

# Tapas

**Tapas**, the spirit of Spain. The tapas tradition is the delightful Spanish custom of gathering at 'Tascas' (watering holes providing food) for a glass of sherry, wine or beer & sampling a range of different dishes amongst friends. Tapas is fun and informal. Grab yourself a drink, order your dishes & away you go. (If you have never tried this style before don't be afraid to ask us for some suggestions, on drinks as well as food.) *Salud y buen provecho, amigos!*

Picoteo (Appertisers) -		1. <sup>95</sup> each
Mixed olives -	Marinated Mediterranean Selection.	
Habas Fritas -	Seasoned and toasted Broadbeans. (N)	
Kikones -	Seasoned and toasted Corn Nuts. (N)	
Bread -	Fresh bread with a mixed olive oil and balsamic dip.(N)(G)	
Marcona Almendres -	Olive oil roasted and salted Almonds. (N)	2. <sup>20</sup> each
Salsas (dips) -		1. <sup>25</sup> each
Garlic Mayonnaise		
Blue Cheese Mayonnaise		
Fresh Tomato & Coriander Salsa		
Red Onion & Pimento Salsa		
Vinagretas (vinaigrettes) -		1. <sup>25</sup> each
Modena Balsamic Vinegar		
Extra virgin Olive Oil		

Dishes marked (N) contain nuts or may contain nuts.

Where possible we have used gluten free flour & any dishes containing gluten are marked (G)

Please note for tables of 6 or more we will add a 10% discretionary service charge to your bill.



- Ensaladas Y Verduras -  
Salads, Vegetables and Meat Free Dishes

Queso Mahon - Cows milk cheese from the island of Minorca.	4.95
Queso Manchego - Cheese made in the La Mancha region from Manchega sheep.	4.95
Ensalada Mixta - Mixed lettuce, peppers, onions, cucumber, raddish, tomatoes & carrots.	4.95
Ensalada De Tomate Y Mozzarella - Buffalo Mozzarella, fresh basil & sliced tomato on mixed leaves, with an olive oil & balsamic dressing.	6.25
Pimientos de Padron - Green peppers from Padron in Galicia, sautéed with olive oil and served with a light dusting of sea salt. Generally mild in taste, however one or two may occasionally be a little fiery. A culinary game of Spanish roulette!	4.95
Pan Con Aceite Y Ajo - (N)(G) Hot Garlic bread/ with melted Mahon cheese.	3.50/3.95
Patatas Cocidas Con Aliolli - Boiled potatoes drizzled with extra virgin olive oil, topped with garlic mayonnaise. Served cold.	4.95
Patatas Bravas - Roasted new potatoes with a spicy tomato salsa & garlic mayonnaise topping.	4.95
Patatas Al Ajillo - Chipped deep fried potatoes in garlic butter & paprika.	4.95
Tortas de Coliflor - (N)(G) Corriander, garlic and chilli seasoned cauliflower, bread crumbed and fried, served with a spicy mayonnaise dip.	4.95
Albóndigas De Queso De Cabra Fritas - (N)(G) Goats cheese balls, breadcrumbed & fried, served with a honey dressing and our own red onion & chilli marmalade.	6.75
Champiñones Rellenos Con Queso Feta - (N)(G) Field mushrooms stuffed with feta, red onion and sundried tomato, gratineéd & oven baked.	6.25

Falafel Balls - (N)	6.95
<b>Made with chickpeas, fresh coriander, parsley and cumin. Served with minted yoghurt, And a chilli and tomato dressing.</b>	
Berenjenas Fritas - (G)	4.95
<b>Aubergine fritters made with a mixed herb batter.</b>	
Champiñones Rellenos Con Espinacas Y Queso Azul - (N)(G)	4.95
<b>Cup mushrooms stuffed with spinach, topped with Spanish blue cheese &amp; gratinéed.</b>	
Champiñones Al Ajillo -	4.75
<b>Pan fried garlic mushrooms.</b>	
Pimientos Rellenos - (N)	4.95
<b>Bell peppers stuffed &amp; roasted with tomatoes, pinenuts, onions, pimento &amp; aubergine mousse.</b>	
Garbanzos Con Espinacas -	4.75
<b>A traditional dish of chickpeas &amp; spinach cooked with fresh garlic, cumin, coriander, chillies &amp; herbs.</b>	
Tortilla Española -	5.25
<b>Classic Spanish potato, onion &amp; spinach omelette.</b>	
Croquetas Vegetales - (N)(G)	4.55
<b>Mixed vegetable &amp; potato croquettes with a garlic mayonnaise dip.</b>	
Canapes De Queso De Cabra Fundido - (N)(G)	5.95
<b>Grilled goats cheese on bread topped with sundried tomatoes. Served with garlic mayonnaise.</b>	
Berenjenas Rellenas Con Champiñones Y Espinacas - (N)	5.55
<b>Aubergine stuffed with spinach, mushroom, cashew nuts, tomato &amp; cumin, topped with melted Mahon cheese.</b>	
Macarrones Con Trufa - (G)	6.25
<b>Five cheese &amp; truffle fusili pasta dish. (Parmesan, Taleggio, Gruyere, Mahon &amp; Picos de Europa.)</b>	
Arancini Balls - (N)(G)	6.95
<b>Made with Valencian rice, mushrooms, peppers, Parmesan and Mahon cheese, sherry and onions. Served with a spicy mayonaise dressing and a tomato and basil dip.</b>	
Paella De Verduras -	For 1 - 4.95
<b>Made with onions, pepper, mushrooms, courgette, aubergine &amp; tomatos in a skillet.</b>	For 2 - 7.95



## - Aves Y Carnes - Poultry and Meat

### Charcutería - (Meat Platters)

Thin slices of seasoned and air dried pork sausage from the central plains of Spain.

Choose from the following:-

Lomo - Lean cured pork loin seasoned with paprika 6.55

Salchichón Iberico - From the unique Iberian pigs. Contains black peppercorns and nutmeg. 5.55

Chorizo - Made with dry, wood smoked red peppers. (pimentón.) 4.55

Mixed Meat Platter - A selection of all three of the above. 5.95

Jamón Serrano Reserva - 5.95

Thin sliced, eighteen month air cured Spanish mountain ham.

Costillas Españolas A La Barbacoa - (N) (G) 6.25

Spanish style BBQ ribs in a smokey honey, soy and Worcester sauce.

Lamb Bomba De Patata - (N)(G) 6.95

Minced lamb and potato balls cooked with cumin, coriander, cinnamon and ginger.

Served with a spicy harrisa dip and salad garnish.

Pollo Al Chilindrón - 6.25

Cut breast of barn reared chicken & bacon in a tomato, chilli & garlic sauce.

Tomates Rellenos De Ternera - 6.25

Vine tomatoes stuffed with minced beef, peppers, chilli & onion, topped with Mahon cheese.

Pollo Al Ajillo - 5.95

Strips of chicken breast, chargrilled with roasted garlic and olive oil.

Croquetas De Jamón Y Perejil Fresco - (N)(G) 4.95

Ham & fresh parsley croquettes with a garlic mayonnaise dip.

Brochetas De Solomillo De Cerdo Marinado Con Ajo, Chili Y Pimentón - 6.25

Kebabs of spicy cubed pork fillet in a garlic, chilli & paprika marinade.

Lomo De Ternera - 8.95

8oz Sirloin steak served with your choice of a peppercorn or a Spanish blue cheese sauce.

Fabada Asturiana - Asturian casserole with chorizo, jamon, black pudding, beans and saffron.	7.25
Tortilla De Chorizo Y Cebolla - Classic Spanish chorizo, potato & onion omelette.	5.45
Habas Al Estilo Ronda - Broad beans sautéed with onions, bacon, paprika & garlic.	4.95
Macarrones Con Chorizo Y Tocino -(G) Chorizo & bacon in a tomato based sauce with fusili pasta.	5.25
Canapés De Lomo -(N)(G) Flame grilled fillet of beef canapes with a mango & chilli dip.	6.95
Champiñones Rellenos Con Chorizo - Deep fried mushrooms stuffed with chorizo, topped with melted Mahon cheese.	5.25
Chorizo Frito Al Vino - Chorizo & pimento in red wine cooked in a skillet.	5.95
Tiras De Ternera Rebozadas Con Ajo -(N)(G) Goujons of beef sirloin coated in garlic breadcrumbs, panfried & served with a horesradish dip.	6.25
Musaka Al Estilo Español - Spanish style musaka. Aubergine filled with parsley, mint, cinnamon & red wine seasoned minced lamb, topped with Mahon cheese.	5.95
Garbanzos Con Chorizo - Chorizo & chickpeas cooked with onions & peppers.	5.25
Albóndigas En Salsa Picante - Beef meatballs in a piquant sauce of chilli, paprika, white wine & tomatoes.	6.95
Cordero Con Pimientos - Lamb, red pimento, onion & mushroom casserole.	6.45
Cerdo En Salsa De Mandarina - Mandarin stuffed pork fillet roulade cooked and served in a sweet mandarin and Southern Comfort sauce.	6.45
Pinchos de pollo y chorizo - Chicken and chorizo kebabs, served on a bed of sautéed onions and peppers.	6.95



## - Mariscos Y Pescados - Shellfish & Fish

Boquerones - Fresh white anchovies marinated in olive oil and sherry vinegar.	5.50
Gambas Al Ajillo - Shelled prawns cooked with garlic & chillies, served in a skillet.	6.25
Filete De Bacalao Fresco Rebozado -(N)(G) A fresh cod steak encrusted in paprika, breadcrumbs & fresh chilli, served with a red onion & pimento dip.	8.55
Chípirones Rellenos de Arroz - Saffron, onion, garlic and chili seasoned rice, stuffed into baby squid, cooked in and accompanied by a red pepper, chorizo and Rioja sauce.	7.45
Pez Espada A La Barceloneta - Swordfish steak marinated in olive oil, garlic & basil, cooked on the plancha.	8.55
Colas De Gambas - Giant tiger prawns cooked on the plancha and served in their shells with a fresh tomato & coriander salsa.	7.25
Mejillones Al Ajillo - Pan steamed mussels with garlic, cream, white wine & onion.	6.25
Vieiras Con Jamón - King scallops wrapped in jamon serrano & sage, cooked in a sweet sherry sauce.	7.45
Brochetas De Rape Y Gambas - Fresh monkfish & tiger prawn kebabs with a mango & chilli dip.	9.75
Calamares Fritos - Deep fried fresh squid served with lemon aioli.	6.25
Lubina - Whole fresh chargrilled seabass with garlic, olive oil, parsley, basil, coriander & lime.	9.95

Pasta con Marisco -	8.95
Made in a paella pan with fusili pasta, mussels, prawns, squid, cream, cherry tomatoes, Sherry and chilli flakes.	
Chanquetes - (G)	5.25
Fresh whitebait, breaded & deep fried.	
Croquetas De Cangrejo Y Gambas - (N)(G)	5.95
Scottish crab & prawn croquettes served with a lemon mayonnaise.	
Gambas Al Pil Pil -	5.95
Shelled prawns cooked in a spicy tomato sauce, onions & peppers.	
Albóndigas De Atún - (N) (G)	6.95
Fresh tuna fishballs made with pinenuts, cinnamon & fresh herbs, served in a skillet with a fresh tomato & black olive sauce.	
Tiras De Pez Espada Rebozadas - (N)(G)	6.55
Strips of swordfish, coated in seasoned breadcrumbs, fried and served with lemon mayonnaise.	
Paella Mixta -	For 1 - 5.75
With mussels, prawns, crab, cuttlefish, squid & chicken served in a skillet.	For 2 - 8.95



The availability of fresh fish can not always be guaranteed, so some fish dishes may not be on the menu today, our apologies.  
 (Some of our fish dishes may contain bones!)



- Postres -  
Desserts

Selección De Quesos - (G)	7. <sup>50</sup>
A selection of fine artisan cheeses served with locally made quince jam (Saffron Acres) and crackers. (See cheese boards for current offering)	
Churros - (G)	4. <sup>95</sup>
Homemade Spanish style donuts, deep fried and served with a warm dark chocolate sauce.	
Flan De Huevo -	4. <sup>95</sup>
Homemade crème caramel.	
Banana Barceloneta - (G)	4. <sup>95</sup>
A fresh banana wrapped in a flour tortilla, deep fried & topped with maple syrup. Served With your choice of full fat ice cream & cream.	
Tarta De Chocolate Al Brandy -(G)(N)	4. <sup>95</sup>
Homemade Belgian/dark chocolate & brandy truffle tart with a white chocolate sauce.	
Helado De La Casa -	4. <sup>95</sup>
Three balls of farm fresh & full fat ice cream. Choose from vanilla, strawberry, chocolate, clotted cream, chunky ginger, Turkish delight, mint chocolate chip & banoffee.	
Homemade Treacle & Mango Sponge -(G)	4. <sup>95</sup>
Served with freshly made custard.	



Please ask for our selection of Liqueur Coffees, Brandys, Sherries  
& Dessert wines





- Cafés y Licores -  
Coffee and liqueurs



	Regular/Large
Ground Coffee ~	1. <sup>95</sup> /2. <sup>55</sup>
Espresso ~	2. <sup>15</sup>
Double Espresso ~	2. <sup>65</sup>
Cappuccino ~	2. <sup>15</sup> /2. <sup>75</sup>
Café Con Leche/Latte ~	2. <sup>25</sup> /2. <sup>85</sup>
Cortado/Machiato ~ Espresso topped with a small amount of steamed milk.	2. <sup>35</sup>
Carajillo ~ Fresh coffee served with 5 year old Soberano Brandy.	4. <sup>50</sup>
Liqueur Coffee ~ Freshly ground coffee with the liqueur of your choice, topped with fresh whipped cream.	4. <sup>50</sup>
Tea ~ English Breakfast/Earl Grey	1. <sup>75</sup>
Herbal & Fruit Teas ~ Peppermint, Camomile, Green Tea & Peach, Lemongrass & Ginger.	2. <sup>05</sup>
Hot Chocolate ~	2. <sup>25</sup>
Hot Chocolate with fresh whipped cream ~	2. <sup>65</sup>