

Casa de Tapas

WE RECOMMEND CHOOSING 3 TO 4 DISHES PER PERSON

PARA PICAR | NIBBLES

Ve ACEITUNAS MANZANILLA £4.50

Manzanilla olives seasoned with extra virgin olive oil and Maldon salt

Ve ALMENDRAS FRITAS £3.95

Salted fried Spanish Almonds

Ve PAN DE LA CASA CON ALIOLI £3.95

Fresh house bread served with our homemade alioli

Ve PAN DE LA CASA CON TOMATE £4.50

Our house bread toasted and finished with garlic, extra virgin olive oil and grated tomato

Add Jamón Ibérico + £3

EMBUTIDOS | CURED MEATS

Jamón Ibérico £11.95

Salchichón Ibérico £7.50

Chorizo Ibérico £7.50

QUESOS | CHEESES

QUESO MANCHEGO £7.50

6 month matured Manchego cheese served with muscovado sauce

Ve SEÑORIO DE ZUHEROS £8.50

Organic sheep milk cheese served with honey

PICOS BLUE £7.50

Semi soft blue veined cows milk cheese served with honey

TABLA DE EMBUTIDOS £19.95

Selection of our Spanish cured meats, cheeses, olives, house bread & alioli

Add extra bread + £3

V - vegetarian, **Ve** - vegan,

***GF** gluten free options available

please ask a member of staff if you have any allergies

A 10% discretionary service charge will be added to your bill

VERDURAS | VEGETABLES

V TORTILLA DE PATATAS £7.95

Traditional Spanish omelette made with free range eggs, onion and potatoes. Served with our homemade alioli

V ENSALADA DE TOMATE £7.95

Tomato salad served with baby mozzarella and pesto

Ve PIMIENTO DE PADRÓN £6.95

Fried sweet green Padron peppers with sea salt

Ve ENSALADA DE CALABACÍN £8.50

Fresh courgette salad with ajo blanco and almond flakes

Ve PATATAS BRAVAS £7.95

Crispy fried potatoes served with a spicy tomato sauce and alioli

V QUESO FRITO £7.95

Fried halloumi cheese served with sweet chilli sauce

V CHAMPIÑONES A LA CREMA £6.95

Sautéed mushrooms in a rich creamy sauce

Ve VERDURAS ASADAS £6.95

Roasted seasonal vegetables

Ve BERENJENAS FRITAS £7.

Crispy fried aubergine served with muscovado sauce

POLLO CON TOMATE

£9.50

Chicken thighs slow roasted in tomato sauce with peppers and olives

CARNES | MEAT

FILETE DE CADERA £24.95

Grilled sliced 8oz rump steak served in a red wine sauce

CORDERO £23.95

Grilled sliced 8oz lamb neck fillet served with an orange & rosemary sauce

ALBÓNDIGAS £8.95

Homemade beef meatballs served in a tomato sauce.

TORREZNOS CON MOJO PICÓN £9.50

Slow cooked crispy pork belly served with a spicy sauce

CHORIZO AL VINO TINTO £7.95

Semi cured Spanish chorizo cooked in a red wine reduction

ALITAS DE POLLO £7.95

Crispy chicken wings coated in a sweet & spicy honey sauce

PESCADOS | FISH

GAMBONES AL AJILLO CON PIMENTÓN £11.95

King prawns in a white wine, garlic, chilli, parsley and butter sauce.

SARDINAS FRITAS £9.95

Deep fried breaded sardines served with ajo blanco

CALAMARES £9.95

Deep fried crispy baby squid served with alioli

CANTABRIAN ANCHOVIES £6.95

Served in extra virgin olive oil

MEJILLONES AL VINO BLANCO £9.95

Mussels sautéed in white wine, butter, garlic and chilli sauce

CALAMARES A LA PLANCHA £9.95

Grilled baby squid served with garlic & parsley butter

CROQUETA DEL DIA

£3.50 each

Ask a member of staff for today's croquette options