



## FOOD MENU

### PARA EMPEZAR

**ALMENDRAS SALADAS MARCONA £3**  
SALTED MARCONA ALMONDS (N)

**ACEITUNAS CORDAL £3.50**  
PITTED CORDAL OLIVES MARINATED WITH GUINDILLA  
CHILLI

**PAN CON TOMATE £4.50**  
GRILLED RUSTIC BREAD WITH GARLIC AND TOMATO (G)

**SELECCIÓN DE PAN £3.50**  
RUSTIC BREAD WITH VIRGIN OLIVE OIL (G)

### VEGETARIANO

**TORTILLA ESPAÑOLA £5.50**  
SPANISH OMELETTE

**PATATAS BRAVAS £6**  
FRIED POTATOES WITH AIOLI AND SPICY TOMATO  
SAUCE

**VERDURAS A LA BRASA £5.50**  
SELECTION OF CHARGRILLED VEGETABLES DRIZZLED  
WITH EXTRA VIRGIN OLIVE OIL AND SMOKED PAPRIKA  
(VE)

### CHACINAS Y QUESOS

**JAMÓN SERRANO £7.50**  
TERUEL SERRANO HAM CURED FOR 12 MONTHS

**CHORIZO MAGNO £6.50**  
CURED PORK AND SMOKED PAPRIKA CHORIZO FROM  
RIOJA

**SELECCIÓN DE JAMÓN, CHORIZO Y QUESOS £14**  
SELECTION OF HAMS, CHORIZO AND CHEESE (G,D)

**TABLERO DE QUESOS CON MEMBRILLO £9.50**  
MANCHEGO, MURCIA AL VINO, MAHON & LA PERAL  
BLUE CHEESE WITH QUINCE PASTE (G,D)

### FRUTOS DEL MAR

**CALAMARES FRITOS CON ALIOLI £7.50**  
CRISPY SQUID WITH AIOLI (G)

**GAMBAS AL AJÍLLO £8.50**  
PAN FRIED KING PRAWNS WITH GARLIC AND CHILLI

**ARROZ NEGRO £8**  
BLACK RICE WITH SQUID AND PRAWNS, SERVED WITH  
AIOLI

### CARNE

**CROQUETAS CASERAS DE JAMÓN £6.50**  
HOMEMADE HAM CROQUETTES (G,D)

**ALBÓNDIGAS EN SALSA DE TOMATE £6.50**  
BEEF AND PORK MEATBALLS IN A RICH TOMATO SAUCE  
(G)

**LOLLIPOPS DE CHORIZO £6.50**  
CHORIZO LOLLIPOPS WITH QUINCE AIOLI (G)

### DESSERTS - £6

**CHOCOLATE & ORANGE TART**  
ORANGE INFUSED CHOCOLATE GANACHE IN A BUTTERY  
PASTRY CASE.

**CHURROS**  
THE CLASSIC SPANISH DESSERT, SERVED WITH HOT  
CHOCOLATE SAUCE.

**ALMOND & PEAR TART**  
REFRESHING PEAR AND ALMOND IN CRISP PASTRY  
SERVED WITH VANILLA ICE CREAM