

PESCE

KING PRAWN AND CRAYFISH PIL PIL <i>Marinated in Garlic & Rose Harissa</i>	5.50
PAN SEARED FILLET OF SEABASS <i>Red Pepper, Almond & Hazelnut Sauce, Crispy Sage, Sautéed Potatoes</i>	8
DRUNKEN MUSSELS <i>Mussels in a Creamy White Wine & Garlic Sauce</i>	5.50
CRISPY PAPRIKA CALAMARI <i>Lightly Fried, Served with Garlic & Lemon Alioli</i>	5
PAN SEARED SCALLOPS <i>Pea Purée, Crispy Fried Chorizo & Pea Shoots</i>	9
GARLICKY KING PRAWNS <i>Extra Garlic, Hold The Spice</i>	6
MARINATED BOQUERONES <i>Silver Anchovies Marinated in Garlic, Lemon, White Wine Vinegar, Parsley & Olive Oil</i>	4

SALADS

SUNBLUSHED TOMATO & GOATS CHEESE SALAD (V) <i>Pickled Red Onion & Crisp Leaves</i>	3.50	GRILLED PEACH & SERRANO HAM <i>Orange Blossom, Watercress & Chard</i>	4.50
SWEET POTATO, FIG, WALNUT & BLUE CHEESE SALAD <i>Honey & Lemon Dressing</i>	4.50	HEIRLOOM TOMATO & BREAD SALAD <i>Anchovies, Thyme, Capers, Parsley & Sherry Vinegar Dressing</i>	4

PAELLAS

SINGLE OR SHARING SKILLET

VEGAN PAELLA <i>Mediterranean Veg & Peas (vg)</i>	4.50 / 15.50
CARNE PAELLA <i>Chicken & Chorizo</i>	5.50 / 17
FISH PAELLA <i>Squid, Mussels & Prawns</i>	5.50 / 17
ARTA PAELLA ESPECIAL <i>Chicken, Chorizo, Squid, Mussels & Prawns</i>	6 / 18
FIDEUA <i>Don't Fancy Rice? Try One of Our Paellas Fideua Style with Short Cut Pasta</i>	

VEGETABLES

MUSHROOMS IN GARLIC & HERBS <i>Pan Fried & Finished with Herbs & Lemon</i>	4.50
CHARRED SPRING ONIONS (VG) <i>Salsa Verde & Romesco Sauce</i>	4
PAELLA-CINI (V) <i>Crispy Fried Balls of Paella Rice, Roast Garlic & Lemon Alioli</i>	4.50
PATATAS BRAVAS (VG) <i>Classic Spanish Fried Potatoes in Spicy Tomato Sauce Try with Manchego Cheese for 1</i>	3.50
SPANISH TORTILLA (V) <i>Ask Your Server For This Weeks Tortilla</i>	4
SEARED PADRON PEPPERS (V) <i>Smoked Salt & Chilli Flakes, Extra Virgin Olive Oil</i>	5
BROCCOLI CROQUETTES <i>Crispy Fried Croquettes Filled with Blue Cheese Sauce & Broccoli</i>	4

SIDES

GORDAL OLIVES (V) <i>Extra Virgin Olive Oil & Rock Salt</i>	3.50	CHEESE STUFFED PEPPERS (V) <i>Olive Oil, Oregano, Thyme & Paprika</i>	3
CRUSTY BREAD (V) <i>Extra Virgin Olive Oil & Sherry Vinegar</i>	2.50	MANCHEGO <i>Drizzled with Honey, Pomegranate & Thyme</i>	3
SPANISH STYLE GRILLED BREAD (V) <i>Garlic, Tomato & Olive Oil</i>	3	PAPRIKA DUSTED SKINNY FRIES (V) SKINNY MANCHEGO & TRUFFLE FRIES	3 3.50

DESSERTS

CREMA CATALANA (V) <i>Brûléed Spanish Custard</i>	4.50
DARK CHOCOLATE & SALTED CARAMEL TART (V) <i>White Chocolate Sauce & Mascarpone</i>	5
SANGRIA PRESSE <i>Summer Fruits in Boozy Sangria Jelly Served with Sangria Sorbet</i>	5
CHOCOLATE CHURROS SUNDAE (V) <i>White Chocolate, Whipped Cream, Dark Chocolate Sauce, Ice Cream & Warm Churros For Dipping</i>	5.50
CHEESE BOARD <i>Selection of Spanish Cheeses with Honey & Oatcakes, Ask Your Server For Today's Selection</i>	9.50

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.