



Platos Para Compartir

Sharing Plates

TABLA DE IBÉRICOS (gf) A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo & Manchego cheese	11.8	PLATO COMBINADO ESPAÑOL A mixed platter of Serrano ham, aged Iberico Chorizo, Lomo, Tostada di Sobrassada, Ensalada Andaluza and Manchego cheese	14.8	TABLA DE SERRANO (gf) A platter of thinly sliced Serrano ham served with a drizzle of extra virgin olive oil	9.8
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Tapas de Vegetales

Vegetable Dishes

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	5.2
ENSALADA ANDALUZA (vg) A salad of asparagus tips, artichokes and sun blush tomatoes with sweet hinamin dressing	6.2
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	5.2
PATATAS BRAVAS (v) Fried cubed potatoes served with spicy tomato sauce topped with alioli	5.0
ESPÁRRAGOS A LA PARRILLA (gf) Grilled asparagus topped with grated Manchego cheese, lemon hollandaise and crushed black pepper	6.4
PATATAS GRATINADAS (v) (gf) Layers of sliced potato baked with garlic cream and mozzarella cheese	5.1
PIMIENTOS DE PADRÓN (vg) (gf) Padrón peppers are a strong flavoured small green pepper. We serve them the traditional way, seared in a pan and sprinkled with coarse sea salt	5.9
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	5.7
QUESO DE CABRA AL HORNO (gf) Grilled round of goats' cheese topped with home-made orange and chilli marmalade	6.0

Tapas de Mariscos

Fish & Shellfish Dishes

CALAMARES Crisp-fried classic calamari served with fresh lemon and smoked paprika alioli	6.2
MEJILLONES A LA MARINERA (gf) Fresh Shetland mussels cooked in white wine, shallots and garlic, finished off with fresh cream	6.5
GAMBAS PIL PIL (gf) Hot roasted king prawns in olive oil, chilli, paprika and garlic	7.2
PESCADO ADOBADO Lemon, paprika and garlic marinated cod fillet pieces, lightly dusted and crisp-fried served with garlic alioli	7.8
VIEIRAS CON SERRANO (gf) Seared Scottish king scallops on basil scented creamed leeks with Serrano crisps	10.2
BOQUERONES EN VINAGRE (gf) Freshly marinated anchovies	4.7
GAMBAS PICANTES (gf) Large king prawns marinated in garlic, pan-fried and served with a green chilli, coriander and tomato sauce	8.2
GAMBAS REBOZADAS Tail-on king prawns in a light batter seasoned with coriander with garlic alioli	7.8

Acompañamientos

Sides

BOLLO AL AJILLO (v) Small bread loaf baked with garlic butter	3.9
ACEITUNAS ALIÑADAS (vg) (gf) Marinated Spanish olives	3.3
PATATAS FRITAS (v) French fries	4.3
PAN FRESCO (vg) A basket of mixed bread served with olive oil	3.8
PAN CATALÁN (v) Toasted crusty bread, seasoned tomato, garlic and olive oil	4.0
PAN DE AJO CON QUESO (v) Small bread loaf baked with garlic butter and cheese	4.2
ENSALADA MIXTA (vg) A salad of seasonal leaves, mixed peppers, cherry tomatoes, grilled asparagus, cucumber and hinamin dressing	4.3

Tapas de Carne

Meat Dishes

ALBÓNDIGAS Traditional spiced pork and beef meatballs in a rich tomato sauce	6.2
CHORIZO AL VINO (gf) Sliced Brindisa Parilla Chorizo sautéed in red wine	6.2
CROQUETAS DE JAMÓN Y QUESO Crisp croquettes stuffed with Serrano ham and mozzarella cheese with garlic alioli	6.2
CARNE DE RES PICANTE (gf) Sautéed strips of tender beef marinated in smoked paprika, garlic and Dijon mustard, on fresh rocket with Manchego cheese	7.8
CHULETAS DE CORDERO (gf) Pan-seared tender lamb chops simply marinated in traditional Adobo seasoning with mint yoghurt	8.2
PINCHITOS MORUNOS Moorish pork skewers with Mojo Picon dipping sauce	7.2
BUTIFARRA NEGRA Traditional thick cut grilled black pudding topped with home-made apple and onion chutney	6.0
TAJINE DE CORDERO Tagine of lamb shoulder, slow-cooked with paprika, cumin, tomatoes, cinnamon, honey, sultanas and apricots	7.8
POLLO REBOZADO CON MIEL Chicken fillets in a light, crispy batter drizzled with honey and grain mustard dressing	7.2
CHORIZO Y BUTIFARRA NEGRA Sautéed Brindisa Parilla Chorizo sausage and Stornoway black pudding in spicy tomato sauce	6.8
POLLO MARINADO (gf) Pan fried, sliced chicken breast marinated in paprika, lemon and coriander with chilli yoghurt	6.5
PAELLA TAPA (gf) A delicious combination of slow cooked Calasparra rice with chicken pork, morcilla and chick peas	7.2

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.

GLUTEN FREE BREAD IS AVAILABLE ON REQUEST.

Paellas

Our delicious paellas are cooked with Calasparra rice, a variety native to the region around the ancient city of Murcia in southern Spain, all topped with your choice of meat and seafood. We serve ours in a traditional round steel paella pan and are great for sharing

We suggest our paellas serve 2. As they are freshly prepared, please allow 25 minutes

PAELLA DE CARNE (gf) Served with chicken, pork, Spanish morcilla, mushrooms and fresh asparagus	25
PAELLA MIXTA (gf) Served with chicken, North Atlantic cod, squid and Shetland mussels, topped with 2 large shell-on king prawns	26
PAELLA DE MARISCOS (gf) Served with North Atlantic cod, squid and Shetland mussels, topped with 2 large shell-on king prawns	27

Menú Especial

A TASTING MENU, PRICED PER PERSON, SHARED BETWEEN TWO

Plato Combinado Español
Served with a basket of bread & Spanish olives

Menú Especial

Pollo Rebozado Con Miel
Patatas Bravas (v)
Chorizo Al Vino (gf)
Queso De Cabra Al Horno
Berenjenas Rellenas De Pimientos (v)

£24.95 pp

Menú Especial Reserva

Calamares
Carne de Res Picante (gf)
Patatas Gratinadas (v)
Gambas Pil Pil (gf)
Pollo Rebozado Con Miel

£27.95 pp



TRACK & TRACE

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Cócteles

KIR ESPAÑOL Chambord black raspberry liqueur topped with Cava Brut Reserva Vilarnau	£8.95
SOLERO Finlandia Grapefruit, Larios gin, passion fruit purée and agave topped with lemonade	£7.95
CAIPIRINHA Fresh limes muddled with Sagatiba Cahaça and gomme over crushed ice. Choose Classic or raspberry	£8.45
TOM COLLINS The Botanist gin, lemon juice, sugar and soda water	£8.45
MAMACITA Passoã, Stoli Vanil, passion fruit syrup, apple juice and gomme served with a shot of Vilarnau Cava Brut Reserva Rosé on the side	£9.45
SAM LORD Mount Gay Black Barrel Double Cask rum, vanilla syrup, lime juice and soda water	£8.45
ESPRESSO MARTINI Stoli Vanil, Kahlúa, gomme syrup and a shot of double espresso	£8.95
SIDECAR 1738 Remy 1738, Cointreau and lemon juice	£8.45
PENELOPE CRUZ Finlandia Mango, raspberry purée, pineapple juice, gomme and a mixed berry foam	£8.95
MOJITO Fresh limes muddled with mint, gomme and Bacardi Carta Blanca topped with soda water. Choose Classic or raspberry	£8.95
FRENCH MARTINI Finlandia vodka, Chambord black raspberry liqueur, pineapple juice and gomme topped with fresh raspberries	£8.95
PIÑA COLADA Bacardi Carta Blanca, Jack Daniel's No 7, piña colada syrup, gomme, pineapple juice, double cream and a dash of lime	£8.95
SHAKEN MARGARITA El Jimador blanco, Cointreau and fresh lime juice	£9.45
STRAWBERRY DAIQUIRI Strawberry infused Bacardi Carta Oro, strawberry purée, fresh lime juice, gomme and fresh strawberries	£8.95

Agrio

Sours belong to one of the old families of original cocktails. Sours are mixed drinks containing a liquor base, lemon juice, gomme syrup and Angostura bitters. Sours are shaken with egg white

AMARETTO SOUR	£8.45	PISCO SOUR	£8.45
BRUICHLADDICH - - THE CLASSIC LADDIE	£8.45	FRANGELICO SOUR (Contains nuts)	£8.45

Vino Blanco

CAL Y CANTO BLANCO, VERDEJO A very light, fruity and refreshing white wine	175ml £5.75	Bottle £20.95
MUREDÀ, 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, Penedès. 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	
BORSAO GARNACHA ROSADO Off-dry and easy going, with soft red fruit on the palate and balanced acidity	£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	

Champán y Cava

CAVA BRUT RESERVA VILARNAU. Penedès this Cava is aged for longer giving it wonderful toasty notes, balanced with a crisp finish	£7.45 125ml	£27.95 Bottle
VILARNAU CAVA BRUT RESERVA ROSÉ “GAUDI”. Penedès 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

CAL Y CANTO TINTO, LA MANCHA. TEMPRANILLO A light and fruity red which goes well, with or without food	175ml £5.75	Bottle £20.95
MUREDÀ, 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 Full bodied and packed with dark fruits. Wonderful!	£46.95	

Jerez

FINO Fino is a perfect aperitif or accompaniment to a wide variety of Spanish favourites. It is best served chilled	£4.95	£22.95
MANZANILLA Manzanilla is very similar to Fino sherry, produced close to the coast, the sea gives this sherry a delicious subtle salty note	£5.45	£23.95
AMONTILLADO Amontillado is a dry sherry but is fuller flavoured and is served just above room temperature. Great with a variety of tapas	£5.55	£24.95

Sangría y Tinto De Verano

SANGRÍA Drink in the passion of Spanish summertime with our unique take on this thirst quenching cocktail. We make ours with red wine, brandy and sparkling orange	Glass £5.45	Pitcher £14.95
CAVA SANGRÍA For that extra special Sangria moment, why not treat yourself to a pitcher of Cava Sangria made with Cava Brut Vilarnau and apple juice		£17.95
TINTO DE VERANO Tinto de Verano is a refreshing red wine based long drink mixed with sparkling lemon and Martini Bianco	£5.45	£14.95

Ginebra

We think only a 50ml measure will do, however, if you would prefer a 25ml measure, just let your server know. Gin prices below do not include your mixer

LARIOS GIN MEDITERRÁNEA Currently the best selling Gin in Spain, made with the classical botanicals expected in a London style Gin. A Citrus refreshing body with notes of Juniper to finish. We recomend Classic Tonic Water and a slice of orange	£9.50
THE BOTANIST 22 Hand-foraged local botanicals delicately augment 9 berries, barks, seeds and peels making this, the only dry gin from Islay, one to savour We reckon Classic Tonic Water with fresh rosemary and lemon	£9.50
BROCKMANS A gin where the more traditional notes are combined with a refreshing influence of citrus and aromatic wild blackberries and blueberries Why not try it with Classic Tonic Water and a fresh strawberry	£9.50
LARIOS ROSÉ A gin with strawberry flavours and aromas. Larios Rosé fuses Mediterranean citrus with its main ingredient, strawberries. We recomend sparkling lemonade and a slice of lemon	£9.50
ROKU Roku's complex, yet harmonious flavor is the result of the unique Japanese sensitivity captured in the blending of the carefully crafted extracts of the 14 botanicals. We reckon Classic Tonic Water and a slice of lemon	£9.50

BOMBAY SAPPHIRE This gin is created through a unique vapour-infusion process. Ten precious botanicals are brought together to create a gin with a complex, yet perfectly balanced flavour profile. We reckon Classic Tonic Water and an orange wheel is best	£9.50
HENDRICKS Created from eleven fine botanicals with added infusions of rose and cucumber, which imbue this gin with a uniquely balanced flavour, resulting in an unimpeachably smooth and distinct gin We reckon Classic Tonic Water and a slice of cucumber is perfection	£9.50
EDINBURGH GIN This is a refined, crisp gin is clean and fresh on the nose with a palate that offers juniper, pine and lavender and a citrus finish. Best served with Classic Tonic Water and a twist of orange	£9.50