

FESTIVE MENU

{ AVAILABLE FROM 1ST DECEMBER TO 24TH DECEMBER 2026 }

Lunch: 12-6pm - 3 tapas **£18.50** | Dinner: from 6-10pm - 3 tapas **£20.50**

Complimentary mixed bread with aoli, evoo and aged balsamic vinegar
with house marinaded olives

CHOOSE ANY 3 TAPAS FROM BELOW

DEL MAR / FROM THE SEA

- Bacalao** - Pan fried salt cod with chorizo and black pudding
- Calamares** - Fresh squid in herb flour deep fried served with ajillo
- Gambas pil pil** - King prawns with chillies and garlic oil (gf)
- Mejillones** - Freshly steamed mussels in chorizo and tomato sauce (gf)

AVES DE CORRAL / POULTRY DISHES

- Pollo Croquetas** - Homemade chicken croquettes
- Pollo Rebozado** - Breast of chicken strips in a sweet smoked paprika batter and garlic mayonnaise
- Pollo y Chorizo** - Chicken breast sliced and topped with Manchego cheese with tomato sauce (gf)
- El Pavo** - Stuffed turkey with Serrano ham, stuffing and mini Chorizo
- Pollo Morcilla** - Breast of chicken strips with Spanish black pudding
- Today's Paella of the Day** - Ask your server (gf)

VEGETARIANOS / VEGETARIAN OPTION

- Patatas Bravas** - Crisp fried potatoes with a spicy tomato mayonnaise (v) (gf)
- Patata y Queso** - Sliced potatoes cooked with cream, garlic and cheese (v) (gf)
- Queso de Cabra** - Baked goats cheese with red onion chutney and rocket salad (v) (gf)
- Champinon** - Mixed winter mushrooms in a garlic cream sauce (v) (gf)
- Berenjena** - Aubergine fritters and Spanish honey (vg)
- Garbanzos** - Spiced chick pea and vegetable stew (vg) (gf)
- Queso Mahoun** - Deep fried Spanish cheese with mojo picon (v)

DE LA GRANJA / FROM THE FARM

- Chorizo Frito** - Spanish Chorizo in red wine, onions and a touch of tomato (gf)
- Carne de Ternera** - Flash fried beef strips with garlic and chilli and red onion (gf)
- Cordero** - Spicy braised lamb shoulder - Moor Style
- Morcilla** - Braised Spanish black pudding with apple and onion chutney
- Albondigas** - Homemade pork and beef meatballs in a spicy tomato sauce
- Carne** - Braised Duabe of beef in creamy peppercorn sauce

POSTRE / DESSERTS - £7.50

- Tarta de Queso** - Homemade Xmas inspired cheesecake with cranberry coulis (v)
- Crumble de Bayas** - Mixed winter berry and apple crumble brandy whipped cream (v)
- Churros** - Spanish doughnuts with dipping hot chocolate (v)
- Tabla de queso** - Spanish cheese board with accompaniments (v) (gfa)