white, rich and complex		£27.95
BERONIA, RUEDA. VERDEJO A light, fruity, delicate white wine with an intensely aromatic bouquet		£29.95
VIÑAS DEL VERO, SOMONTANO. GEWÜRZTRAMINER Exotic lychee and white peach flavours make this a fruity, off-dry white		£31.95

CHAMPÁN Y CAVA

CAVA BRUT RESERVA VILARNAU. PENEDES This Cava is aged for longer giving it wonderful toasty notes, balanced with a crisp finish	£7.45	£27.95
VILARNAU CAVA BRUT RESERVA ROSÉ "GAUDI". PENEDES Gaudi's favourite Cava, the vibrant summer fruit flavours are framed with fresh acidity	£7.45	£27.95
LAURENT-PERRIER, LA CUVÉE BRUT. CHAMPAGNE Fresh and delicate with good complexity and a hint of citrus fruits and peach		£64.95
LAURENT-PERRIER, LA CUVÉE ROSÉ. CHAMPAGNE The iconic rosé Champagne has depth, freshness and delicious red berry flavours		£89.95

VINO TINTO

	175ml	Bottle
CAL Y CANTO TINTO, LA MANCHA. TEMPRANILLO A light and fruity red which goes well, with or without food	£5.75	£20.95
MUREDA, LA TIERRA DE CASTILLA. ORGANIC MERLOT A plummy and easy drinking Merlot, juicy with soft tannins	£5.95	£23.95
SIGLO SACO, CRIANZA. RIOJA An easy drinking, fruity style of Rioja	£7.35	£25.95
BERONIA RIOJA RESERVA. RIOJA A complex wine that is concentrated yet smooth with a long finish	£11.45	£41.95
COSTERS DEL SIÓ, PETIT SIÓS TINTO Concentrated notes of dark fruit with a soft mouth feel and smooth tannins		£25.95
MATSU EL PÍCARO, TINTO DE TORO. TEMPRANILLO This full bodied wine certainly lives up to first expectations		£31.95
CASTILLO DE MONJARDÍN, NAVARRA. GARNACHA A nicely balanced, silky wine with lovely notes of brambles		£27.95
MAYOR DE CASTILLA RESERVA. TEMPRANILLO A light ruby red with a silky flavour and ripe berry nose		£34.95
VIÑA AMATE, CRIANZA. RIOJA A soft and smooth Rioja with hints of vanilla and chocolate		£25.95
EL NIÑO DE CAMPILLO, TEMPRANILLO. RIOJA A really amazing young style of Rioja that is lively and fruity		£27.95
BERONIA CRIANZA. RIOJA A classic Crianza with broody dark fruit and opulent sweet spice		£29.95
VALDUBÓN ROBLE, RIBERA DEL DUERO. TEMPRANILLO A red with hints of violets, a fine balance of ripe fruit, liquorice and vanilla		£36.95
BODEGAS LAN, GRAN RESERVA. RIOJA The pinnacle of Rioja production. A beautiful mellow wine with well integrated oak flavours and a very long smooth finish		£46.95

VINO ROSADO

BORSAO GARNACHA ROSADO Made in the traditional Navarra method of bleeding "teardrop" for a lighter, bright pink colour with bluish tones	£5.95	£23.95
BERONIA ROSADO TEMPRANILLO. RIOJA An elegant and structured rosé from Rioja with red and black cherry hints and a dry finish		£25.95