

**3 FOR £15**

**ONE STARTER  
ONE TAPA  
ONE DESSERT**

**TUE WED THU 1-5PM  
FRI SAT 1-4PM**

## STARTERS

### MIX OLIVAS (VE)

Green olives in a lemon and garlic marinade

### PERI PERI OLIVES (VE)

Green olives with chilli

### FETA OLIVAS (V)

Green olives with feta cheese

### MIXED NUTS (N) (VE)

### BANDERILLAS (V)

Pickles on skewers

### PAN TUMACA (VE)

Grilled garlic bread with grated tomato, garlic, olive oil and fresh parsley

### PAN DE AJO CON QUESO (V)

Grilled garlic bread with cheese

### PATATAS BRAVAS (V)

Diced potatoes with spicy tomato sauce & garlic mayo

### PINCHO DE TORTILLA CON CEBOLLA (V)

Typical Spanish omelette with potato, egg & onion

### ENSALADA MIXTA (VE)

Mixed salad of lettuce, tomato, onion, olive oil and a vinegar dressing  
Add boiled egg, tuna or chicken

## TAPAS

### POLLO AL AJILLO

Classic Spanish garlic chicken cooked on the stove with garlic, pepper, bay leaf & potatoes

### ALITAS DE POLLO A LA MANCHEGA

Chicken wings marinated in honey, garlic, parsley, brandy, olive oil & mustard

### EMPANADAS DE JAMÓN Y QUESO

Ham and cheese pasties

### EMPANADAS DE POLLO A LA BARBACOA

Chicken barbeque pasties

### PISTO MANCHEGO (V)

Fresh vegetables of the day slow cooked in the oven with tomato sauce. Possibility to add fried egg

### REVUELTO DE CHAMPIÑONES CON SALSA DE LA CASA (VE)

Two different types of mushrooms cooked with olive oil, garlic and parsley.

### CALAMARES A LA ROMANA

Crispy fried squid served with alioli and a slice of lemon

### BOQUERONES

Anchovy fillets marinated in vinegar and served with a touch of olive oil, garlic and parsley

### CROQUETAS (N)

Chicken; Spanish ham; Cod; veg croquettes

## DESSERT

### VOLCAN DE CHOCOLATE (V)

Chocolate culang with an ice cream scoop of your choice (chocolate, vanilla or pistachio)

### CHURROS CON CHOCOLATE

Churros with chocolate

### TARTA DE QUESO

Homemade cheesecake

### ICE CREAM

Strawberry, vanilla or chocolate

### SORBET

Lemon, raspberry or mango sorbet

 Not available in conjunction with any other offer.  
Please let the server know about any intolerances or allergies.

# SUNDAY BOTTOMLESS BRUNCH

90 MINUTES

SUNDAY 1-5 PM

BOTTOMLESS  
HOUSE WINES  
SANGRIA  
PROSECCO

£29

PER PERSON

CHOOSE BETWEEN THE TWO OPTIONS

ONE

## PATATAS BRAVAS (V)

Diced potatoes with spicy tomato sauce & garlic mayo

+

ONE

## PLATE OF PAELLA

### Paella De Pollo

Chicken paella with green & white beans, garlic, paprika and Spanish saffron

### Paella De Pollo Y Chorizo

Chicken and chorizo paella with green & white beans, garlic, paprika and Spanish saffron

### Paella De Mariscos

Seafood paella with prawns, squid, clams, mussels and fish broth

### Paella Vegetal (VE)

Paella made with fresh vegetables of the day, paprika & Spanish saffron

3 TAPAS BRUNCH

CHOOSE 3 OF THE  
FOLLOWING MINI TAPAS:

### Patatas Bravas (V)

Diced potatoes with spicy tomato sauce & garlic mayo

### Albóndigas Con Tomate

Beef & pork meatballs cooked in rich tomato sauce and fresh herbs

### Chorizo A La Sidra

Spanish chorizo sausage slow cooked in cider, apple, onions, leek & potatoes

### Pisto Manchego (V)

Fresh vegetables of the day slow cooked in the oven with tomato sauce

### Empanadas De Pollo A La Barbacoa

Chicken barbeque pasties

### Calamares A La Romana

Crispy fried squid served with alioli and a slice of lemon

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