

Authentic Spanish Tapas

...great to share!

HOW TO ORDER... we suggest each person selects two, three or more dishes.

All of our dishes are prepared fresh and cooking times vary with each one being served when it's ready. **ENJOY!**

☁ Bread ☁

PAN ALI OLI v ~ 3.50

Rustic bread with ali oli.

PAN BALSAMICO v ~ 3.50

Rustic bread with virgin olive oil and balsamic vinaigrette.

PAN ALI OLI/BALSAMICO v ~ 3.95

Rustic bread with ali oli and balsamic vinaigrette.

PA AMB OLI v ~ 4.95

Toasted rustic bread 'Majorcan' style rubbed with garlic, fresh crushed tomatoes and extra virgin olive oil and olives.

...with Manchego cheese v ~ 7.95

...with Serrano ham ~ 7.95

...with Serrano ham & Manchego cheese ~ 9.95

☁ Spanish Boards – Cheese & Meat ☁

TABLAS DE QUESO v ~ 9.95

Cured Spanish cheese board.

TABLA DE JAMON ~ 9.95

Spanish ham board.

TABLA DE JAMON Y QUESO ~ 12.95

Spanish ham and Manchego cheese board.

TABLA ESPAÑOLA ~ 14.95

Traditional Spanish cured meat and cheese with olives, bread and ali oli dip.

ENSALADA MIXTA v ~ 5.95

Mixed green salad.

DATILES CON BACON ~ £6.50

Dates wrapped in bacon.

MELON CÓN JAMÓN ~ 6.95

Spanish ham with melon.

QUESO MANCHEGO CÓN RÚCULA Y TOMATE SECO v ~ 6.95

Manchego cheese with rocket leaves and sun dried tomatoes.

QUESO DE CABRA v ~ 8.50

Goats cheese gratin topped with caramelized onions, nuts and a balsamic red fruit reduction served with asparagus.

BOQUERONES ~ 6.95

White anchovy fillets with garlic, virgin olive oil and Jerez vinegar.

CAMEMBERT v ~ 6.50

Served with salted caramel, almonds and crackers.

PIMIENTOS DE PADRON v ~ 6.50

Little salted green peppers from a village in Spain called Padron, legend has it that one in ten will be very spicy!

CROQUETAS DE POLLO ~ 8.25

Croquettes filled with chicken, cheese and aromatic herbs. Served with a home made cheese sauce.

BOMBAS ~ 8.50

Croquettes filled with haddock, cheese and aromatic herbs. Served with a home made tartar sauce.

TORTILLA DE PATATAS v ~ 6.50

Spanish potato and onion omelette.

CHAMPIÑONES AL AJILLO v ~ 6.50

Freshly sautéed mushrooms in a garlic, parsley and creamy white wine sauce.

TUMBET v ~ 9.95

Courgette, eggplant, potatoes, red peppers and tomato sauce all nicely roasted in the oven 'Majorcan' style.

PATATAS BRAVAS v ~ 4.95

Homemade fried potatoes in a unique spicy hot sauce.

PATATAS CÓN ALI OLI v ~ 4.95

Homemade fried potatoes with ali oli dip.

PATATAS BRAVAS CÓN ALI OLI v ~ 5.50

Homemade fried potatoes with ali oli dip and a unique spicy hot sauce.

CALAMARES ~ 8.50

Fried squid with ali oli dip and fresh lemon.

BACALAO ~ 9.95

Spiced breaded cod fillet with Mediterranean herbs in a tomato red pepper sauce.

CHISTORRA Y GAMBAS ~ 12.95

Chistorra and king prawns sizzling in a red wine sauce.

GAMBAS ~ 10.95

King prawns in a sizzling garlic, lemon, chili, honey and white wine sauce.

PULPO ~ 14.95

Octopus 'Galician' style with boiled potatoes.

CORDERO ~ 14.95

Boneless lamb slowly roasted with potatoes.

ALBONDIGAS ~ 8.95

Beef and pork meat balls with tomato sauce.

POLLO ~ 9.95

Chicken thighs cooked with Mediterranean herbs, garlic, lemon and leek in a honey white wine sauce.

CHISTORRA AL VINO TINTO ~ 8.95

Spanish pork sausages in Rioja red wine. A specialty of Northern Spain.

Bar Snacks & Sides

ACEITUNAS MIXTAS ~ 4.25

Marinated mixed olives.

HAND CUT CHIPS ~ £4.25

HAND CUT CHEESY CHIPS ~ £4.95

HAND CUT SKINNY FRIES ~ £4.25

HAND CUT CHEESY SKINNY FRIES ~ £4.95

DATILES CON BACON ~ £6.50

Dates wrapped in bacon.

Set Meal to Share

For a minimum of 2 people.

£24.95 per person

PAN ALI OLI/BALSAMICO

Rustic bread with ali oli and balsamic vinaigrette.

TABLA ESPAÑOLA

Traditional Spanish cured meat and cheese with olives.

CROQUETAS

Croquettes filled with chicken, cheese and aromatic herbs.
Served with a homemade cheese sauce.

CHAMPIÑONES AL AJILLO

Freshly sautéed mushrooms in a garlic,
parsley and creamy white wine sauce.

PATATAS BRAVAS CON ALI OLI

Home made fried potatoes
with ali oli dip and
a unique spicy hot sauce.

CHISTORRA Y GAMBAS

Chistorra and king prawns sizzling in a red wine sauce.

POLLO AL AJILLO

Chicken thighs cooked with Mediterranean herbs,
garlic, lemon and leeks in a honey
white wine sauce.

Children's Dishes

CROQUETAS

Chicken croquettes & cheese sauce ~ £8.25

BOMBAS

Haddock croquettes & tartar sauce ~ £8.50

MEAT BALLS

~ £8.95

HAND CUT SKINNY FRIES ~ £4.25

Desserts

TARTA DE ALMENDRA ~ 7.95

Almond tart with crunchy almond
ice cream.

MERENGUE ~ 6.95

Lemon curd meringue roulade served with mango
sorbet and crushed pistachio.

CHOCOLATE BROWNIE ~ 6.95

With vanilla ice cream.

CREMA CATALANA ~ 5.95

Crème brûlée with cinnamon.

NORFOLK ICE CREAM

~ 1 scoop ~ 1.95 2 scoops ~ 3.95

Choose from:

- * Vanilla * Chocolate * Strawberry
- * Rich Butterscotch * Almond Toffee Crunch
- * Passion Fruit * Jamaican Rum & Raisin
- * Mango Sorbet

CHEESE BOARD ~ 9.95

A selection of cheeses
with grapes and crackers.

PLEASE NOTE NONE OF OUR DISHES ARE PREPARED GLUTEN FREE, HOWEVER SOME MAY BE GLUTEN FREE.
PLEASE ASK A MEMBER OF STAFF IF YOU HAVE ANY QUERIES OR IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUIREMENTS.

 Vegetarian