# NIBBLES & SIDES

**Pan Con Aceituna (Vg/GFO)**
Homemade bread with olives, oil, balsamic
£4.00

**Pan Con Tomate (Vg/GFO)**
Homemade bread,tomatoes, oil, balsamic
£4.00

**Aceitunas (Vg/GF)**
Spanish Olives
£3.50

**Pimientos De Padron (Vg/GF)**
Padron peppers, sea salt, balsamic
£8.50

**Queso Manchego (V/GFO)**
Manchego cheese, bread, olives
£10.00

**Patatas Bravas (Vg/GF)**
Tomato, paprika, chilli
£6.00

**Tortilla Española (V/GFO)**
Classic Spanish tortilla, house bread
£6.50

**Patatas Allioli (V/GF)**
House mayonnaise, garlic, herbs
£6.00

**Fritas Con Queso (V/GF)**
Parmesan, truffle oil, parsley
£6.00

**Patatas Fritas (Vg/GF)**
Chunky chips or skinny fries, sea salt
£4.50

**Ensalada (Vg/GF)**
Dressed salad, oil, balsamic
£4.50

# TAPAS

**1. Croquetas De Pollo Y Queso (GFO)**
Deep fried croquettes, chicken thigh, cheese
£7.75

**2. Croquetas De Jamon Iberico**
Deep fried croquettes, Iberico ham, bravas
£8.00

**3. Croquetas De Mariscos**
Deep fried croquettes, mixed seafood
£8.50

**4. Empanada De Pollo**
Crispy pastry parcel, diced chicken, allioli
£7.25

**5. Calamares (GF)**
Marinated deep fried squid, lemon, allioli
£7.25

**6. Gambas Pil Pil (GF)**
Pan fried king prawns, chilli, garlic
£7.50

**7. Pescadito Fritos**
Breaded whitebait, allioli, lemon
£7.25

**8. Empanada De Patata Y Queso Azul (V)**
Crispy pastry parcel, blue cheese, potato
£7.75

**9. Pinchos Morunos (GF)**
Tender pork skewers, paprika
£7.50

**10. Brocheta De Tofu Y Pimiento (Vg/GF)**
Tofu skewers, pepper, olives
£7.25

**11. Albondigas (GF)**
Pork & beef meatballs, tomato sauce, paprika
£7.50

**12 Risotto De Chorizo Y Pollo (GF)**
Chicken & chorizo risotto
£7.75

**13. Risotto De Setas Y Pea (Vg/GF)**
Mushroom & pea risotto
£7.75

**14. Albondigas Vegetarianas (Vg/GF)**
Vegan 'meatballs', tomato sauce, paprika
£7.00

**15. Alitas De Pollo (GF)**
Crispy chicken wings. in bravas or BBQ sauce
£7.00

**16. Remolacha, Miel Y Queso (V)**
Honey dressed beetroot, Manchego, bread
£7.50

*Don't forget to check out our paella menu, plus our specials board for main dishes*

We recommend 3 tapas plates per person, with a patata dish to accompany for every two people.
If having paella, we would recommend 4 tapas dishes to start, followed by a small paella for 2 people, or 2 tapas dishes to start followed by a large paella
Unless requested, we will send each dish as and when it's ready - true Spanish tapas style!

**GF = Gluten Free // GFO = Gluten Free Option // V = Vegetarian // Vg = Vegan // VgO = Vegan Option**

We prepare all dishes with care, but as our kitchen handles a range of ingredients and allergens, cross-contamination is possible