

## BREADS & OLIVES

- Bread Basket** 7  
Selection of breads with tapenade, aioli & dipping oils (G, M)
- 2.Bread Board Selection** 12  
With olives, salsa verde, pickles, tapenade, dipping oils (G, M)
- OPTIONAL ADD-ONS:**
- Cured Meats (Coppa, Serrano & Prosciutto) 6
- Selection of Mike's Fancy Cheese (D) 7

**GO ALL OUT WITH A COMPLETE BOARD WITH BOTH MEATS & CHEESE**

- 3.Flatbreads & Dips** 7  
With chilli oil & mojo rojo (G)
- 4.Dips** 3  
- Pepper sauce (D), tapenade, red pepper hummus 3  
- Mojo rojo, salsa verde (M), aioli, saffron aioli 2
- 5.Smoked Almonds (N)** 4
- 6.Olives** 5
- 7.Cured Meats Selection** 9

## MEAT TAPAS

- 8.Serrano Ham & Manchego Croquetas** 8  
With saffron aioli (D, M)
- 9.Char-Grilled Steak** 11  
With salsa verde (M) or pepper sauce (D)
- 10.Slow-Cooked Harissa Lamb Tagine** 12  
With spiced yogurt & flatbread (G, L, D, GF option)
- 11.Albóndigas** 7  
Pork meatballs in rich tomato sauce, topped with mozzarella (D)
- 12.Chorizo** 7  
Flash-fried in red wine (SU)
- 13.Duck Leg** 11  
Braised red cabbage, celeriac purée & jus (SU)
- 14.Empanada** 10  
Braised chicken thigh & chorizo ragù (G, E, D, M)
- 15.Char-Grilled Peri-Peri Chicken** 9  
With red pepper hummus & Padróns
- 16.Chicken Wings** 8  
Hot honey with a Korean twist (SE, SO)
- 17.Goat's Cheese wrapped in Serrano Ham** 8  
With rocket, crisp red onion & fig relish (L, D, M)

## FISH TAPAS

- 18.Seared Sea Bass** 12  
With sun-dried tomato, preserved lemon & pearl couscous (G, F)
- 19.Crispy Squid** 11  
With mojo rojo sauce & pickled cucumber (L, D, MO, SE)
- 20.Pot of Mussels** 12  
In white wine cream with shaved fennel & crusty bread (CE, C, L, D, MO, GF option)
- 21.Whitebait** 7  
With lemon & aioli (F, M)
- 22.Gambas al Ajillo** 9  
Prawns with garlic & chilli oil, toasted sourdough (C, G, GF option)

## VEGETARIAN TAPAS

- 23.Manchego Croquetas** 7  
With saffron aioli (D, M)
- 24.Halloumi Fries** 7  
With truffle honey (L, D)
- 25.Patatas Bravas** 7  
With tomato bravas sauce & aioli (M)
- 26.Cauliflower "Wings"** 8  
With Korean hot honey (L, SE, SO, SU)
- 27.Wild Mushroom, Porcini Cream & Truffle Bruschetta** (G, L, D) 9
- 28.Three Bean Spanish Cassoulet** 8  
With char-grilled focaccia (G, GF option)
- 29.Cajun-Spiced Chips** 8  
With citrus crème fraîche (M, D)
- 30.Char-grilled Tenderstem Broccoli** 7  
With salsa verde (M)
- 31.Padrón Peppers** 6  
With sea salt & lime

### ALLERGY KEY

- |   |                  |             |                      |
|---|------------------|-------------|----------------------|
| C - CRUSTACEANS (shellfish)             | F - FISH         | N - NUTS    | SO - SOYA            |
| CE - CELERY                             | G - GLUTEN       | P - PEANUTS | SU - SULPHUR DIOXIDE |
| D - DAIRY (Milk, Butter, cream, cheese) | GF - GLUTEN FREE | L - LUPIN   | V - VEGETARIAN       |
| E - EGG                                 | M - MUSTARD      | SE - SESAME | VE - VEGAN           |

Please note: While we take every care, we cannot guarantee dishes are free from trace allergens due to the nature of our kitchen. If you have an allergy, please inform your server before ordering.



**IF YOU LIKE CHIPS, ORDER NO.29!**



**OUR FAMOUS PAELLA IS A CUSTOMER FAVOURITE!**



**THE CRISPY SQUID IS A MUST TRY!**



## SALADS

- 32.Goat's Cheese Salad** 9  
With beetroot, pickled red onion & candied walnut (D, N, M)
- 33.House Salad** 7  
Mixed leaves, slaw, pickled red onion, fennel & cherry tomatoes (M)
- 34.Caprese Salad** 11  
Heirloom tomato, buffalo mozzarella & sauce vierge (D)

## VEGAN TAPAS

- 35.Bread Basket** 7  
Selection of breads with tapenade, aioli, olive oil & balsamic (G, M)
- 36.Bread Board** 12  
With olives, salsa verde, pickles, tapenade, olive oil & balsamic (G, M)
- 37.Patatas Bravas** 7  
With tomato bravas sauce & aioli (M)
- 38.Three Bean Spanish Cassoulet** 8  
With char-grilled focaccia (G, GF option without bread)
- 39.Char-grilled Tenderstem Broccoli** 7  
With salsa verde (M)
- 40.Padrón Peppers** 6  
With sea salt & lime
- 41.Cajun-Spiced Chips** 7  
With aioli (M)
- 42.House Salad** 7  
Mixed leaves, slaw, pickled red onion, fennel & cherry tomatoes (M)
- 43.Olives** 5
- 44.Smoked Almonds (N)** 4
- 45.Cauliflower "Wings"** 8  
With Korean hot honey (L, SE, SO, SU)
- 46.Churros** 8  
With dark chocolate sauce (G)

## HOUSE PAELLA

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| <b>47.Paella de Carne</b> 24<br>Chicken & chorizo  |
| <b>48.Paella de Marisco</b> 29<br>Mussels, prawns, squid & seabass (F, C, MO)                            |
| <b>49.Paella de la Casa</b> 26<br>Chef's mix of land & sea - created for our 20th anniversary (F, C, MO) |
| <b>50.Paella de Verduras</b> 18<br>Peppers, peas, courgette & Padróns                                    |

## DESSERTS

- Tiramisú** 8  
Served in a cicchetti coffee cup (G, E, D, L)
- Burnt Basque Vanilla Cheesecake** 8  
With rum & raisin ice cream (L, D)
- Churros** 8  
With Chantilly cream & salted caramel (D) or dark chocolate sauce (G)
- Mike's Fancy Cheese Selection (D)** 11
- Ice Cream Bowl** 6  
Ask your server for today's flavours (D, E)

## KIDS MENU - ALL £8

### CHOOSE MAIN & SIDE

#### MAINS

- Chicken Goujons (G) / Fish Goujons (G, F) / Mini Beef Slider (G)  
 Mac & Cheese (G, D)

#### SIDES

- Chips / Patatas Bravas / Broccoli

#### DESSERTS - £3 EACH

- Ice Cream, marshmallows & caramel sauce (D) / Churros & salted caramel sauce (G) / Hot Chocolate & marshmallows



