

TO START A CHUPITO OF SHERRY?		BERENJENAS RELLENAS (v)		CHORIZOS ACARAMELADOS	£5.50
<i>Fino Dry, Amontillado Medium or Dulce PX (30ml)</i>	£3.50	<i>Slices of aubergine stuffed with grilled red peppers, herbs, feta and cream cheese.</i>	£4.50	<i>Our famous spicy sausage slow cooked with caramelised onion, honey and Red Wine.</i>	
PAN CASERO Y ACEITUNAS MARINADAS		PATATAS BRAVAS (v)		TAPAS CON PESCADO (Seafood)	
<i>Homemade bread and marinated olives.</i>	£3.50	<i>Deep-fried potatoes dressed with a mild-smoked tomato sauce and hot sauce on the side, if you prefer.</i>	£4.50	PESCADITOS FRITOS	£4.00
<i>Home made bread</i>	£1.50	QUESO DERRETIDO CON HIERBAS (v)		<i>Deep frite white bait, with lemon and alioli</i>	
<i>Roasted Valencia Almonds, Crunchy Giant Baked Corn and Fried/Salted Legumes.</i>	£3.50	<i>Baked Camembert with garlic and thyme; served with toasted bread/celery/pepper sticks and cranberry sauce; perfect to share.</i>	£6.00	PRAWNS	£6.00
BOQUERONES		TORTILLA		<i>Gambas Fritas</i>	
<i>The typical white anchovy fillets dressed with extra virgin olive oil, garlic and parsley.</i>	£3.50	<i>-Classic Spanish Omelette, filled with potato and onions. (consistency to order).(v)</i>	£5.50	<i>King Prawns in a garlic/herb sauce or in our chilli sauce.</i>	
BANDERITAS		HALLOUMI SALAD (v)		MUSSELS MARINADOS	£6.00
<i>The traditional dates wrapped in pancetta</i>	£4.00	<i>A bed of rocket salad, topped with fried halloumi cheese, pine nuts, fig jam and balsamic glaze.</i>	£5.50	<i>Mussels in white wine & garlic sauce.</i>	
OR WHY NOT SHARE OUR FINE SPANISH MEAT / CHEESE BOARDS?		SIZZLING MUSHROOMS (v)		CALAMARES FRITOS	£5.50
TABLA DE FIAMBRES (Cured Meats)	£12.00	<i>Mushrooms in a white wine sauce with garlic and fresh herbs.</i>	£4.50	<i>Pan-fried squid drizzled with our picada sauce (extra virgen olive oil, parsley and a crushed garlic clove).</i>	
<i>The board consists of Jamon Iberico Bello-tas, Somalo Serrano, Resaerva ham and a selection of cured Iberian Boar meats, with the addition of homemade bread, marinated olives and dressed rocket salad.</i>		ALBONDIGAS		SEE OUR BOARD FOR TODAY'S SPECIALS	
TABLA DE QUESOS Y MEMBRILLO (Cheese Board)	£9.00	<i>Our home made meatballs marinated with garlic, parsley, toasted coriander and fennel seed, all served in a rich tomato sauce, (or, if you like a bit more spark you can try our spicy tomato sauce!?)</i>	£5.00	WHY NOT FINISH WITH A CHUPITO OF ORUJO LIQUEUR: (25ml)	
<i>A selection of four Spanish cheeses; Manchego, Guadamur, Mahon and Cabrales served with Manchegas own quince jelly and honey.</i>		CROQUETAS DE POLLO O SPINACH (v)		<i>(Orujo is a pomace brandy from northern Spain - an artisan craft liqueur from Galicia in particular)</i>	
VEGETARIAN SHARING PLATTER (V)	£10.00	<i>Our house chicken or spinach croquettes, crisp yet creamy, served with an alioli dip.</i>	£5.50	<i>Habelas Hailas Orujo Cream</i>	£3.50
<i>A selection of artichoke hearts, grilled peppers, sun-dried tomatoes and feta cheese, rocket salad, stuffed sweet peppers, olives & bread</i>		MORCILLA DE BURGO		<i>Orujo Coffee Liqueur</i>	£3.50
		<i>Classic Spanish Burgos black pudding on the traditional apple puree bed, topped with slivers of red pepper</i>	£5.50	<i>Mascaro Spanish brandy (25ml)</i>	£4.00
		PINCHOS MORUNOS		Patxaran	£3.50
		<i>Pork skewers marinated in garlic, thyme cumin and paprika, served with our patatas fritas and mojo picon red pepper sauce (Canary Islands)</i>	£ 6.00	<i>The Spanish digestif Patxaran is made by soaking sloe berries with coffee beans and cinnamon in aniseed until an alcohol content of 25% is reached! (25ml)</i>	