

To order, please enter your desired quantity in the box

La Paella

TAPAS

Boquerones en Vinagre

Filletts of Anchoivies Marinated in garlic & olive oil

QUANTITY

Pastel de Pescado

Fresh fish cakes

Sardinas Fritas (g)

Fried Sardines

Gambas al Ajillo

Fresh Prawns in garlic and chilli

Chanquetes Fritos (g)

Fried whitebait

Pulpo a la Gallega

Fresh Octopus in paprika, sea salt and olive oil

Calamares Fritos (g)

Fried squid in batter

Croquetas de la Casa (g)

Homemade croquettes

Mejillones Costa Brava

Mussels in tomato, onion, chilli and wine garlic sauce

Langostinos Diablo (g)

Saute pacific prawns with chilli, garlic and wine sauce

Sopa del dia

Fresh soup of the day

Paella de la Casa

Special Safron rice with chicken and seafood

Selection de Queso

Spanish Manchego & Mahon cheese served with quince

Jamon Iberico

Cured spanish Iberian ham for 24 months

QUANTITY

Huevos a la Flamenca

Baked eggs with ham and spanish sausage

Pollo del dia

Chef's Chicken of the day

Albondigas (g)

Meatballs with Spanish sauce

Alubias Blancas

White beans cooked to chef choice

Estafado de Ternera

slow cooked beef stew

Higaditos de Pollo

Chicken liver with onions, garlic and wine sauce

Pincho de Pollo i Chorizo

Chicken & chorizo skewered served on a bed of chips

Pincho Moruno

Chunks of pork marinated in paprika sauce

Chorizo al Vino

Spanish sausage in Rioja wine

Carillera Artesana de Teruel

Slow cooked wild boar served on a bed of chips & paprika

Potaje de Lentejas

Lentils cooked with chicken, chorizo & vegetables

Chistora

Baby chorizo cooked with peppers and potatoes

VEGETARIAN TAPAS

Acitunas Andaluza

Marinated mixed olives

QUANTITY

Paella de Verduras

Special safron rice with vegetables

Tortilla Española

Potato, egg and onion omelette

Champiñones al Ajillo

Garlic Mushrooms

Calabacin Fritas (g)

Fried courgettes in batter

Patatas Bravas or ali oli

Fried potatoes in spicy tomato sauce or garlic mayo

Pimientos Padron

Padrons peppers fried in olive oil served with sea salt

Pan Fresco

Fresh bread and butter

Pan con Ajo

Garlic Bread

Ensalada Española

Mixed salad with vinaigrette dressing

QUANTITY

Huevos a la Rioja

Poached eggs, on a bed of vegetables with garlic sauce

Alcachofas Madreleña

Artichoke hearts with onion, peppers and sherry vinagrette

Garbanzos Andaluza (g)

Chickpeas with spinach and cumin

Gazpacho (SEASONAL) (g)

Spanish cold soup

Pisto Castellano

Mixed vegetables with tomato garlic sauce

Espinacas con Almendras

Saute spinach with almonds

Ensalada de pueblo

Tomato served with sliced onion and olive oil

Pan a la Catalana

Toast bread with tomato and olive oil

MAIN COURSES

All mains are accompanied with seasonal vegetables

Paella de la Casa

Safron rice with chicken, seafood and vegetables

QUANTITY

Paella de Carne

Safron rice with chicken and Spanish sausage

Paella Marinera

Safron rice with seafood, fish and vegetables

Paella Con Tinta

Seafood rice cooked with squid ink

t de Verduras

Vegetarian Paella with seasonal vegetables

Allow 30 Minutes Cooking Time

Merluza a la Vasca

Baked Hake with artichokes, prawns and white wine sauce

QUANTITY

Langostinos Diablo (g)

Saute pacific prawns with chilli, garlic and wine sauce

Pollo Princesa

Breast of chicken with mushrooms, wine and cream sauce

Entrecote a la Pimienta

Sirloin steak served with peppercorns brandy, and cream sauce

Mixed pincho

Skewed chorizo, chicken & pork served with rice salad