

# Tapas

**Jamón de Reserva** **5.50**

Hand carved Serrano Ham of 18 Months curation.

**Queso Ibérico con membrillo** **5.50**

Raw (Unpasteurised) Ibérico Cheese made from a blend of sheep, goat and cow's milk and then matured. Served with quince paste.

**Ensaladilla Rusa** **5.50**

A cold salad of potato, tuna, hardboiled egg, carrot, onion, mayonnaise, roasted red pepper and pickles.

**Champiñones al ajillo** **5.50**

Mushrooms sauteed in EVOO, garlic, parsley and Manzanilla wine.

**Albóndigas en salsa de almendras y azafrán** **5.50**

Beef & pork meatballs in an almond and saffron sauce. Served with squips (*little chips*).

**Suela de escalivada con anchoas** **5.50**

Salted anchovies, red pepper, aubergine, onion and roasted garlic, seasoned with EVOO and cumin. Served on toasted bread.

**Pimientos del padrón** **5.50**

Padrón peppers fried in EVOO with smoked sea salt.

**Patatas con salsa brava y alioli** **5.50**

Fried potato with a spicy tomato sauce and EVOO aioli.

**Ensalada de queso de cabra con miel y piñones** **5.50**

Goat's cheese salad with a honey and pine nut vinaigrette.

**Langostinos al pil-pil** **5.50**

Peeled King prawns fried in EVOO with garlic, chilli, parsley and Sherry.

**Piquillos rellenos** **5.50**

Piquillo peppers stuffed with mussels and prawns.

**Pollo al chilindrón con pisto** **5.50**

Deboned chicken in garlic and white wine sauce with Spanish ratatouille.

**Chorizo a la sidra** **5.50**

Sliced chorizo cooked with EVOO and cider in a terracotta dish.

**Tortilla con salmorejo** **5.50**

Spanish potato and onion tortilla with salmorejo, serrano ham and padrón peppers.

**Fabada Asturiana** **5.50**

Spanish butterbeans stewed with smoked chorizo, morcilla (Spanish black pudding) and belly pork.

## Croquetas

**Croquetas de pollo y jamón** **5.50**

Roast chicken and cured ham croquettes. Ibérico mayo.

**Croquetas de langostinos** **5.50**

King prawn croquettes. Prawn mayo.

**Croquetas de champiñones y queso Cheddar** **5.50**

Mushroom and Cheddar croquettes. Truffle and porcini mayo.

**Croquetas de chorizo** **5.50**

Chorizo croquettes. Paprika alioli.

## Paellas *(Minimum order for 2 people)*

**Paella de marisco** **14 p.p.**

Clean fingers seafood paella. Peeled King prawns, mussels, squid and prawns.

**Paella de pollo y verduras** **12 p.p.**

Chicken off the bone, fine green beans, asparagus, flat green beans, courgette and artichokes.

## Postres

**Torrijas con miel y helado de caramelo** 5

Soft bread, soaked in cinnamon and lemon zest infused milk, lightly battered and fried. Served warm with caramel ice cream and a drizzle of honey.

**Flan de huevo y vainilla con nata** 5

Flan – the Spanish creme caramel – enriched with egg and cream.

**Arroz con leche, canela y torta de anís** 5

Rice pudding, fragrant with lemon, cinnamon and aniseed, served with a sweet aniseed cracker.

**Pionono de chocolate, mousse de aceite y trufa al brandy** 5

A roulade chocolate cake, topped with bruleed creme patissiere. Chocolate, olive oil and sea salt mousse and a bitter chocolate truffle.

**Full allergen information is available for each dish. If you have any dietary requirements or allergies, please discuss with us prior to placing your order.**

**Whilst we will make every effort to ensure your food does not contain an allergen, we cannot guarantee that cross-contamination will not occur.**