

While you wait...

Pan £ 1,95 (v)

Bread (with a side of alioli and olive oil dip - £0,50 for extra dips)

Olivas £ 2,75 (v)

Spanish green olives

Boquerones en aceite £ 4,80

Anchovies in olive oil with green olives

Pan con tomate y jamón £ 6,75

Bread with tomato and ham

Pan de ajo £ 3,70 (v)

Garlic bread

Pimientos de Padrón £ 5,20 (v)

Fried Padrón peppers

ARROBAS & Cía

Cured-dried meat and cheeses

Tabla de Ibéricos £ 16,50

Selection of cured Iberian meat

Jamón ibérico £ 11,70

First grade cured Iberian ham

Chorizo ibérico £ 7,95

Cured Iberian chorizo

Queso Manchego..... £ 7,40 (v)

Manchego cheese

Selección de quesos £ 12,70 (v)

Selection of cheeses

Salads

Ensalada de la casa £ 7,50 (v)

House salad

Ensalada de queso de cabra..... £ 8,25 (v)

Goat cheese salad

Tapas

Patatas bravas£ 4,75 (v)

Diced triple cooked potatoes with spicy tomato sauce

Patatas ali-oli£ 4,75 (v)

Diced triple cooked potatoes with garlic mayonnaise

Patatas Vendimia£ 4,95 (v)

Diced triple cooked potatoes with brava and alioli sauce

Tortilla de patatas£ 4,75 (v)

Spanish omelette

Berenjenas con miel	£ 4,80 (v)
<i>Deep fried aubergines with honey</i>	
Queso de cabra frito con miel	£ 6,40 (v)
<i>Deep fried goat cheese with honey</i>	
Champiñones salteados.....	£ 4,75 (v)
<i>Sautéed mushrooms with garlic, olive oil and parsley</i>	
Pisto.....	£ 4,50 (v)
<i>Vegetables ratatouille in tomato sauce</i>	
Garbanzos con espinacas	£ 4,75 (v)
<i>Chickpeas with spinach</i>	
Lentejas con chorizo	£ 4,90
<i>Lentil and chorizo stew</i>	
Albóndigas con tomate	£ 5,50
<i>Meatballs in tomato sauce</i>	
Chistorra con pimientos	£ 5,25
<i>Roasted chorizo kebabs with green peppers (4 rations)</i>	
Chorizo al vino	£ 4,95
<i>Sauteed chorizo with garlic mayo</i>	
Croquetas de jamón	£ 6,25
<i>Ham chunks in fried breaded béchamel sauce (4 rations)</i>	
Brocheta de pollo	£ 6,50
<i>Chicken kebab</i>	
Alitas de pollo picantes.....	£ 7,25
<i>Spicy chicken wings</i>	
Chuletas de cordero a la plancha	£ 7,50
<i>Grilled lamb chops</i>	

Bacalao ajoarriero	£ 5,75
<i>Cod with roasted peppers and vegetables</i>	
Gambas al ajillo	£ 7,25
<i>Garlic prawns</i>	
Fritura de calamares	£ 8,70
<i>Tempura squid rings</i>	
Fritura Vendimia.....	£ 14,95
<i>Deep fried fish and seafood selection</i>	
Gambas a la plancha.....	£ 7,50
<i>Grilled tiger prawns</i>	

Paellas

(it takes 25 minutes aprox.)

Paella marinera.....	£ 12,70
<i>Seafood paella</i>	
Arroz negro	£ 14,80
<i>Black rice with baby squid</i>	
Paella de verduras.....	£ 10,50(v)
<i>Veggie paella</i>	
Mar y montaña	£ 14,95
<i>Meat and seafood paella</i>	
Arroz a banda	£ 15,80
<i>Fish and seafood paella</i>	

Arroz con pollo y setas £ 11,50

Chicken and mushrooms paella

Arroz con pollo, pato y alcachofas £ 14,95

Duck, chicken and artichokes paella

Desserts

Crema catalana..... £ 4,50

Crème brûlée

Churros con chocolate £ 4,75

Traditional Spanish doughnuts with hot chocolate dip

Leche frita..... £ 5,20

Fried custard with vanilla ice cream

Tarta de Santiago..... £ 5,25

Almond cake

Bomba de chocolate £ 6,30

Chocolate fondant (it takes 10 minutes aprox.)

Coffee & tea

Espresso/americano	£1,85	Yorkshire	£1,85
Cortado	£1,85	Earl grey	£1,95
<i>Macchiato</i>		Green tea	£1,95
Café con leche	£2,35	Camomile	£1,95
<i>Flat white/latte</i>		Peppermint	£1,95
Café bombon	£2,65	English	£1,85
<i>Espresso with condense milk</i>		breakfast	
Capuccino	£2,40		
Carajillo	£3,20		
<i>Espresso with brandy</i>			
Barraquito	£3,40		
<i>Espresso with condensed milk, brandy, fresh milk and cinnamon</i>			
Hot Chocolate	£2,75		