

SIDE ORDERS & VEGETARIAN TAPAS

(ST) = CHEF'S SIGNATURE TAPAS

	Pan	<i>Bread, per person</i>	£2.50
	Aceitunas Aliñadas	<i>Marinated olives</i>	£4.20
	Pan Goya	<i>Garlic bread with olives cheese & cream</i>	£4.95
	Pan Tomacka	<i>Toasted bread with fresh tomatoes and olive oil</i>	£4.95
	Patatas Bravas o Ali Oli	<i>Potatoes with spicy tomato sauce or ali-oli (extra sauce £1.50)</i>	£5.95
	Arroz al Azafran	<i>Saffron rice & peas</i>	£5.50
	Gazpacho Andaluz	<i>Classic Andalucian cold vegetable soup</i>	£6.95
	Sopa del Día	<i>Soup of the day</i>	£6.95
	Tortilla Española	<i>Spanish omelette</i>	£6.50
	Tortilla con Champiñones	<i>Spanish omelette with mushrooms</i>	£6.75
	Pisto Madrileño	<i>Ratatouille</i>	£6.75
ST	Berenjena rellena con Verduras	<i>Stuffed aubergine with vegetables</i>	£6.75
ST	Espinacas y garbanzos con salsa de tomate y ajo	<i>Spinach & chickpeas in garlic & tomato sauce</i>	£7.25
	Queso Manchego con Membrillo	<i>Spanish manchego cheese with quince</i>	£7.00
	Champiñones al Ajillo	<i>Mushrooms in garlic sauce</i>	£6.75
	Pimientos de Padrón	<i>Small Galician peppers with big flavour</i>	£7.50
ST	Paella Vegetariana	<i>Vegetarian Paella</i>	£15.95

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TAPAS

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ST	Jamón Ibérico	<i>Iberian ham</i>	£22.95
	Jamón Serrano	<i>Serrano ham</i>	£8.50
ST	Hígado Encebollado	<i>Calves liver with an onion & white wine sauce</i>	£9.95
ST	Riñones al Jerez	<i>Kidneys cooked in sherry</i>	£9.00
	Pollo al Ajillo	<i>Grilled chicken in garlic sauce</i>	£8.00
	Albóndigas	<i>Meatballs in a red wine & tomato sauce</i>	£8.50
	Chorizo al Vino	<i>Spanish sausage cooked in wine</i>	£8.50
ST	Chuletillas de Cordero	<i>Lamb cutlets</i>	£6.50 (each)
	Fabada	<i>Bean casserole</i>	£7.75
	Pollo a la Mostaza	<i>Chicken in mustard sauce</i>	£7.95
	Arroz con Pollo	<i>Spanish rice with chicken</i>	£7.95
	Raxo	<i>Pork fillet galician style</i>	£7.95
	Croquetas de Pollo y Jamón	<i>Creamy chicken & ham croquettes</i>	£7.50
	Melón con Jamón	<i>Melon with serrano ham</i>	£9.75
	Delicias de Espárragos	<i>Asparagus with serrano ham & parmesan cheese</i>	£10.00
	Alcachofas a la Navarra con Jamón	<i>Sautéed artichokes with serrano ham</i>	£7.95

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FISH AND SEAFOOD TAPAS

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	Pescado del Día	<i>Battered fish of the day with chips, minted mushy peas and tartar sauce</i>	£14.00
ST	Gambas al Ajillo	<i>Prawns in olive oil, garlic and chilli</i>	£9.25
ST	Pulpo a la Feria	<i>Traditional Galician style octopus</i>	£16.95
	Mejillones a la Ferrolana	<i>Mussels served in a white wine, tomato, onion & parsley sauce</i>	£8.75
ST	Langostinos Pil Pil	<i>King prawns pil pil</i>	£14.95
	Calamares a la Romana con Ali-Oli	<i>Deep fried squid rings with ali-oli</i>	£8.95
	Salmón Ahumado	<i>Smoked salmon</i>	£12.00
	Tortilla con Salmón Ahumado	<i>Spanish omelette with smoked salmon</i>	£7.95
	Boquerones	<i>Marinated anchovies with roasted red peppers</i>	£7.25
ST	Sardinas a la Plancha	<i>Grilled Sardines</i>	£7.95
	Chipirones a la Plancha	<i>Grilled baby squid in garlic & chilli</i>	£11.95
	Pescaditos Fritos	<i>Whitebait</i>	£7.25

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	Croquetas de Atún	<i>Tuna croquettes</i>	£7.50
	Sopa de Pescado	<i>Fish Soup</i>	£7.50
ST	Mar y Tierra	<i>A combination of tiger prawns, octopus & oysters with mushrooms</i>	£15.50

SALADS

	Ensalada Verde	<i>Green salad</i>	£5.20
	Ensalada Mixta	<i>Mixed leaf salad</i>	£5.50
	Ensalada de Tomate y Cebolla	<i>Tomato & red onion salad</i>	£5.50
	Aguacete con Centollo	<i>Avocado & thornback crab salad</i>	£9.50
	Ensalada de Bonito	<i>Tuna fish salad</i>	£9.95
ST	Ensalada Goya	<i>Salad with lettuce, tomatoes, eggs, onion, atichokes, olives & asparagus</i>	£9.95

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MAIN COURSES

All main courses include frites or sautéed potatoes and buttered seasonal greens

Corte Ribeye de Argentina (Salsa de Pimiento o Champignon)	<i>9 oz Black Angus Ribeye from Argentina (Peppercorn or Mushroom sauce £2.50 extra)</i>	£33.95
Solomillo a la Parrilla (Salsa de Pimiento o Champignon)	<i>Grilled fillet steak (Peppercorn or Mushroom sauce £2.50 extra)</i>	£36.00
Tournedo Dijon	<i>Fillet of beef with dijon mustard, caramelised brandy and cream sauce</i>	£37.00
Medallones de Solomillo	<i>Fillet of beef medallions cooked in red wine & mushroom sauce</i>	£32.00
Solomillo Stroganoff	<i>Beef stroganoff</i>	£30.00
Riñones al Jerez	<i>Kidneys in sherry sauce served with rice</i>	£23.75
Ternera al Limon	<i>Veal escalope in lemon and parsley sauce</i>	£22.95
Ternera Milanesa	<i>Escalope of veal in breadcrumbs & peppers</i>	£22.95
Higado de Ternera con Panceta	<i>Calves' liver with bacon</i>	£23.00
Chuletillas de Cordero a la Parrilla	<i>Grilled lamb cutlets</i>	£29.00
Silla de Cordero Asado	<i>Roast rack of lamb with rosemary and red wine</i>	£31.50
Pollo a la Española	<i>Breast of chicken with tomatoes, green peppers, cougettes & aubergines</i>	£20.50
Pollo Stroganoff	<i>Chicken with cream mushroom sauce served with rice</i>	£20.50
Pechuga de Pato	<i>Roast breast of duck with cranberry sauce</i>	£27.00
Cochinillo Asado (Especial)	<i>Roast suckling pig</i>	£29.95

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FISH AND SEAFOOD MAIN COURSES

All main courses include frites or sautéed potatoes and buttered seasonal greens

Lenguado a la Parrilla	<i>Grilled sole or meuniere</i>	£35.50
Zarzuela a la Catalana	<i>Fresh seafood casserole in Catalan style</i>	£34.00
Salmón a la parrilla o al vapor	<i>Fresh salmon grilled or poached</i>	£23.00
Parrillada de Pescado y Marisco	<i>House speciality, selection of grilled seafood</i>	£38.00
Rape a la Malagueña	<i>Sliced monkfish and king prawns, grilled with garlic, olive oil and chillies</i>	£35.00
Lubina a la Plancha	<i>Grilled seabass</i>	£23.50
Paella Valenciana o Marinera	<i>Paella with shellfish & chicken or shellfish only</i>	£18.95
Banderillas de Rape	<i>Monkfish, king prawns, peppers, onions, garlic, fresh chilli</i>	£35.00
Spaghetti a la Marinera	<i>Spaghetti with clams, mussels, prawns & monkfish, in a fresh chilli & tomato sauce</i>	£18.00

EXTRAS/SIDES

Verduras	<i>Vegetables</i>	£7.95
Patatas Saleadas	<i>Sauteed Potatoes</i>	£4.25
Espinacas	<i>Spinach</i>	£5.75
Patatas del dia	<i>Potatoes of the day</i>	£4.25

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DESSERTS

Tiramisu	<i>Tiramisu</i>	£5.95
Mousse de Chocolate	<i>Rich chocolate mousse</i>	£5.95
Crema Catalana	<i>Catalan cream</i>	£5.95
Apple Strudel	<i>Apple strudel with or without ice cream</i>	£6.50
Tarta de Queso	<i>Strawberry cheesecake</i>	£5.95
Flan Casero	<i>Traditional crème caramel</i>	£5.95
Tarta de Santiago	<i>Almond tart</i>	£6.50
Queso Manchego con Membrillo	<i>Spanish manchego cheese with quince</i>	£7.00
Selección de Helados y Sorbetes	<i>Dairy ice cream and sorbet selection</i>	£5.95
Merengue Isla Flotante	<i>Meringue with almond flakes and Grand Marnier cream</i>	£5.95

*All our food is freshly prepared on the premises.
If you have any special requests we will try to fulfil them.
Please notify us if you have any allergies prior to ordering.*

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