

Paella de la Casa (G) with a mix of meat and seafood

Paella de Mariscos (G)

with chicken and chorizo Paella de Verduras (Ve)(G)

with mixed vegetables

with mixed seafood Paella de Carne (G)

APPETISERS

OUR FAMOUS PAELLA

£15.95pp

£16.95pp

£14.95 pp

£12.95 pp

Mixed Olives (Ve)(G)		£3.95
Pan Mixto (V) A selection of breads served with garlic aioli and olive oil		£4.50
Garlic Bread Cheese (V) (Vegan alternative available) Tomato (Ve) Plain (Ve)		£4.50 £4.25 £3.95
Garlic Bread Platter (V) A mix of all 3 garlic breads		£7.95
Bruschetta al Pomodoro (Ve) Toasted ciabatta topped with cherry tomatoes, onions and basil		£5.95
Pate de Higado de Pollo (A) Chicken liver pate served with toasted ciabatta and a caramelised onion and cranberry jam		£5.50
Camembert al Horno (A)(V) Baked Camembert served with freshly baked ciabatta and a caramelised onion and cranberry jam	Small: Large:	£6.50 £8.50
Padron Peppers (V) Traditional Spanish peppers served with		£4.25

Our paella is freshly cooked to order by our chefs the Valencian Way. Using traditional cooking methods and served to the table in a traditional paella pan with a 'Socarrat' - a lightly charred base.

TAPAS MENU

CARNES

garlic aioli

MARISCOS

Chorizo & Halloumi (G) Spanish sausage and halloumi skewers baked and drizzled with a honey and mustard glaze	£6.95	Ñoquis con Atun Italian potato dumplings cooked with tuna, tomato and chilli	£6.25
Pollo Empanado	£5.95	Pastel de Bacalao Portuguese cod cakes served with sweet chilli sauce	£6.95
Breaded chicken strips infused with coconut served with a mango and chilli jam		Gazpacho de Marisco Traditional Spanish chilled soup infused with smoked	£6.95
Costillas de Cerdo (G) Juicy pork ribs baked in a tasty BBQ sauce	£6.95	salmon and prawns	
Alitas de Pollo	£5.95	Langostinos la Ajillo (G) King prawns baked with paprika,chilli, garlic and lemon	£6.95
Crispy cola infused wings drizzled with a chilli and cola glaze Brochetas de Cordero (A)	£6.50	Ensalada de Pulpo (G) Traditional Portuguese octopus salad	£7.25
Minted lamb skewers served with a caramelised onion and cranberry jam		Calamares Fritos Lightly battered squid rings served with a garlic dip	£6.50
Albondigas	£6.50	Pescado Blanco Frito	£6.50
Tender beef meatballs in a tasty tomato sauce		Crispy fried chunks of white fish served with a garlic dip	20.50
Trio de Salchichas ক্রি 🛟 💿 Chorizo, black pudding and alheira pan fried with onions and garlic	£6.25		

VERDURAS

PATATAS Y ENSALADAS

Champiñones con Queso (G)(Ve) Button mushrooms baked in a vegan blue cheese sauce	£5.95	Patatas Bravas (G)(Ve) Crispy fried potatoes with a spicy Spanish tomato sauce	£5.25
Pimiento Relleno (G)(Ve) Bell pepper stuffed with a mixed vegetable ragu, rice	pepper stuffed with a mixed vegetable ragu, rice	Patatas Pobres (G)(Ve) Crispy fried potatoes with garlic and oregano	£4.50
and vegan cheese Cazuela de Salchichas Vegetarianas (Ve) Slow cooked vegetarian sausage casserole	£5.50	Batata con Pesto (G)(Ve) Crispy sweet potato tossed in a garlic and herb pesto	£4.95
Noquis con Verduras (Ve) Italian potato dumplings cooked with vegetables	£5.50 £5.25	Patatas Fritas (Ve) Skinny fries	£3.50
in a creamy tomato sauce		Ensalada Mixta (G)(Ve) Simple and fresh mixed salad	£3.50
Brochetas de Verduras (G)(Ve) Vegetable skewers baked with garlic and herbs served with a balsamic glaze		Ensalada Griega (G)(V) Traditional Greek salad of tomato,feta cheese and olives	£5.50
Tortilla Española (G)(V) Traditional Spanish omelette with potatoes and onions	£4.95	Ensalada de Queso de Cabra (G)(V) Rocket lettuce topped with a cherry tomato salsa, served with baked goats cheese and walnuts	£6.25
Berenjena al Horno (G)(V) Aubergine baked with a cherry tomato salsa and mozzarella cheese (vegan cheese available)	£5.50	with baked goals cheese and walluts	