

TAPAS

• TASTING MENU •

Any 4 Mains £20 per head

CHORIZO AL VINO

Chorizo, Garlic, Red Wine, Olive Oil, Shallots, Bay Leaf

PATATAS BRAVAS

Desiree Potatoes, Olive Oil, Black Pepper, Chopped Tomatoes, Chilli, Garlic, Parsley (V) (G)

SPICY LAMB ALBONDINGAS

Lamb, Garlic, Cumin, Coriander, Parsley, Olive Oil, Iberico Ham, Paprika

CLASSIC TORTILLA

Manchego Cheese, Potatoes, Sundried Tomatoes, Chives, Garlic, Olive Oil. Chilli (V) (G)

PAELLA

Chorizo, Pancetta, Langoustines, Garlic, Peppers, Thyme, Chilli, Calesperra Rice, Paprika, White Wine, Peas, Tomatoes, Olive Oil, Parsley

CALAMARAS RABAS

Squid, Lemon Mayonnaise, Cayenne Pepper

TOMATO & IBERICO HAM ON TOASTED SPANISH BREAD

Black Olives, Iberico Ham, Basil, Tomato, Manchego Cheese

KING PRAWNS

Chorizo, King Prawns, Garlic Butter

STUFFED BABY PEPPERS

Artichokes, herbs, Soft Cheese (V) (G)

“ por favor, disfrutar de uno de nuestros postres españoles favoritos ”

DESSERTS

£5
each

Spanish Caramel Brulée

Almond Cake

Hot Peaches in Wine & Yoghurt Sauce

Tasting of Trio

Spanish Caramel Brulée, Almond Cake, Hot Peaches in Wine & Yoghurt Sauce

Chefs Selection of Ice Creams

Spanish Cheese Board £8.50

Wafers, chutney, Butter

WEDNESDAY • FEBRUARY 18TH

Book Now 01902 567628