

Bread and olives

Green olives £2.50

Almonds £2.50

Kikos £1.75

Spicy snack mix with chilli

Pan con tomate £1.95

Toasted bread with tomato and garlic

Pan al ajo £1.95

Toasted bread with olive oil and garlic

Cold tapas

Boquerones en vinagre £6.50

Fresh marinated anchovies

Ibérico bellota £11.50

Our finest, hand carved ham from free range, acorn fed Iberian pigs

Ibérico recebo £7.50

Hand carved ham from free range Iberian pigs fed on a mixed diet of cereals and acorns

Serrano reserva £5.20

Sliced serrano ham

Selección de charcutería £8.95

A selection of Ibérico recebo ham, salchichon and chorizo

Tabla de queso y jamón £8.95

Ibérico recebo ham and manchego cheese

Selección de quesos españoles £6.95

A selection of three Spanish cheeses

Queso manchego con membrillo £6.75

Manchego cheese served with quince paste

Bravas sauce, allioli or mayonnaise £1.25

Meat

Croquetas de pollo £6.20

Crispy chicken croquettes

Pollo al ajillo £6.85

Pieces of tender chicken cooked with white wine and garlic

Pollo Canario £6.85

Skewered chicken breast marinated in a slightly spicy Canarian sauce

Pinchitos morunos £7.20

Tender lamb skewers marinated with cumin, garlic and paprika

Chuletas de cordero a la parrilla £7.20

Flame grilled lamb cutlets

Filete a la plancha a la Andaluza £7.20

Grilled fillet of beef served on a bed of sautéed potato

Albóndigas £6.75

Classic pork and beef meatballs in tomato sauce

Chorizo al vino blanco £6.75

Chorizo cooked with white wine

Lentejas con chorizo £6.75

A traditional stew of lentils and chorizo

Champiñones con chorizo £6.50

Sautéed mushrooms with chorizo

Alubias blancas con jamón £6.75

Spanish white beans with Serrano ham

Judías verdes con jamón £6.75

Sautéed green beans with garlic and Serrano ham

Alcachofas con jamón £7.20

Artichokes sautéed in butter, garlic and Serrano ham

Fish and seafood

Mejillones al vapor £6.75

Fresh mussels steamed with lemon

Mejillones al ajillo £6.95

Fresh mussels cooked with white wine

Langostinos al pil pil £7.50

King prawns cooked with white wine, chillies and garlic

Langostinos a la parrilla £7.95

Grilled king prawns with butter and garlic

Calamares rebozados £6.75

Squid rings cooked in our special beer batter

Pescado blanco rebozado £7.20

Spanish white fish cooked in our beer batter

Fritura de pescado £7.40

Calamares, white fish and prawns coated in flour and fried

Pescado Malagueño £7.40

Fresh fish marinated in white wine vinegar, garlic and herbs, coated in flour and fried

Pulpo a la Gallega £7.95

Tender octopus with paprika baked on a bed of onion and potato

Salads

Ensalada templada £6.95

A warm seafood salad with garlic and chilli

Pimientos asados £5.75

Roasted red peppers and Spanish onion salad

Ensalada mixta £3.95

Mixed salad

Ensalada de tomate y cebolla £3.95

Tomato and Spanish onion salad

Paella for two

Paella de pescado y marisco £25.50

Calasparra rice with fish, seafood and saffron

Paella mixta £25.50

Calasparra rice with mixed seafood and chicken

Paella carne £25.50

Calasparra rice with chicken, beef and chorizo

Our paella is freshly cooked and serves two.

Please allow approximately 45 minutes.

Vegetarian

Pimientos de padrón £5.75

Small green peppers sautéed with sea salt

Patatas bravas £4.35

Sautéed potatoes with spicy tomato sauce

Patatas alioli £4.35

Sautéed potatoes with garlic mayonnaise

Tortilla española £4.35

Spanish omellette with potato and onion

Espinacas a la crema con piñones £5.95

Spinach with cream and pine nuts

Champiñones al ajillo £5.50

Mushrooms in garlic and white wine

Alubias blancas £5.75

Spanish white beans with olive oil and garlic

Judías verdes £5.75

Sautéed green beans with sea salt and garlic

Pisto manchego £5.95

Aubergine, courgette and red pepper casserole

Lentejas £5.75

Lentils with tomato, onion and red peppers

Berenjenas con miel £5.95

Aubergine batons, fried in a light batter and drizzled with honey