



El Tapeo

Tentempies / Snacks

SURTIDO DE ACEITUMAS • £4.00  

A selection of Spanish olives and pickles.

SURTIDO DE TENTENPIES SALADOS • £3.50 

A selection of dry salted Spanish snacks.

PATATAS FRITAS • £3.50  

Spanish olive oil crisps. Choose from plain or jamón ibérico (Iberian ham) flavour.

Lista de tapas / Tapas list

TORTILLA ESPAÑOLA CON CEBOLLA • £6.60  

Traditional Spanish omelette made with eggs, potatoes and onions.

ALCACHOFAS CON ANCHOAS • £8.00 

Spanish premium quality jarred artichoke hearts accompanied with garlic anchovies. Seasoned with black pepper.

ALBÓNDIGAS CASERAS CON SALSA DE TOMATE • £7.80 

Spanish-style meatballs in a rich and flavoursome tomato sauce.

CHORIZO FRITO AL VINO • £7.80 

A typical Spanish tapa consisting of fried fresh chorizo served in a rich red wine sauce.

PINCHOS DE LOMO DE CERDO, TOMATE, QUESO Y CHORIZO • £8.00

Spanish style canapés with griddled pork loin, fresh tomato slices and fresh fried chorizo (4 pieces).

MONTÁDITOS 3 SABORES • £9.75

Crusty olive bread topped with chorizo paté, Manchego cheese and roasted peppers. Served with Ibérico chorizo.

CROQUETAS CASERAS • £8.40 

Homemade Spanish-style croquettes served with fresh homemade garlic mayonnaise. Available with Serrano ham filling and mushroom (vegetarian) filling.

PAN CON TOMATE • £6.60 

A simple yet flavoursome tapa consisting of toasted bread slices with fresh tomato and garlic. Served with a drizzle of extra virgin olive oil.

ESPARRAGOS DE ARANJUEZ CON ALIOLI • £7.60 

White Aranjuez asparagus served with homemade garlic mayonnaise.

GAMBAS AL AJILLO • £9.60 

Succulent peeled and de-veined king prawns cooked in extra virgin olive oil with chopped tomato, chilli flakes and a squeeze of lemon juice. Served with fresh chopped parsley.

GAMBONES ROJOS GRANDES • £15.00 

Four giant red king prawns in their shells cooked on the griddle with fresh garlic and sea salt. Served with lemon wedges and garnished with parsley.

CALAMARES A LA ROMANA • £8.50

Fried battered squid served with lemon wedges and homemade garlic mayonnaise.

CALAMARES CON SAL Y PIMIENTA • £9.60

Spanish-style fried squid with salt and pepper served with lemon wedges and homemade garlic mayonnaise.

BOQUERONES FRITOS • £7.80

Crispy fried whitebait served with garlic mayonnaise.

MUSLITOS DE MAR • £8.40 

Crab nuggets served with lemon wedges and homemade garlic mayonnaise.

GAMBAS REBOZADAS • £7.80 

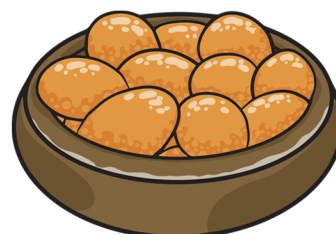
King prawns in batter served with lemon wedges and homemade garlic mayonnaise.

GAMBAS CON ALIOLI • £9.00 

Shell on prawns with homemade garlic mayonnaise.

CARACOLES • £9.00 

A portion of six large snails served in garlic and parsley melted butter.



Especialidades / Speciality dishes

MARISCADA • £16.50

Cold platter of prawns and king prawns (shell on) on a bed of salad and pink sauce.

FRITURA MIXTA • £11.40

Fried seafood and fish medley. A medley of fried breaded king prawns, salt and pepper squid, whitebait and crab nuggets. Served with alioli.

FRITURA EXÓTICA DE LANGOSTINOS • £15.00

Special fried prawn medley. A medley of red velvet king prawns, coconut covered skewered king prawns, chilli and mango king prawns and popcorn shrimps. Served with chilli alioli and seaweed salad.

Tablas / Platters to share

SURTIDO DE EMBUTIDOS • £12.60

A selection of Spanish imported cured meats including Serrano ham, dry-cured sausage, chorizo and dry-cured pork loin. Served with Spanish pickles.

QUESOS MIXTOS • £12.60

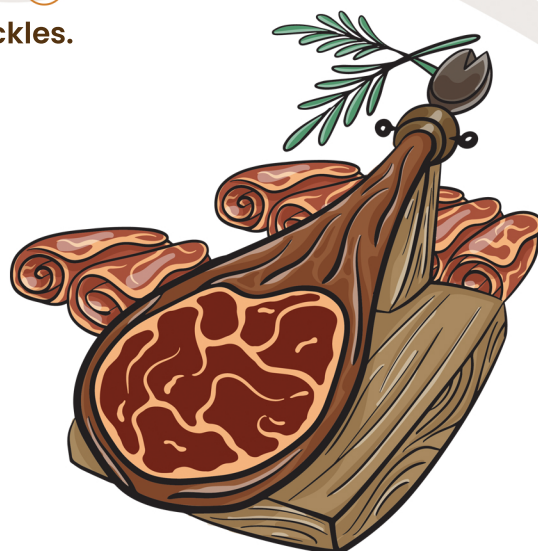
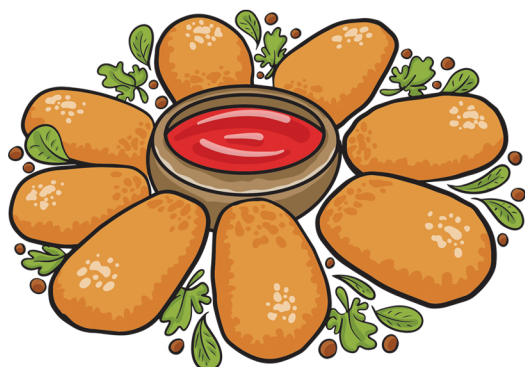
A selection of authentic Spanish cheeses including cured and semi-cured Manchego, Mahon and Azúl Hojas. Served with Spanish pickles.

TABLA MIXTA • £13.50

A selection of imported Spanish cold meats and cheeses as listed above.

TABLA ESPECIAL DE EMBUTIDOS IBÉRICOS • £15.00

Platter of Iberian cured meats served with Spanish pickles.



Paellas

Must be pre-ordered 1 day in advance. For a minimum of 2 people.

PAELLA A LA MARINERA • £18.00 per person 

Spanish rice dish with fresh vegetables, fish and seafood. Served with lemon wedges.

PAELLA AL CAZADOR • £18.00 per person 

Spanish rice dish with rabbit, snails and artichokes.

PAELLA DE CARNE • £18.00 per person 

Spanish rice dish with chicken, pork fillet, chorizo, peppers, garlic and peas.

PAELLA CAMPERA • £15.00 per person 

Spanish rice dish made with chicken and a selection of fresh vegetables. Served with lemon wedges.

PAELLA VEGETAL • £12.60 per person  

Spanish rice dish made with fresh vegetables, including tomato, red and green peppers, mushrooms, green beans and artichokes. Served with lemon and tomato wedges.

Tapas Veganas / Vegan-friendly Tapas

PATATAS BRAVAS • £7.25 

Sautéed potatoes served with a rich spicy tomato sauce.

VERDURAS TRES DELICIAS • £9.60 

Cold platter of asparagus, artichoke hearts and red pepper salad, topped with olives and caper berries.

TOMATE ALIÑADO ANDALUZ • £6.50 

Fresh sliced beef tomatoes served with finely chopped garlic, a drizzle of extra virgin olive oil and a touch of rock sea salt.

PISTO MANCHEGO • £7.80 

Spanish style ratatouille with roasted courgettes, onions, peppers, tomatoes and garlic.

SETAS AL AJILLO • £7.25 

Whole field mushrooms cooked with garlic, fresh parsley, chilli flakes and sherry vinegar.

SETAS A LA HUERTANA • £9.00 

Field mushrooms topped with homemade ratatouille and melted cheese.

BERENJENA ASADA • £9.00 

Roast aubergine topped with homemade ratatouille and melted cheese.

Ensaladas / Salads

ENSALADA VEGETAL • £7.80

Salad with crisp lettuce, cucumber, tomato, onion, peppers, olives, sweet corn, asparagus and cooked beetroot.

ENSALADA MIXTA • £9.00

Salad with crisp lettuce, cucumber, tomato, onion, hardboiled eggs and tuna chunks.

ENSALADA DE 14 SABORES • £10.25

Our own salad creation with 14 flavours including crisp lettuce, cucumber, tomato, onion, green olives, white asparagus, Manchego cheese, Serrano ham, pineapple, peppers, sweet corn, gherkins, fresh herbs and a drizzle of pink sauce.

Postres / Sweets

TARTA DE SANTIAGO • £7.50

Typical Spanish almond cake served with ice cream.

CHURROS CON CHOCOLATE • £7.50

Churros served with hot chocolate sauce for dipping.

TARTA DE CHOCOLATE Y NARANJA • £7.50

Sticky chocolate and orange cake served with orange zest and cream.

ARROZ CON LECHE • £5.50

Traditional Spanish rice pudding made with lemon zest and cinnamon. Served chilled.

CEREZAS AL COÑAC • £7.00

Morello cherries soaked in brandy served with ice cream.

MELOCOTÓN EN ALMIBAR • £7.00

Whole Spanish peach in syrup served with ice cream.

HIGOS VERDES CON AÑIS • £7.00

Green figs soaked in añis, served with icecream.

TARTA DE QUESO MANCHEGO QUEMADO • £7.50

Burnt Manchego cheesecake, served with cream.



Menú de bebidas / Drinks Menu

Bebidas / Drinks

AGUA MINERAL • MINERAL WATER 330ML • £2.50

BELU Still Natural Mineral Water

BELU Sparkling Natural Mineral Water

COCA-COLA DE BOTELLA • BOTTLED COKE • 330ML • £2.50

Coca-Cola

Coca-Cola Zero

OTROS REFRESCOS • OTHER SOFT DRINKS • £2.50

Orange Fanta

San Pellegrino Limonata

ZUMOS DE FRUTAS • FRUIT JUICES AND FRUIT DRINKS • £2.50

Orange juice

Apple juice

Pineapple juice

TÓNICA Y MIXERS • TONIC WATER AND OTHER MIXERS • £2.50

Fever-Tree Mediterranean Tonic Water

Schweppes Lemonade

Bebidas sin alcohol / Non alcoholic spirits, wines & beers

GINEBRA SIN ALCOHOL

Non-alcoholic gin

£3.95 per 25ml shot

GINEBRA DE FRESA SIN ALCOHOL

Non-alcoholic strawberry infused gin

£3.95 per 25ml shot

ESTRELLA GALICIA (0% ALCOHOL)

25cl bottle: £3.50.

Cócteles / Spanish Cocktails

SANGRÍA

Traditional Spanish punch with ice.

£14.50 • 1 litre jug

£8.00 • ½ litre jug

AGUA DE VALENCIA

A cocktail made from a base of cava, orange juice, vodka, gin and sugar.

Served with ice.

£14.50 • 1 litre jug

£8.00 • ½ litre jug

REBUJITO

A mix of Fino (Spanish sherry) and lemonade topped with mint. Served with ice and by the glass.

£6.00

KALIMOTXO

Alcoholic drink consisting of equal parts of red wine and Coca-Cola.

Served with ice and by the glass.

£5.00

TINTO DE VERANO

A refreshing combination of house red wine and sparkling lemonade.

Served with ice and by the glass.

£5.00

