

## Hot vegetarian tapas

Tortilla (Spanish omlette)		£3.95
Baked figs with Monte Enebro goats cheese, drizzled with orange blossom honey		£5.45
Cous Cous with roasted Mediterranean vegetables		£4.95

## Hot Seafood Tapas

Fresh Mussels steamed with white wine and herbs (cream optional)		£4.95
Tiger Prawns (shell on) cooked in garlic, chilli and sea salt butter		£7.45
Deep fried battered Hake with piquillo peppers		£6.95
Hot seafood platter: Tiger Prawns, Baby Squid, Green-lip Mussels, Clams and Rock Lobster tail		£13.95

## Paella (serves two)

Fresh Seafood: Mussels, Clams, Tiger Prawns and Calamari		£11.95
Alejandro Chorizo and chicken breast with red pepper		£10.95



 Suitable for vegetarians

Please be aware some of our dishes may contain traces of nuts

## Meat Tapas

Spanish Chicken with tomatoes, red pepper, garlic, fresh basil and peas		£5.95
Searred Pepper Sirloin steak with aged balsamic vinegar and lemon		£9.45
Pan-fried Lamb Outlets marinated with garlic and rosemary served with ciabatta fingers		£9.45
Baked Mini Chorizo Dulce with Morcilla de Burgos (black pudding) served with ciabatta fingers		£6.95
Pan-fried Chicken Livers with a sherry and cream sauce on country toast		£4.95

## Salads

Buffalo Mozzarella, roasted cherry tomatoes, figs, olives and rocket		£4.95
Warm broad bean and feta salad with plum tomatoes and dressed leaves		£4.95
Crispy Teruel Ham and La Peral blue cheese with red onion and mixed leaves		£4.95

## *Specials*

Please ask your server for daily specials.

Where possible all of our ingredients are locally sourced