

Tapa Vista

Appetisers

PAN DE BARRA Fresh bread served with an extra-virgin olive oil & balsamic vinegar dip	£2.25
ACEITUNAS DE LA CASA Marinated mixed Spanish olives with peppers	£2.85
BOQUERONES A generous portion of fresh anchovies marinated in olive oil and balsamic vinegar	£2.95
TOTOPOS Tortilla chips with salsa, sour cream and avocado dip	£2.85
PAN DE AJO Garlic bread	£2.65
PAN DE AJO Y QUESO Garlic bread with cheese	£2.95
PAN CATALAN Garlic bread with tomato	£2.85
CHORIZO CORTADO Sliced rounds of cured chorizo filled with tomatoes, buffalo mozzarella and roasted peppers	£3.25

love food
share
tapas 

Platters

PLATO DE CHARCUTERÍA Spanish Serrano ham, Spanish chorizo, pate, Manchego cheese, Castello Spanish blue cheese, mixed marinated olives and fresh bread	£6.95
JAMÓN SERRANO The famous cured Serrano ham from the high plateau of central Spain served with a rocket, cherry tomato and olive salad and fresh bread	£5.95
SELECCIÓN DE QUESO A selection of Spanish Cheeses served with red onion chutney, marinated mixed olives, fresh bread and biscuits	£6.50

Paella

Our famous paellas are great to share with friends, all are cooked freshly to order and served in the traditional paella pan – delicious. Available in two sizes; the smaller is ideal to share for two with a few tapas or for one person on its own, the larger size is ideal for groups of four to share. Please be aware that our Paella is cooked from fresh and therefore may take between 20 and 25 minutes to cook.

PAELLA DE CASA A Paella with chicken, squid, prawns, mussels, pork, chorizo and peas, topped with cherry tomatoes, red pepper and lemon wedges	£10.95 / £19.95
PAELLA DE CARNE A meat paella with chicken and spicy chorizo Spanish sausage, pork, peas, red peppers and cherry tomatoes and lemon wedges	£9.95 / £17.95
PAELLA DE MARISCO A seafood paella, with prawns, squid, salmon and mussels, topped with peas, cherry tomatoes, red pepper and lemon wedges	£9.95 / £17.95
PAELLA DE VERDURAS (V) A vegetarian paella containing seasonal fresh vegetables	£8.50 / £15.95

Seafood

CALAMARES FRITOS Deep-fried breaded squid served with fresh lemon and aioli	£4.25
MEJILLONES Grilled Green-lip mussels served in garlic butter and topped with Manchego cheese and breadcrumbs	£4.65
GAMBAS PIL PIL Black Tiger prawns, sizzling in a chilli-&-garlic-infused oil	£5.25
GOUJONS DE PLATIJA Breaded plaice goujons served with our own homemade tartare style dip	£4.45
PESCADITO FRITO Crispy fried whitebait with fresh lime and aioli	£3.95
CREPE DE MARISCOS Seafood pancakes stuffed with fresh crab and prawns in a rich lobster sauce	£5.25
GAMBAS CON GABARDINA Deep-fried king prawns in a light crispy batter served with a sweet chilli dip	£4.25
MEJILLAS DE BACALAO Pan-fried cod cheeks wrapped in Serrano ham served on a bed of rocket and sweet peppers with balsamic dressing and Manchego shavings	£4.95

Vegetables

PATATA DE GRATIN (V) Creamy oven baked sliced potatoes topped with melted Spanish cheese	£3.50
PATATAS BRAVAS (V) Fried potatoes served with our own rich spicy tomato sauce	£2.95
PATATAS BRAVAS CON QUESO(V) Fried potatoes with melted cheese served with our own rich spicy tomato sauce	£3.25
VERDURA FRITA (V) Slices of aubergine and courgette in our own light crispy tempura batter, served with tomato salsa and aioli dips	£3.95
TORTILLA CON ESPINACA Y CRECE (V) Spanish omelette with spinach, mushroom and onion	£3.95
CHAMPIÑONES AL VINO (V) Pan fried mushrooms in a rich white wine, herb and cream sauce	£3.85
HIGOS ASADOS (V) Oven roasted figs topped with blue cheese and honey	£4.45
TARTA DE QUESO DE CABRA (V) Puff pastry tart filled with goat's cheese, courgette and red onion, served with our homemade chutney	£4.25

Meat

BROCHETA DE CORDERO Moroccan style spicy lamb kebabs with a yoghurt and cucumber dip	£4.50
POLLO CON CHORIZO Boneless chicken thighs in a rich cream and white wine sauce topped with crispy chorizo	£4.45
ALBONDIGAS CON SALSA DE PICANTE Homemade meatballs in a rich spicy tomato sauce	£4.45
COSTILLAS DE CERDO Tender baby back ribs in our own rich honey and sherry glaze	£4.80
AGACHE EN LA NARANJA Pan-fried Barbary duck breast in a rich tangy orange sauce	£6.25
LLENÓ CHAMPIÑÓN Field mushroom stuffed with chorizo and Manchego cheese	£3.95
TERNERA ESTOFADA Tender pieces of British beef braised in Spanish red wine	£4.95
ALAS DE POLLO Chicken wings marinated in a sticky honey and chilli glaze	£3.95
BROCHETA DE CERDO Spicy pork skewers served with a sour cream and chive dip	£4.25

Salads

ENSALADA DE LA CASA Mixed leaves, cherry tomatoes, cucumber, red onion, egg, olives and croutons tossed in a herb dressing	£3.95
ENSALADA DE TOMATE Y QUESO Buffalo Mozzarella, fresh tomatoes, fresh basil leaves, drizzled with garlic and lemon olive oil	£4.95
ENSALADA DE POLLO Y JAMON SERRANO Chicken caesar salad with a Spanish twist. Mixed leaves, chicken breast, Serrano ham, cherry tomatoes, croutons tossed in a Caesar dressing with Manchego cheese shavings	£4.95
ENSALDA DE MARISCOS Pan-fried salmon fillet and new potatoes served on a bed of mixed leaves, cherry tomatoes and tossed in a balsamic dressing	£4.85

Please see our blackboard for daily specials