

HOME-MADE DESSERTS

CHURROS CON CHOCOLATE £4.5
Served with hot chocolate dip and vanilla ice cream

BASQUE CHEESECAKE £6
With forest fruits compote and mango sorbet

APPLE CRUMBLE £6
Served with vanilla ice cream

BROWNIES £6
Served with vanilla ice cream

A SELECTION OF ICE CREAMS £4

SUNDAY ROAST £16
Beef, Pork belly, Chicken breast or Salmon

SIDE TRIMMINGS
Steamed vegetables £3.5
Roast potatoes. £3.5
Home-made Yorkshire pudding £1.5
Cauliflower cheese £6.5

MENU NIÑOS £9
Smashed burger with chips
Fish fingers with chips
Chicken lollipops with chips
Spaghetti bolognese

Niño's Roast (Sunday only) £12

PROSECCO BRUNCH FOR 2
(£34 pp—1.5 hours) from 12pm-4pm

Four different tapas to share with unlimited prosecco, olives served upon sitting

TAPAS TO CHOOSE FROM:

Calamares a la Romana
Boquerones Fritos con alioli
Croquetas de Jamon Iberico con Mayonesa de trufa
Chorizos con Miel
Albondigas de Ternera
Alitas de pollo
Calabacin a la Cordobesa
Patatas Bravas
Pimiento de Padron
Pan con tomate
Rollitos de Primavera
Manchego cheese plate

LEMON SORBET TO FINISH

TAPAS

PRAWN PILPIL £12
Sizzling prawns in garlic, chili and olive oil

ALBONDIGAS DE TERNERA £9
Beef meatballs cooked in tomato sauce

HUEVOS ROTOS CON PATATA £8
Fried eggs with chips with choice of toppings
+£1,50 supplement

CALAMARES A LA ROMANA £8
Fried squid rings with alioli sauce

BOQUERONES FRITOS £8
Crispy and boneless anchovies with alioli sauce

PULPO GALLEGO £14
Very tender octopus slices over cooked potatoes, olive oil and paprika

MEJILLONES A LA OLA'S £8
White wine, tomato, taragon, garlic

CROQUETAS DE JAMON IBERICO £7
Soft and creamy croquette of Spanish Jamon Iberico

QUESO DE CABRA CON MIEL DE CAÑAS £8
Baked goat's cheese with walnuts, cane honey, salad and toast

CHORIZO CON MIEL £8
Honey glazed spanish sausage

ALITAS POLLO £7
Chicken wings with mojo picon sauce or alioli

MARINADO DE SALMON £10
Citrus, herbs and beetroot marinated salmon, mustard cream, toast

HAMBURGUESA DE TORO £7
Bull burger, brioche, rucula and chips

COSTILLA DE CERDO £7
With sweet bbq or Jack Daniel sauce

VEGETARIAN TAPAS

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| TORTILLA DE PATATA Spanish omelette | £7 |
| PIMIENTO DE PADRON <i>Vegan</i> Padron peppers with Maldon salt | £6 |
| PISTO MANCHEGO <i>Vegan</i> courgettes, onions, peppers, tomatoes, with egg + £1.50 supplement | £7 |
| CALABACIN A LA CORDOBESA <i>Vegan</i> Cougette chips with cane honey | £6 |
| PATATAS BRAVAS <i>Vegan</i> Potato chunks with spicy tomato sauce | £7 |
| BRUSCHETTA DE MEMBRILLO Y QUESO Toast with quince and brie cheese | £7 |
| PAN CON TOMATE <i>Vegan</i> Toast with tomatoes, basil and olive oil | £6.5 |
| ROLLITOS DE PRIMAVERA <i>Vegan</i> Vegetable spring roll with water chestnuts | £7 |
| OLIVES <i>Vegan</i> | £3.5 |

TO SHARE

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| SPANISH CHARCUTERIE BOARD Jamon Iberico, lomo, chorizo, salchichon, piquillos, aceitunas | £18 |
| MANCHEGO CHEESE BOARD Slices of cured and semi cured Spanish cheese, olive oil, quince, pan de crystal toast | £12 |
| JAMON IBERICO BOARD Fresh slices of acorn fed Iberian ham | £18 |

ARROZ (for 2)

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| PAELLA A LA VALENCIANA Saffron rice with vegetables, chicken, prawns and mussels | £35 |
| SEAFOOD PAELLA Saffron rice, clams, mussels, squid, prawns, peppers | £38 |

NUESTRAS CARNES (MEATS)

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| RABO DE TORO AL VINO TINTO Braised oxtail in Rioja red wine with chips or mashed potatoes | £19 |
| CARILLADA DE CERDO Braised pork cheeks with chips or mashed potatoes | £16 |
| POLLO CON SETAS Grilled chicken breast with wild mushroom sauce, with chips or mashed potatoes | £12 |
| JARRETE DE CORDERO Spanish lamb shank casserole with potato puree | £18 |
| COSTILLA DE CERDO Baby back ribs with Jack Daniels BBQ sauce, home-made chips | £16 |

PESCADOS (FISH)

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| FILETE DE SALMON AL ENELDO Grilled Salmon fillet with buttered vegetables, dill sauce | £18 |
| LUBINA Whole butterflied seabass, grilled with herbs and garlic, with cooked potatoes, Albariño white sauce | £19 |
| BACALAO AL PILPIL Cod loin, white wine, garlic, buttered vegetables, cauliflower puree | £19 |

PASTAS

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| SPAGHETTI DE ALBONDIGAS Spaghetti with meatballs and tomato sauce | £15 |
| RAVIOLI DE SPINACA Y RICOTTA Spinach and ricotta ravioli with tomato sauce | £15 |
| SPAGHETTI MARINERA Prawns, squid, mussels, tomato, white wine | £16 |
| SPAGHETTI BOLOGNESE Our version of this very popular pasta dish made with beef ragout | £15 |

SIDE DISHES

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| Home-made chips | £3.5 |
| Sweet potato chips | £3.5 |
| Home-made mashed potatoes | £4 |
| Pan de crystal | £4 |
| Buttered vegetables | £6 |
| Tomatoes salad | £6 |
| Sourdough bread | £2.5 |