



MENU

Friday 15th March 2024 Served from 6pm - 9pm



Meat & Fish

Gambas Al Ajillo (Spanish Garlic Shrimp) (GF)
Chorizo Al Vino Tinto (Spanish Chorizo & Red Wine) (DF
Spanish Albondigas (Succulent Pork & Beef Meatballs in Garlic & Tomato Sauce) (GF) (DF)
Salt & Pepper Squid with Lemon Mayo (GF) (DF)

Traditional Seafood Paella, Scented with Saffron (GF) (DF)

Pollo A La Miel (San Miguel Beer Battered Chicken Strips) served with a Honey & Mustard Glaze
Hamburguesas (2x Mini Slider 100% Beef Burgers, Caramelised Onion, Aioli, Salsa, Manchego Cheese)
Crispy Fried Whitebait served with Homemade Tartar Sauce
Costillas Pork Ribs, marinated in Soy Sauce, Paprika & Cayenne Pepper
Tortillitas De Bacalao Andaluzas (Spanish Cod Fritters) served with Smoked Paprika Aioli

Vegetable Dishes 16.95

Verduras Asadas (A Selection of Roasted Mediterranean Vegetables, tossed in Olive Oil & Balsamic Vinegar) (V)

Pan Y Alioli (Basket of Warm Ciabatta Bread served with Homemade Garlic Aioli & Olive Oil) (V) Champinones Al Ajillo (Spanish Garlic Mushrooms & Chopped Parsley) (V)

Warm Marinated Olives with Garlic & Basil (V)

Roasted Vegetable Paella (V) (GF) (DF) (VE)

Patatas Bravas with a Spicy Tomato Sauce (V) (VE) (GF) (DF)

Homemade Hummus (Flavoured with Spanish Sweet Peppers) (V) served with Garlic Flatbread Goats Cheese & Caramelised Onion Pintos (V)



Spanish Almond Cake served with Whipped Cream
Crema Catalana served with a Shortbread Biscuit (GF Available)
Spanish Apple & Cinnamon Empanadas with Toffee Sauce
Frixuelos De Asturias served with Cherry Compote & Vanilla Ice
Cream (Asturian Crepes)