

### Allergies

It is your responsibility to inform your server of any allergies or intolerances before placing your order.

# TAPAS REVOLUTION

Famous for **GIN TONIC**

## PICA PICAR BREAD & NIBBLES

**ACEITUNAS GORDAL (VE) (GF) £3.95**  
Gordal olives from Seville with extra virgin olive oil, fennel and orange

**PAN CON TOMATE (VE) £4.95**  
Freshly toasted ciabatta with garlic, tomato and olive oil

*(Add Jamón for £2.50)*

**BOQUERONES £5.50**  
Marinated Anchovies served with pickled onion and olive oil

**PADRÓN (VE) (T) £5.25**  
Fried sweet green peppers topped with Sea Salt and cider reduction

## CHARCUTERIA CHARCUTERIE

**JAMÓN IBÉRICO RESERVA £10.95 / £19.95**  
Spain's famous 24 month dry-aged ham from acorn fed Iberian pigs, served with picos

**QUESO MANCHEGO Y MEMBRILLO (N) £7.50**  
Castillian ewe's milk cheese aged for 12 months served with a walnut quince jelly & picos

### TABLAS TO SHARE

**TABLA DE PAN (N) £6.25**  
Mixed bread board with alioli, extra virgin olive oil and sherry balsamic for dipping *(Add Sobrasada for £1.50)*

**TABLA MIXTA (N) £14.25**  
Jamón serrano, ciabatta, grated tomatoes, olives, manchego cheese, Majorcan almonds and sobrasada

## CLASSICO TAPAS SMALL PLATES

### CARNES MEAT

**ALITAS DE POLLO (T) £7.25 / LARGE £9.95**  
Sustainably sourced crispy chicken wings drizzled in our honey and lemon marinade

**ALBÓNDIGAS CON TOMATE £8.50**  
Handmade Spanish style beef and pork meatballs in a rich tomato and vegetable 'sofrito' sauce

**CHORIZO A LA SIDRA (GF) £7.95**  
Spiced Asturian sausage roasted with red onion, a vintage cider reduction and sliced confit potato

### PESCADOS FISH

**CALAMARES FRITOS £7.95**  
Squid rings deep-fried & served with alioli, creole salsa and fresh lemon

**GAMBAS A LA AJILLO £9.95**  
Delicious confit tiger prawns cooked in garlic and chili oil, served with crispy croutons and parsley

**BUÑUELOS £7.95**  
Handmade white fish and potato croquettes served with parsley & caper alioli

### VERDURAS VEGETABLES

**BERENJENAS FRITAS (V) £7.25**  
Crispy fried aubergine strips coated in honey served with aubergine caviar and goats cheese mousse

**ENSALADA DE TOMATES (V) £7.95**  
Mixed tomatoes with pickled red onion, topped with goat's cheese mousse and a herb and olive oil dressing

**TORTILLA DE PATATAS (V) (T) £6.75**  
Classic Spanish omelette with potatoes and onion, prepared daily using eggs from free range corn-fed hens

## ESPECIALES DE TAPAS SIGNATURE TAPAS

**TORREZNOS CON MOJO (GF) £10.50**  
Slow cooked crispy British Pork Belly served on a bed of chickpea puree with a drizzle of mojo verde sauce

**BACALAO (GF) £10.95**  
Sustainably sourced pan-fried white fish served with pea puree, Scottish mussels and fresh samphire

**ENSALADA DE REMOLACHA (GF) £10.25**  
Salt baked beetroot and pickled candy beetroot served with a goats cheese mousse, balsamic dressing and pumpkin seeds

## MONTADITOS

Montadito is in the Spanish verb montar ('to mount'). Slices of baked bread are rubbed with fresh garlic olive oil, grilled & topped or 'mounted', with fresh ingredients

**MONTADITO DE CERDO £7.95**  
Marinated pork belly served on toasted ciabatta with Manchego curado

**MONTADITO DE GAMBAS £7.95**  
Chili confit king prawns served on toasted ciabatta with cocktail sauce

**MONTADITO DE TOMATE (V) £7.95**  
Roasted vine tomato served on toasted ciabatta with goats cheese mousse

Tabla De Montaditos  
Choose all 3 for £21.95

## PLATOS PRINCIPALES MAIN PLATES

### SIGNATURE DISH

**CANARIAN CHICKEN SKEWERS (T) £13.95**  
Our Famous Succulent "Adeje" chicken skewers originating from Costa Adeje in Spain's Canary Islands, with roasted diced peppers and patatas

Served with a choice of sauce:  
Lemon & Thyme, Mojo Verde or Pimenton

**PINCHO MORUNO £14.50**  
Andalucian succulent marinated beef bavette skewers served with a spicy mojo picon sauce

**HAMBURGUESA CON QUESO £14.95**  
Delicious caramelised onion and blue cheese mini burgers served with chorizo and baby gem lettuce

## CROQUETAS OUR FAVOURITES

**CROQUETAS DE JAMÓN £7.95**  
One of Spain's most popular home-made dishes hand rolled daily in our kitchens just like our "Abuela" does, our signature Jamón Iberico croquettes are served with spicy alioli and Manchego cheese

*(Extra Croquetas £2 each)*

## PAELLA Y ARROZ RICE DISHES

**PAELLA DE MARISCO (GF)**  
Made with shellfish: squid, tiger prawns, mussels and red peppers

**ARROZ DE POLLO CON CHORIZO (GF)**  
Cooked with chicken, chorizo, artichokes and red peppers, creating our own twist on the traditional recipe

### £8.95 TAPAS DISH

*We use Valencian rice, rich stocks for the rice to absorb and give depth of flavour, the best saffron from La Mancha, smoked paprika from Extremadura, and a whole range of fresh ingredients from across Spain.*

## ACOMPAÑAMIENTOS SIDE DISHES

**BRÓCOLI A LA BRASA (V) £5.25**  
Char-grilled broccoli with crispy onion, sliced fresh garlic & red chilli dressing

**PATATAS BRAVAS (V) £5.75**  
Fried potatoes with spicy tomato sauce and alioli

**CHAMPIÑONES AL AJILLO (VE) (GF) £5.50**  
A variety of seasonal mushrooms, sautéed in garlic, white wine & parsley

**ENSALADA VERDE (V) £4.50**  
Baby gem and spinach salad with croutons, beans, olives, cucumber, garlic & manchego dressing

# MENU CARTA

## SET MENUS FOR 2 TO SHARE

### VEGETARIANO

#### PAN CON TOMATE (VE)

Freshly toasted ciabatta with garlic, tomato and olive oil

#### PADRÓN (V)(T)

Fried sweet green peppers from Galicia topped with Maldon Sea Salt and cider reduction

#### BRÓCOLI A LA BRASA (V)

Char-grilled broccoli with crispy onion, sliced fresh garlic & red chilli dressing

#### BERENJENAS FRITAS (V)

Crispy fried aubergine strips coated in honey served with aubergine caviar and goats cheese mousse

#### ENSALADA DE REMOLACHA (GF)

Salt baked and pickled candy beetroot served with goats cheese mousse, balsamic dressing and pumpkin seeds

**£28.50 FOR 2 PEOPLE**

### CLASICO

#### PAN CON ALIOLI (VE)

Freshly toasted ciabatta served with garlic alioli

#### CHORIZO A LA SIDRA

Spiced Asturian sausage roasted with red onion, a vintage cider reduction and sliced confit potato

#### CROQUETAS DE JAMÓN

Our signature Jamón Iberico croquettes served with spicy alioli and Manchego cheese

#### CALAMARES FRITOS

Squid rings deep-fried & served with garlic mayonnaise and fresh lemon

#### TORTILLA (V)(T)

Classic Spanish omelette with potatoes and onion, prepared daily using eggs from corn-fed hens

**£32.50 FOR 2 PEOPLE**

### ESPECIAL

#### TABLA DE PAN (N)

Mixed bread board with alioli, extra virgin olive oil and sherry balsamic for dipping

#### ALBÓNDIGAS CON TOMATE

Spanish style beef and pork meatballs in a rich tomato and vegetable 'sofrito' sauce

#### CROQUETAS DE JAMÓN

Our signature Jamón Iberico croquettes served with spicy alioli and Manchego cheese

#### GAMBAS A LA AJILLO

Delicious confit tiger prawns cooked in garlic and chili oil, served with crispy croutons and parsley

#### TORTILLA (V)(T)

Classic Spanish omelette with potatoes and onion, prepared daily using eggs from corn-fed hens

**£36.50 FOR 2 PEOPLE**