

Mixed marinated olives (stone in)	£4.50 (GF, V, Ve)
Spanish smoked almonds	£3.60 (GF, V, Ve)
Sourdough bread	£3.25 (*GF, V)
Garlic sourdough bread	£3.65 (*GF, V)
Cheesy garlic sourdough bread	£4.20 (*GF, V)
Skinny fries	£3.75 (GF, V, Ve)
Home cut sweet potato fries	£4.50 (GF, V, *Ve)
Mozzarella sticks & homemade tomato, garlic and sweet chilli jam	£4.95 (V)
Ensalada Mixta & house dressing	£4.50 (*GF, V, *Ve)
Roquette Con Manchego	£5.50 (*GF, V)

Sobremesa (sob-re-messa)  
(n.) The time spent around the table after lunch or dinner, talking to the people you shared the meal with; time to digest and savour both food and friendship

Cold cuts sharing platter  
Chorizo Iberico de Belotta, Belotta Iberico Salchichon, Cecina (beef), Serrano Gran Reserva ham, Gran reserva unpasturised Manchego cheese 18 month matured and fig relish served with an olive oil and rosemary torta, Mixed spanish olives, caperberries, Spanish smoked almonds, sourdough bread and alioli  
£17.50 (\*GF)

Just ask for a free dollop of alioli, butter or Oil and Pedro Ximenez vinegar

Feel free to order little and often. Please note that dishes may not all arrive at the same time as this is the Tapas way

We only use the best, locally sourced meat and import our other ingredients directly from Spain to produce the most authentic, freshest dishes

We do not add a service charge as we believe this is your choice; all your tips go to our team to keep them smiling!

Should something not be to your satisfaction, please give us the opportunity to put it right

Jamon Serrano ‘Gran Reserva’  
Thinly sliced Serrano ham cured for 18 mths  
£9.50 (GF)

Tosdas Sobrasada de Mallorca  
Sourdough toasts topped with grilled Sobrasada (chorizo paste) and a drizzle of Spanish honey  
£3.75 (\*GF)

Morcilla de Burgos  
Pan-fried artisan morcilla de burgos (black pudding with rice and onion) with a spicy tomato and red pepper sauce  
£5.75 (GF)

Chorizo Rosario  
Spicy Spanish cured pork sausage, imported from Spain, cooked in red wine  
£5.50 (GF)

Pollo Pimenthon  
Boneless, skinless chicken thighs cooked slowly with brandy, roasted garlic, parsley and smoked paprika  
£5.25 (GF)

Albondigas  
Traditional homemade beef meatballs with diced onion, smoked paprika, oregano and parsley in a rich tomato and red wine sauce—each one hand rolled with happiness  
£5.50

Chuletillas de Cordero  
Two French trimmed, pan-fried local lamb lollipops marinated with garlic, rosemary and thyme  
£9.95 (GF)

Croquetas de Chorizo  
A firm favourite with the staff these panko coated croquetas are full of chorizo lusciousness. Served with alioli  
£5.65

– “ Life without Tapas is like a heart without love ” –

Pisto Saffron Dorado  
Fillet of sea bream served on a bed of pisto (tomato, fennel, courgette, peppers, garlic and saffron)  
£10.50 (GF)

Gambas Pil Pil  
Tiger prawns pan fried in garlic butter, chilli flakes and parsley (no chillies? just ask!)  
£7.25 (GF)

Chocos Fritos  
Panko coated squid rings served with alioli (garlic mayo) and lemon wedges  
£7.50

Pescadito Fritos  
Small blanch bait bread crumbed, deep fried and served with alioli and lemon  
£4.65

Croquetas de Bacalao  
Handmade crispy panko coated cod, spring onion and pequillo croquetas served with a pequillo pepper and black Spanish olive garnish  
£7.50

V - Vegetarian  
\*Ve - Available as Vegan  
GF - Gluten Free  
\* - Gluten free bread available  
Allergies or requirements?  
Just let us know!

Queso Manchego  
18mth matured Gran Reserva Manchego (unpasturised) with fig relish and an olive oil and rosemary torta  
£6.25 (V)

Manchego con Miel y Tomillo  
18mth matured Gran Reserva manchego (unpasturised) with fresh thyme and drizzled with spanish honey  
£5.95 (V)

Berenjenas Gratinadas  
Fresh aubergine slowly cooked with tomatoes, garlic and white wine, topped with cheese and grilled until golden  
£5.50 (GF, V, \*Ve)

Patatas Bravas  
Diced potatoes served with a spicy smoked paprika tomato sauce and a drizzle of alioli (garlic mayo) on top  
£4.35 (GF, V, \*Ve)

Paella de Verduras  
Valencian rice with peppers, onions, peas, tomatoes, garlic, paprika and saffron  
£5.20 (GF, V, Ve)

Tortilla Espanola  
Whole Spanish style mini potato and red onion omelette made to order and served with alioli (garlic mayo)  
£5.95 (GF, V, \*Ve)

Seta de Mozzarella  
Baked flat field mushroom cooked with a little garlic and parsley, topped with mozzarella and grilled until golden  
£3.25 (GF, V)

Croquetas de Boletus  
Crisp, golden boletus mushroom croquetas. Served with alioli  
£5.40 (V)

# Endless

**£18.95 per person**  
**First orders before 7:15PM**  
Order little and often!

**Sourdough bread** (\*GF, V)  
(just ask for alioli or butter!)

**Pan de Ajo** (\*GF, V)  
Grilled sourdough bread topped with garlic butter

**Ensalada Mixta (Mixed salad)** (GF, V, \*Ve)  
Mixed salad leaves, cherry tomatoes, peppers and red onions finished with our Spanish honey, sherry vinegar and olive oil dressing

**Chorizo Rosario** (GF)  
Spicy Spanish cured pork sausage, imported direct from Spain and cooked in red wine

**Albondigas**  
Traditional homemade beef meatballs with diced onion, smoked paprika, oregano and parsley in a rich tomato and red wine sauce; each one hand rolled with happiness

**Pollo Pimenthon** (GF)  
Boneless, skinless chicken thighs cooked slowly with brandy, roasted garlic, parsley and smoked paprika

**Pescadito Fritos**  
Small blanch bait, bread crumbed and served with alioli and lemon

**Tortilla Espanola** (GF, V, \*Ve)  
Whole or half Spanish style mini potato and onion omelette served with alioli (garlic mayo)

**Berenjenas Gratinadas** (GF, V, \*Ve)  
Fresh aubergine slowly cooked with tomatoes, garlic and white wine, topped with cheese and grilled until golden

**Paella de Verduras** (GF, V, Ve)  
Valencian rice cooked with mixed peppers, onions, peas, tomatoes, garlic, paprika and saffron

**Patatas Bravas** (GF, V, \*Ve)  
Diced potatoes served with a spicy smoked paprika tomato sauce and a drizzle of alioli (garlic mayo) on top

**Patatas Fritas** (GF, V, Ve)  
Skinny potato fries

**Seta de Mozzarella** (GF, V)  
Flat field mushroom cooked with a little garlic and parsley, topped with mozzarella and grilled until golden

The ‘endless’ T’s & C’s:

1. First orders by 7:15pm for best value
2. For tables of two we recommend starting with two dishes per person plus breads and salad. For tables of four or more guests we recommend starting with a selection of six different dishes (all sized to share) - any more and it’ll go cold!
3. Nobody likes waste so please finish what you have before asking to order more
4. All guests must be on the deal

# Desserts

**Toblerone Fondue:** A pot of melted Toblerone chocolate and double cream with fresh fruit and marshmallows to dip  
£8.50 for two people to share (or not!!) (GF)

**Traditional Spanish churros** (hooped shaped donuts): Rolled in cinnamon sugar and served with thick Spanish hot chocolate  
£6.50 (V)  
Add a scoop of vanilla ice cream for £1.50

**Turrón Alexander:** Vanilla ice cream with chunks of turrón (Spanish almond nougat) and a drizzle of almond liqueur  
£6.50 (GF, V)

**Spanish Picos blue cheese plate:** Served with frozen grapes, candied walnuts, fig relish and sourdough bread  
£8.25 (V)

**Vanilla, triple chocolate or rum and raisin ice cream**  
1 scoop £2.25      2 scoops £3.75      3 scoops £4.95

Cocktail tickling your fancy instead?

# Sweet Sips

**Oreo Mudslide** £7.50  
Chocolate oreo cookies blended with vanilla ice cream, vodka, and coffee liqueur

**Espresso Martini** £7.90  
A double Espresso shot with Smirnoff vanilla vodka and Kahlua liqueur. When first served in 1984 in a medical cup at the famous Damien Hurst backed Pharmacy Bar in Notting Hill, the Espresso Martini was dubbed The ‘Pharmaceutical Stimulant’

**Honey Rum** £7.10  
A superb blend of double cream, dark rum and Spanish honey. Thick, sweet and oh so naughty

**Brandy Alexander** £7.60  
Remy Martin cognac, Crème de Cacao and double cream shaken over ice and topped with freshly grated nutmeg. A creamy, chocolately after dinner classic thought to have been created in the 1930s

**Coconut Tree Climber** £8.60  
Malibu, cherry brandy, condensed milk, coconut cream topped with a swirl of whipped cream and a cherry. Discovered on the shores of the island of Tobago, a thick and creamy cocktail that could also double as a dessert!

# Tea & Coffee

**Lavazza Gold coffee**  
Espresso, Americano £2.45  
Latte, Cappuccino or Double Espresso £3.25

**Fairtrade pot of tea**  
English Breakfast, decaffeinated or green £1.95

**Fully loaded hot chocolate**  
Cadbury’s hot chocolate fully loaded with swirly cream, marshmallows, chocolate flake and sprinkles £4.75

**Liqueur coffees**  
your choice of liqueur in a coffee with cream £6.95