

PESCE

GAMBAS PIL PIL <i>Marinated in Rose Harissa & Lemon</i>	5.50
PAN FRIED SEABASS <i>Sundried Tomato Tapenade, Lemon & Rocket</i>	4.50
BLUE SHELL MUSSELS <i>White Wine & Saffron Cream or Rich Tomato Bravas Sauce</i>	4.50
CAJUN DUSTED CHIPIRONES <i>Classic Aioli</i>	5.00
PAN SEARED SCALLOPS <i>Morcilla Crumb & Celeriac Puree</i>	6.50
PAN FRIED WHOLE SARDINES <i>Lemon & Salsa Verde</i>	5.00

VEGETABLES

GARLIC SAUTÉED WILD MUSHROOMS <i>Lemon & Parsley</i>	4.50
PATATAS BRAVAS (V) <i>Sweet Pimento Sauce</i>	3.50
ROASTED RED PEPPER TORTILLA (V) <i>Smoked Aioli</i>	4.00
FRESH TOMATO (V) & RED ONION SALAD <i>Rocket, Sherry Vinegar Dressing</i>	3.00
WHIPPED GOATS CHEESE (V) <i>Beetroot Puree & Garlic Crostini</i>	4.50
SCORCHED PADRON PEPPERS (V) <i>Smoked Sea Salt</i>	4.50

CARNES

ALBONDIGAS <i>Smokey Spanish Meatballs in Our Rich Tomato & Paprika Sauce</i>	4.00
SPANISH CHICKEN WINGS <i>Marinated in Garlic, Paprika & Cayenne with Classic Aioli</i>	4.50
RICH HOMEMADE CHORIZO LASAGNE <i>in Our Signature Ragu Sauce</i>	6.50
CHORIZO & CHICKPEA CASSOULET <i>Pickled Red Onions</i>	4.00
CRISP CHICKEN STRIPS <i>Drizzled with Honey & Chilli</i>	5.00
SAUTÉED RUMP OF BEEF <i>Wild Mushrooms in a Rich Fondue</i>	6.00

PAELLAS

SINGLE OR SHARING SKILLET

VEGETABLE PAELLA (V) <i>Short Grain Rice Cooked in Saffron, with Grilled Mediterranean Vegetables & Rich Tomato Sauce</i>	4.50 / 14.95
PESCE PAELLA <i>with King Prawns, Squid & Mussels</i>	5.00 / 15.95
CARNE PAELLA <i>with Chicken & Chorizo</i>	5.00 / 15.95
ARTA GRANDE PAELLA <i>with King Prawns, Squid, Mussels, Chorizo & Chicken</i>	6.00 / 16.95

SIDES

BREAD & OLIVES, OLIVE OIL & SHERRY VINEGAR	2.50
SPANISH CROQUETTES <i>with Alioli</i>	4.50
SERRANO HAM PLATTER	5.50
MANCHEGO PLATTER <i>Honey & Pomegranate</i>	4.50
FRIES <i>Topped with Either Garlic & Herb or Smoked Paprika & Manchego</i>	3.50

DESSERTS

CREMA CATALANA <i>Cinnamon Dusted Churros</i>	4.50
SEVILLE ORANGE SPONGE <i>Coated in Seville Orange Glaze with Fresh Vanilla Cream</i>	5.00
SALTED CARAMEL & DARK CHOCOLATE TART <i>Fruit Compote & Dark Cherry Sorbet</i>	5.50
SANGRIA SORBET & FRESH FRUITS	5.00
SELECTION OF SCOTTISH & SPANISH CHEESES <i>Fruit Chutney & Oatcakes</i>	6.50

Allergy Requirements:

We can cater for a number of dietary requirements, and we ask that you please let your server know if you have any allergies. We can also offer a selection of our dishes without gluten, ask us for more information.