

PAEIIA

Homemade Paella (GF/DF)

Hand-crafted and meticulously prepared paella, consisting of only the finest authentic Spanish Bomba rice.

Turned with onion, pepper, garlic, & saffron, our paella dishes are made with love and authenticity the Madridian way.

Seafood - £19.90 Chicken & Chorizo - £18.90 Vegetable (V) - £17.50

Mixed - £21.90

We recommend pre-ordering Paella.

If not, we are happy for you to wait and partake in a couple of tapa dishes whilst we create the perfect paella, however this is only subject to availability.

Price is per person.

Minimum of two guests sharing the same flavour paella dish.

Ask your server for more information!

BOTTOMIESS

Bottomless Tapas - £39.90

Enjoy 80 minutes of bottomless tapa & drinks brought straight to your table for just £39.90 each. Terms & conditions apply, please ask a member of staff for more information!

UNCH

2 Course Lunch - £18.90

Choose 2 tapa dishes and a selected drink followed by a sweet tapa for just £18.90. Exclusions apply.

Weekdays until 4pm

TAKEAWAY

Tapas At Home

Give us a call to enjoy our tapas menu in the comfort of your own home! Simply place your order over the phone or pop in and let us know what you want and enjoy a glass of Sangria while you wait!

Menú Especial

Don't forget to check out our specials menu, featuring both tapa dishes and main meals!

MAINS

Each of our main dishes are served with Mediterranean vegetables or salad and your choice of potatoes unless stated. Pick from chips, mash and potatoes.

8oz Sirloin Steak (GF/DF) - £23.50

Prime British 28-day Sirloin, grilled to your liking with grilled tomato & mushroom

Albondigas/Meatballs (DF) - £18.90

Beef & pork meatballs, seasoned & served in a rich tomato & red pepper sauce

Calamares (GF/DF) - £25.50

Fresh squid marinated in garlic, lemon & paprika, fried until golden & crisp

Tomahawk Pork Chop (GF/DF) - £19.90

Giant tomahawk pork chop on the bone grilled with apple cider sauce

House Vegan Burger (Vg/GFO/DF) - £16.90

Blackbean, chickpea & sweet potato patty, with vegan cheese, jalapenos & bravas sauce

House Burger (GFO/DFO) - £17.90

Hand-pressed beef patty, bacon, cheese, jalapenos & bravas sauce

Pulpo a la Gallega/Galician Octopus (GF/DF) - £25.50

Tender octopus, slow-cooked & served over sliced potatoes & drizzled with oil & sea salt

Spanish Style Chicken Breast (GF/DF) - £18.90

Butterfly chicken breast marinated in paprika, garlic, herbs & cayenne pepper

Risotto Of The Day (VgO/GF/DFO) - £7.90/£17.90

Homemade risotto using arborio rice & fresh veg - ask for today's flavour!

Spanish Surf & Turf (GF/DF0) - £36.90

10oz Sirloin steak, calamari & king tiger prawns, with grilled mushroom & tomato

Spanish Lamb Stew (GF/DF) - £19.90

Tender diced lamb, in a tomato, chickpea & paprika sauce

Chilli Bean Casserole (Vg/GF/DF) - £17.90

Mixed bean casserole, served in a warm tomato sauce and topped with grilled tofu

SHARING PLATES

Jamon y Queso/Meat & Cheese Sharing Plate (GFO) - £25.50

A selection of Spanish meats and cheese, served with our delicious homemade bread & olives and dressed salad

Fritura de Mariscos/Spanish Seafood Plate (GF/DF) - £28.50

A generous selection of golden-fried seafood, including prawns, calamari & white fish, lightly coated in gluten free flour & served with house sauces



SWEET TAPAS

Smaller portions for pudding tapas

£5.90

Banana Loaf Cake (GFO/DFO)

Delicious homemade banana loaf cake, with a side of vanilla ice cream or sorbet

Profiteroles of the Day

A light and airy pastry filled with whipped cream and topped with chocolate - ask for today's flavour!

Sweet Salami

A rich, no bake dessert made from cocoa, crushed biscuits, butter & sweetened condensed milk

Madrid Mess (GF)

Homemade broken meringue, whipped cream, house coulis. Ask your server for the flavour of the day

Tiramisu

A true pick-me-up, our tiramisu is classic and heavy on the coffee liqueur!

POSTRES

Cake of the Day - £7.50

A portion of our delicious homemade cake - ask your server for the flavour of the day

Pastel De Queso - £7.50

Classic no-bake cheesecake infused with the flavour of the moment

Profiteroles of the Day - £7.50

A light and airy pastry filled with whipped cream and topped with chocolate - ask for today's flavour!

Crema Catalana of the Day (GF) - £7.50

Catalanian custard topped with caramelised sugar, flavoured differently on a daily basis

Meringue (GF) - £7.50

Homemade meringue nest, whipped cream, house coulis.

Ask your server for the flavour of the day

Spanish Orange Cake (Vg/GFO/DF) - £7.50

A generous serving of our delicious homemade orange loaf cake, with sorbet & coulis

Menú Especial de Postres

Ask a member of the team to see our special dessert menu for some extra pudding options!