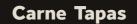


Mordiscos

Gordal Olives	4 GF VE
Hummus With pomegranate & warm flatbread	4 GF VE
Pan Rustica Toasted ciabatta, garlic mayonnaise & chopped tomatoes	4 GF
Pan Olio Fresh bread, olives, olive oil & balsamic	4 VE
Garlic Bread Toasted ciabatta with a choice of; cheese, plain or spicy Mexican	4 VE
Chorizo Croquettes Fried creamy béchamel cheese croquettes	1.5 (each
Baby Red Peppers Stuffed with feta cheese	4 GF
Mini Chorizos Cooked with red wine & honey	4.5



Duck Spring Rolls Hoisin & crispy seaweed	5
Salt & Pepper Chicken Pancakes Peppers, onions & sweet soy sauce	6
Curried Chicken Thighs Boneless thighs glazed with mango chutney, mint riata & pomegranate seeds	7
Homemade Meatballs Stuffed with mozzarella, covered with tomato ragu	6.5
BBQ Ribs With chef's homemade sweet BBQ sauce	8 GF (£2 Supplement)
Chicken & Chorizo Paella A classic Spanish rice dish (Add king prawns £2) Charcuterie Board Serrano ham, chorizo, manchego cheese & sundried tomatoes	7/13 GF 7
Greek Lamb Chops Hummus, olives & feta cheese	8 GF (£2 supplement)
Fillet Steak	9 GF (£3 Supplement)
3oz fillet steak, tarragon & blue cheese stuffed flat mushroom & red wine sauce	

8 (£2 Supplement)

Loaded Fries

Topped with fillet steak strips, pepper sauce & crispy onions



Desserts £5.5

Stuffed Churros

Crispy warm churros filled with chocolate, coated in cinnamon sugar, served with ice cream and a chocolate dip.

Créme Catalan

The Spanish answer to crème brûlée, orange flavoured with a crunchy caramel top, served with shortbread.

Biscoff Cheesecake

Set cheesecake layered with a biscuit base, cream, white chocolate & biscoff spread, served with ice cream.

Homemade Chocolate Brownie

Luxury triple chocolate brownie, served warm with vanilla ice cream.

Liquor Ice Cream Crunch

Ice cream, crushed biscuits, whipped cream & chocolate sauce served with a liquor of your choice; amaretto, baileys or cointreau.



We cannot guarantee that our products do not contain traces of nuts and/or seeds.

If you have any questions about the presence of allergens in any dish,
please ask a member of our team who will be happy to help.

Whilst every effort is made to remove them, seafood dishes may contain bones/shell.

GF = Dish can be made gluten free ON REQUEST

VE = Dish can be made vegan ON REQUEST







Pescado Tapas

Gambas Pil Pil King prawns, olive oil, lime, chilli, coriander, garlic & fresh bread	8 GF (£2 Supplement)
Calamari Crispy squid rings with garlic mayonnaise	6.5
Pan Seared Scallops Wilted spinach, garlic & chilli butter (add crisp serrano ham for £1)	9 GF (£3 Supplement)
Little Fish & Chips Lightly battered cod fillet, chunky chips mushy peas & tartar sauce	6
Whitebait Crispy whitebait, fresh lemon & garlic mayonnaise	5
Seafood Paella King prawns, calamari & white fish	7/14 GF
Sea Bass Tostadas Pan fried, crispy tostadas, spiced tomato chutney & capers	7
Salt & Pepper King Prawns Tempura battered king prawns, onions, chilli & peppers	8 (£2 Supplement)

Vegetal Tapas

Salt & Pepper Pancakes	5 VE
Sautéed vegetables, seaweed & sweet soy sauce Sautéed Mushrooms With onion, garlic & julienne asparagus	5 GF VE
Halloumi Fingers Fried halloumi & honey dressing	6.5
Broccoli & Stilton Croquettes Pea shoot & balsamic glaze	6
Grilled Asparagus & Broccoli Lemon & orange creme fraiche & pistachio crumb	5.5 GF VE
Butternut Squash & Feta Salad Pine nuts, pomegranate, cucumber & vinaigrette	6 GF
Patatas Bravas Diced herb potatoes, spicy tomato ragu & garlic mayonn	5 VE naise
Chilli Fries Homemade veggie chilli, cheese sauce, sirracha & corriander	6 VE
Honey Goats Cheese Pan fried, caramelised onions & walnut crumb	6
Cheesy Spinach Creamed spinach baked with a parmesan crumb	5 GF
Lebanese Roast Cauliflower Honey & tahini sauce, pine nuts & pomegranate s	5 GF VE reeds

