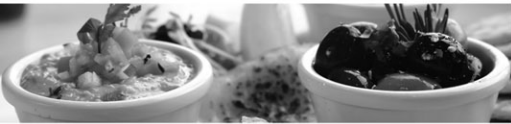


TOAST

CAFÉ - BAR - GRILL

bread & olives

- PAN DE AJO** v £2.45
Freshly toasted garlic bread
- PAN DE AJO CON QUESO** v £2.95
Freshly toasted garlic bread with cheese
- PAN DE BARRA** v £3.45
Ciabatta bread served with extra virgin olive oil & sherry vinegar for dipping
- MIXED OLIVES** v £3.45
Marinated black & green olives in garlic & fresh herbs
- DICED TYRAS FETA CHEESE** v £3.95
Cubes of feta cheese soaked in olive oil & laced with fresh chillies



seafood

- PEZ FRITO CON MAYONNAISE DE AJO Y LIMON** £4.45
Goujons of Haddock in a crisp beer batter, served with a light garlic mayonnaise & lemon wedge
- GAMBAS DE CATALANA** £4.95
Sautéed Prawns in a pancetta & white wine cream sauce served on a warm bruschetta
- PAELLA DE MARISCO** £4.95
Paella of Tuna Prawns & Mussels poached in white wine & served with saffron rice
- CALAMARES ANDALUZA** £4.95
Crispy squid rings, served with a roasted garlic mayonnaise, topped with a lemon wedge

tapas menu

spring/summer 2011

CHOOSE 3 TAPAS DISHES FOR A TENNER

Sunday to Friday, 3pm – 6pm

chicken

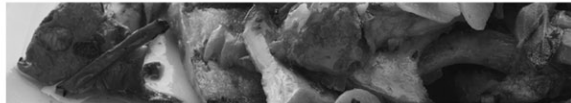
- PAELLA DE CARNE** £4.95
Paella of Chorizo sausage, chicken & peas cooked in white wine & served with saffron rice
- ALITAS DE POLLO** £4.45
Chicken wings marinated in garlic & paprika
- POLLO CON SALSA** £4.95
Chicken breast cooked with sliced mushrooms, in a rich sherry, white wine & cream sauce
- POLLO MARBELLA** £4.95
Chicken breast cooked with paprika, chorizo, peppers, onion & white wine & cream sauce

vegetables

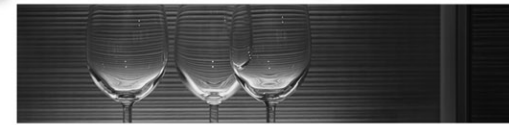
- PATATAS BRAVAS CON QUESO FUNDIDO** v £3.95
Herb roasted potatoes topped with spicy tomato sauce and melted cheese
- CHAMPINONES AL AJILLO** v £4.45
Mushrooms lightly sautéed in garlic & olive oil

meat

- CHORIZO FRITO AL VINO** £4.95
Spicy Spanish sausage, flavoured with paprika & garlic, sautéed in red wine
- COSTILLAS DE CERDO** £4.95
Succulent pork ribs served in a tangy barbeque sauce
- SOLMILLO Y JEREZ** £4.95
Strips of sirloin steak, pan-seared & served in a sherry reduction
- JAMON PARMA HAM** £4.95
That famous cured Parma ham from Spain drizzled with extra virgin olive oil



- A LA POBRE** v £3.95
Pan fried mixed peppers & onion
- VERDURAS BRAVAS** v £3.95
Roasted vegetables baked in a tomato sauce topped with melted cheese



Special Spanish wine offer

Special Spanish wine offer to complement your Tapas selection:

- VALVIEJO VIURA** £12.95
Vino de la Tierra, Spain
This soft & fruity off-dry white from Northern Spain is lovely both as an aperitif & with seafood or white meat dishes. Well balanced & easy drinking with pear & citrus fruit flavours.
- VALVIEJO TEMPRANILLO/ GARNACHA ROSADO** £12.95
Vino de la Tierra, Spain
Delightful fruity rose, made from a blend of Tempranillo & Garnacha grapes. Aromas of strawberries lead to soft cherry flavours on the palate, perfect as an aperitif or with light tapas dishes.
- VALVIEJO TEMPRANILLO** £12.95
Vino de la Tierra, Spain
A nicely balanced fruity Spanish red made from the infamous Tempranillo grape. With juicy berry fruit on the palate this wine drinks well on its own or with most red meat dishes, pasta & pizza.

- SANGRIA BY THE JUG** £11.95
Refreshingly cool & fruity Spanish alcoholic drink

