

## Main tapas menu (served from 5pm Monday-Saturday)

1. **Albondigas** - homemade pork & beef meatballs in a rich tomato sauce **(GF) £7.50**
2. **Migas** - fried bread tossed with bacon, chorizo & black pudding, topped with a fried egg **£7.50**
3. **Chorizo al Vino Tinto** - chorizo in red wine & tomato sauce **(GF) £7.95**
4. **Chorizo al Jerez** - chorizo in sherry with melting onions **(GF) £7.50**
5. **Croquetas del dia** - crispy croquettes of the day with Mojo sauce **£7.00**
6. **Torreznos y Lombarda a la Madrilèna** - slow cooked belly pork with red cabbage and apples **(GF no sauce) £9.25**
7. **Empanadillas del dia** - filled pastry turnovers of the day with tomato chutney **£7.25**
8. **Pincho Vegetarinas de Halloumi** – veggie halloumi skewer **(V) (GF) £7.50**
9. **Pinchos de pollo** – marinated chicken skewer **(GF) £7.95**
10. **Pollo Rebozado** - battered chicken pieces with honey and mustard **£7.50**
11. **Tortilla Espaola** - Spanish omelette with potato and onions **(V) (GF) £6.25**
12. **Champiñones al Ajo** – mushrooms in garlic sauce **(V) (GF) £6.50**
13. **Patatas Bravas** - Tapas fried potatoes with tomato and chilli sauce **(V & VE) (GF) £6.25**
14. **Queso Frito** - fried Manchego and brie cheese with onion chutney **(V) (VE available) £7.50**
15. **Berenjenas a la Española** - aubergine fritters with honey and goats cheese **(V) £6.95**
16. **Pimientos Rellenos** - Spanish stuffed peppers with garlic creamed cheese **(V & VE) (GF) £6.25**
17. **Garbanzos picante con Halloumi y Espinacas** - Spicy chickpeas with halloumi and spinach **(V & VE & GF) £6.25**
18. **Gambas al Ajo**- garlic prawns **(GF) £7.95**
19. **Gambas a la gabardina** – battered prawns with a sweet chilli dip **£8.50**
20. **Calamares a la sol y Pimienta con Aioli** – salt and pepper squid with garlic mayonnaise **£6.95**
21. **Mejillones a la Marineva** – mussels in a white wine garlic sauce **(GF) £8.50**
22. **Papas Arrugadas con Mojas** – new potatoes in a salt crust with green and red spicy dips **(V & VE) (GF) £5.25**
23. **Chuletas de Cordero marinadas**– marinated lamb cutlets **(GF) £9.50**
24. **Pimientos de Padron** - fried padron peppers **(V & VE) (GF) £6.25**
25. **Salsa de Garbanzos con Pan plano** - Hummus dip with pitta **(GF) £5.25**
26. **Queso Feta Batido con Pan plano**- whipped feta with pitta **(GF) £5.50**
27. **Tzatziki Española con Pan plano**- Spanish style Tzatziki with pitta **(GF) £5.50**

**V=Vegetarian VE= Vegan GF= Gluten free**

### **Tablas de embutidos**

#### **Charcuterie boards**

	<b><u>2 Person</u></b>	<b><u>4 Person</u></b>
Spanish meats, olives, garnishes	<b>£8.95</b>	<b>£16.95</b>
Spanish and Yorkshire cheeses, Olives, biscuits	<b>£8.95</b>	<b>£16.95</b>
Combination of both boards	<b>£8.95</b>	<b>£16.95</b>
Vegan board	<b>£8.95</b>	<b>£16.95</b>

#### **Alimentos/sides (Available all day)**

Olives	<b>£2.95</b>
Breadbasket with oil and balsamic	<b>£3.95</b>
Aioli	<b>£1.50</b>
Warm roasted vegetable salad	<b>£4.95</b>
Greek salad	<b>£4.95</b>
Skin on potato fries	<b>£3.50</b>
Halloumi fries	<b>£3.95</b>
Spanish potato salad	<b>£5.25</b>