

Takeaway Menu

3 tapas for £12.50

(V) = vegan, (GF) = gluten free, (VEG) = vegetarian

Croquetas de Pollo

Homemade chicken croquettes.

Patatas Bravas (VEG) (GF)

Crisp fried potatoes with a spicy tomato mayonnaise.

Patata y Queso (VEG) (GF)

Sliced potatoes cooked with cream, garlic & cheese.

Berenjena - (VEG) (V)

Thinly sliced aubergine fritters & Spanish honey.

Pollo Rebozado

Breast of chicken strips in a sweet smoked paprika batter & garlic mayonnaise.

Pollo y Serrano - (GF)

Pan fried chicken strips in white wine with Serrano ham, peas, garlic cream.

Chorizo Fritto (GF)

Spanish Chorizo in red wine, onions & a touch tomato.

Albondigas

Homemade Pork & Beef meatballs in a spicy tomato sauce.

Hamburguesas Tinto

Mini burgers x2: Spanish black pudding & caramelised onion; cheese.

Pollo con morcilla

Chicken strips with Spanish black pudding in a cream sauce

Calamares

Squid in herb flour deep fried & served with aioli.

Boquerones (GF)

Marinated anchovies.

Gambas Pil Pil (GF)

King prawns with chillies & garlic oil.

Bacalao

Pan fried salt cod with chorizo & black pudding.

Langostinos -

King Prawns deep fried in a smoked paprika batter with aioli.

Queso de Cabra (GF) (VEG)

Baked goats cheese with red onion chutney & rocket salad.

Carne de Ternera (GF)

Flash fried beef strips with garlic, chilli & red onion.

Negra Ribs (GF)

Pork Ribs from the famous black pig.

Garbanzo (V) (GF) (VEG)

Chickpea & roast vegetable stew seasoned with cumin. With flatbread (optional).

Hummus (V) (VEG) (GF)

Homemade houmous with crudities.

Aceitunas Mixtas (V) (VEG) (GF)

Selection of marinated Spanish olives

Tortilla Español (GF) (VEG)

Spanish omelette with potato & onion.

Paella for 2, £18

Paella de Marisco (GF) - Mixed seafood and vegetables.

Paella de Tinto (GF) - Chicken, chorizo with mixed vegetables.

Paella de Verduras (GF)(VEG) (V) - Seasonal vegetables.

Paella Carne (GF) – mixed meat and vegetables.

Comidas principales/ Mains £9

Pollo con pimienta negra – pan fried chicken fillet, creamy peppercorn sauce, bravas & roast vegetables.

Lomo Ahumado – roast smoked pork in a Spanish honey, mustard and cream sauce, bravas & roast vegetables.
(GF)

Bacalao – fresh cod with garlic white wine and lemon sauce, bravas & roast vegetables. (GF)

Pollo con morcilla – chicken with black pudding in a creamy garlic sauce, bravas & roast vegetables.

Cordero – lamb shoulder slow cooked with garlic, chilli, red wine, onions, dates and rosemary. Served with saffron rice. (GF)

Gambas dulce y agria – king prawns with string vegetables, Spanish honey, chilli and garlic. Served with saffron rice. (GF)

Postres /desserts £4

Tarta de Santiago - Famous Spanish almond tart. (VEG)

Churros - Spanish doughnuts with dipping hot chocolate. (VEG)

Tarta de Queso - Homemade cheesecake, please ask for the flavour. (VEG)

Vino/ wine

Blanco | £9 | A crisp, yet easy-drinking, dry white wine with zingy citrus notes giving a feeling of fresh acidity.

Tempranillo | £9 | This medium-bodied red, with notes of cherry, is great with or without food.

Rioja Blanco | £13 | Rioja Complex floral notes blend with ripe white fruit on a background of well-integrated wood.

Rioja Tempranillo | £13 | A simple but very enjoyable example of young Rioja. Made from 100% Tempranillo grapes.

Sangria ½ £6, 1 litre £11 | A house blend of red and white wine, mixed spirits, orange juice and lemonade with mixed fruits.