

Thursday 25th November
Tapas Night



Set Price Menu

Doors open 6pm

Last orders 7.15pm

Set Price
£20 for 6 tapas from our Main Tapas Menu
extra tapas dish £3.50 each

Tabla de pan

Sharing mixed bread board with alioli, mixed olives, extra virgin olive oil and sherry balsamic for dipping

Main Tapas Menu

Chorizo a la sidra

Spiced chorizo sausage stewed with sweet cider

Alitas de pollo a la miel y limon

Marinated crispy chicken wings with a lemon and honey dressing

Albondigas en salsa

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

Croquetas de jamon

Deep-fried cured ham and béchamel croquettes.

Calamares fritos

Squid rings tossed in flour, deep-fried and served with alioli and lemon.

Pulpo a la gallega

Sliced octopus layered on baby new potatoes dressed with sweet smoked paprika and extra virgin olive oil

Gambas al ajillo

Tiger prawns with garlic and parsley oil cooked in the traditional terracotta pot

Piquillos rellenos de setas

Baked piquillo peppers filled with mushroom béchamel and piquillo pepper sauce

Patatas bravas

Fried potatoes with spicy tomato sauce and alioli

Tortilla de patatas

Classic Spanish omelette with eggs, potato and onion

Padron Peppers

Small, tasty, bright green fried peppers with Maldon salt

Churros con chocolate

Spanish crispy doughnuts tossed in cinnamon sugar and served with hot dipping chocolate

Queso Manchego y Membrillo

Castillian ewe's milk cheese served with walnut quince jam