

Weekly Offers

Tuesday

BUY ONE GET ONE FREE*

from our 'Midweek Offers Menu' below

(*cheapest dish free)

Wednesday

3 FOR £10

Any 3 tapas dishes from our midweek offers menu for £10

Thursday

"TAPAS and BOTTLE"*

Starter + 3 Main Selección de Tapas + Bottle of Wine

ONLY £17.50 per person

(*Tapas to be chosen from our Midweek Offers Menu below)

Midweek Offers Menu

Appetisers

PAN DE BARRA - Fresh bread served with an extra-virgin olive oil, balsamic vinegar & aioli dip	£2.65
ACEITUNAS DE LA CASA - Marinated mixed Spanish olives with peppers	£3.05
BOQUERONES - A generous portion of fresh anchovies marinated in olive oil and balsamic vinegar	£3.45
TOTOPOS - Tortilla chips with salsa, sour cream and avocado dip	£3.45
PAN DE AJO - Garlic bread	£2.95
PAN DE AJO Y QUESO - Garlic bread with cheese	£3.25
PAN CATALAN - Garlic bread with tomato	£3.15
PAN DE AJO CON QUESO Y TOMATE - Garlic bread with cheese and tomato	£3.50

Selección de Tapas

Meat

ALBONDIGAS CON SALSA DE PICANTE - Homemade meatballs in a rich spicy tomato sauce	£4.75
QUÉJESE ESTOFADO CATALANA - Warming Catalan beef stew with potatoes and carrots oven-cooked in garlic, red wine and smoked paprika	£4.95
BROCHETA DE CERDO - Marinated pork skewers with a honey-cucumber dip	£4.85
ALAS DE POLLO - Deep fried chicken wings tossed in a sweet chilli glaze	£4.65
POLLO CON TOCINO - Sliced tender chicken breast cooked in a creamy white wine sauce topped with crispy bacon	£4.95

Seafood

CALAMARES FRITOS - Deep fried seasoned floured squid rings served with fresh lemon and aioli dip	£4.55
GOJONS DE PESQUE - Crispy fish goujons coated in a herb and paprika batter served with aioli	£4.75
PESCADITO FRITO - Crispy fried whitebait with fresh lime and aioli	£4.25
GAMBAS CON GABARDINA - Deep fried breaded butterfly king prawns served with a sweet chilli dip	£5.25

Vegetarian

TORTILLA ESPAÑOLA (V) - Spanish omelette filled with onion, potato and roasted red pepper	£ 3.95
CHAMPIÑONES CON CALABACÍN Y TOMATES (V) - Field mushrooms stuffed with courgette and tomato with a manchego and herb crust	£4.65
ENSALADA DE LA CASA (V) - Salad of mixed leaves, cherry tomatoes, cucumber, red onion, egg, olives and croutons tossed in a herb dressing	£4.25
PATATAS BRAVAS (V) - Fried potatoes served with our own rich spicy tomato sauce	£3.25
ENSALADA DE QUESO DE CABRA (V) - Griddled goats cheese served on a bed of rocket, roasted peppers, cherry tomatoes and red onion drizzled with a balsamic reduction	£4.75
PEQUEÑA PAELLA (V) - A small dish of paella rice with roasted peppers, onions, and garden peas	£3.95

Vinos Blancos / White Wines

WHITE WINE BY THE GLASS OR THE BOTTLE

Torres Mas Rebell, Penedès, Spain	175ml - £3.50	250ml - £4.65	Bottle - £12.50
A modern refreshing style, 100% Parellada without any wood ageing from the source of some of the best fruit			
Pinot Grigio del Veneto, Collezione Marchesini, Italy	175ml - £3.65	250ml - £4.75	Bottle - £12.95
Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy			

WHITE WINES BY THE BOTTLE

Don Jacobo Rioja Blanco, Bodegas Corral, Spain	Bottle - £15.25
Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape	
Berri Estates Unoaked Chardonnay, SE Australia, Australia	Bottle - £13.95
A crisp style with a fresh, yet ripe lemon character with no oak ageing	
Veramonte Sauvignon Blanc Reserva, Casablanca Valley, Chile	Bottle - £15.95
The Pacific Ocean cools this valley to give superb aromatic character, full of crunchy green apple flavours with a grapefruit freshness	
Terroirs Sancerre 2008, France	Bottle - £25.00
A classic dry Sancerre with a delicious light and crisp flavour	

Vinos Tintos / Red Wines

RED WINE BY THE GLASS OR THE BOTTLE

Tierra Merlot, Maule Valley, Chile	175ml - £3.50	250ml - £4.65	Bottle - £12.50
Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins			
Altozano Tempranillo-Shiraz de Castilla, Gonzalez Byass, Spain	175ml - £3.50	250ml - £4.65	Bottle - £12.50
Juicy cherry and plum fruit flavours backed with a touch of pepper spice			

RED WINES BY THE BOTTLE

Berri Estates Shiraz, SE Australia, Australia	Bottle - £13.95
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices	
Torres Sangre de Toro, Spain	Bottle - £16.50
From 65% Garnacha Tinto and 35% Cariñena and aged for 12 months in oak, the wine is both rich and smooth with a lovely blend of fruit and vanilla oak	
Faustino VII Rioja Tinto, Spain	Bottle - £17.95
A 'sin crianza' Rioja with just a touch of soft oak on the palate to balance the lively fresh fruit of the Tempranillo grape	

Vinos Rosados / Rosé Wines

ROSÉ BY THE GLASS OR THE BOTTLE

Condesa de Leganza Tempranillo Rosé, La Mancha, Spain	175ml - £3.50	250ml - £4.65	Bottle - £12.50
Tempranillo grapes make this deep salmon pink rosé bursting with fresh summer fruit flavours			
Whispering Hills White Zinfandel, California, USA	175ml - £3.50	250ml - £4.65	Bottle - £12.50
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel			

SPARKLING WINES – PLEASE ASK ONE OF THE TEAM

Nuestras Cervezas – Our Beers

DE BARIL / ON DRAUGHT

Becks	Pint £3.35	Half £1.70
Budweiser	Pint £3.40	Half £1.75
Trappers Hat	Pint £2.90	Half £1.50
Guinness	Pint £3.45	Half £1.75
Strongbow	Pint £3.15	Half £1.60

BOTELAS / BOTTLES

Sol	£3.10
Heineken	£3.10
Tiger	£3.10
Bulmers Original, Pear & No17	£3.70

REFRESCOS / SOFT DRINKS

Coke, Diet Coke or Lemonade	£1.50	
Still and Sparkling Mineral Water	330ml £2.00	1ltr £3.75
Red bull	£2.20	
J2O	£2.15	
Tonic and Slim Tonic	£1.40	

SELECTION OF SPIRITS ARE AVAILABLE, PLEASE ASK YOUR SERVER!

Vodka, Rum, Gin and Whisky	25ml £2.30
Other spirits 25ml	from £2.30

Sangria

Sangría Tradicional	Half Litre £6.50 / Litre £12.50
Our famous sangría, served traditionally with fruit and our special spirit mix	

Are you organising a party or a bit of a get together? Please ask one of our team for details of our special Fiesta party menu.