

Lunch Menu



Plattilo de Ibericos

36 Spanish Platter for two to share
Pork fillet (smoked in-house), Serrano ham, lomo, chorizo, salchichon, Manchego cheese and mahon served on an olive tree board
£8.50

37 Fish Platter for two to share (GF)
Mackerel and green lip mussels (smoked in-house), marinated king prawns and tuna carpaccio served on a terracotta plate
£7.85

38 Cheese Platter for two to share
Selection of Spanish cheeses (Manchego, Mahon, Queso de Cabra al Vino) served on an olive tree board
£7.15



Lunchtime Specials

120 Gourmet Burger
Chargrilled on a rustic bread roll with fried onions and your choice of toppings: bacon or cheese, served with fries, a fresh mixed salad and relish
£ 9.05

121 Caesar Salad
Served with your choice of smoked bacon, chicken breast pieces or tuna
£ 7.05

122 Mixed Grill
Chargrilled chicken pieces, pork chop and bratwürst, garnished with fresh salad and fries, served on a wooden board
£ 9.95

Tapas

Any 3 dishes for £7.99

100 Paella de Carne (GF)

Small, tapa-sized, pan fried meat paella with chorizo sausage and pieces of fresh local chicken breast

101 Croquetas de Pollo y Jamón Serrano

Fresh chicken and Serrano ham croquettes served with ali oli

102 Albóndigas en Salsa de Tomate

Homemade hand-rolled pork and beef meatballs, served in a rich tomato sauce

103 Brocheta de Chorizo y Pollo (GF)

Chargrilled chorizo and fresh chicken breast on skewers, marinated in spices and served with real ali oli

104 Gambas Pil Pil (GF)

King prawns sautéed in olive oil, garlic and hot green chilli peppers

105 Calamares Fritos con Paprika

Paprika coated flash fried baby squid with ali oli

106 Patatas Bravas o con Alioli (GF) (V)

A Traditional dish of deep-fried potatoes with your choice of spicy tomato sauce or garlic mayonnaise

107 Croquetas de Queso Manchego y Champiñones (V)

Croquettes of Manchego cheese and mushrooms

108 Tortilla Española (GF) (V)

A traditional Spanish onion and potato omelette

109 Paella al Horno con Queso (GF) (V)

Small, tapa-sized baked paella with asparagus, artichoke hearts and Manchego cheese

110 Champiñones Frescos Cocinados en el Ajo, Vino Blanco, Crema y Perejil Fresco (GF) (V)

Fresh mushrooms cooked in garlic, white wine, cream and fresh parsley

111 De Queso Camembert Frito con Mermelada de Cebolla Rojo (V)

Deep fried breaded camembert, served in a red onion and blueberry marmalade

112 Ensalada Mixta (GF) (V)

Wild rocket salad with sweet, vine-ripened cherry tomatoes, feta cheese, fresh basil pesto with an oak-aged balsamic vinegar dressing

113 Pimientos del Piquillo Asado Relleno con Queso Feta (GF) (V)

Roasted piquillo peppers stuffed with feta cheese and served with an oak-aged balsamic vinegar dressing

114 Ensalada de Queso de Cabra (GF) (V)

Goats cheese on a bed of salad, drizzled with a vinaigrette dressing

115 Gitano Hotpot (GF) (V) (N)

A rustic vegetable casserole with chick peas, lentils, butternut squash and roasted almonds

116 Chorizos a la Sidra (GF)

Sautéed, sliced chorizo sausage in Spanish cider

Acompañamiento

31 Fat Chips (V)
£2.80

32 Mixed Leaf Salad
£2.70

33 Real Ali Oli
50p

34 Sour Cream Dip
40p

35 Fries (GF) (V)
£2.75



Breads

28 Pan Fresco

*Basket of fresh home-baked bread with butter,
seasoned butter or olive oil*

£1.95

29 Pan de Ajo con Queso

Basket of garlic bread stuffed with mozzarella cheese

£2.75

30 Pan Catalán

*Toasted slices of fresh bread rubbed with fresh garlic,
topped with sweet cherry tomatoes*

£2.50

Our Famous Paellas



(Minimum of 2 People)

*Please note all the Paellas are cooked to order
which could take 35 to 40 minutes!*

39 Paella Valenciana (GF)

*Traditional mixed paella with chicken pieces, chorizo,
king prawns, mussels, squid and tiger prawns*

£11.00/person

40 Paella de Marisco (GF)

*Seafood paella with clams, black mussels, king prawns,
swordfish, monkfish, squid, tiger prawns and langoustines*

£11.80/person

41 Paella de Carne (GF)

Meat paella with chicken pieces and chorizo sausage

£10.00/person

43 Paella al Horno con Queso Manchego Alcachofa y Espárragos (GF) (V)

*Baked paella with manchego cheese, artichoke hearts
and asparagus*

£8.50/person

Please note:

*We do not add a service charge but if you have enjoyed your
meal and wish to add a tip for the servers, please do.*

All tips will go to the staff.

Thank you.

*We are not a fast food outlet, we cook everything with
great care, using the best, fresh ingredients. When we are
busy this may cause some delay but we hope that any
wait will be worthwhile.*