

TAPAS DOS

A selection of the more adventurous Tapas from our menu; with lots of seafood!

Pan Our baked bread served with aioli

Aceitunas Aliñadas Spanish olives marinated in oranges, thyme and fennel

Jamón y Queso A mixed tapa of Serrano ham & Zamorana sheep's cheese

Ostras Oysters with Bloody Maria

Padron Peppers Find out which is the hottest pepper; they say 1 in 7.

Cooked in olive oil & sprinkled in sea salt

Almejas al Fino Palourdes clams cooked with garlic, fresh red chilli. Flat parsley, Spanish panceta and dry fino sherry

Chorizo Frito Chorizo fried & flamed with red wine, fresh chilli & honey

Gambas al Pil Pil Peeled prawns sautéed in lashing of olive oil with garlic & chilli.

1 Special 1 surprise dish from our Specials board of the day

Calamares Fritos Deep fried calamares (squid) rings, with lemon

Gambas a la Plancha Large whole king prawns cooked with olive oil

Berenjenas Fritas Fresh aubergine chips fried and drizzled with honey and sea salt.

Higaditos con Jerez Chicken livers pan fried with Oloroso, thyme, paprika & cream

Pescado Borracho Chunks of fresh white fish deep fried in Estella Galicia batter with a saffron mayonnaise

A MIXED PLATTER OF THE FOLLOWING DESERTS;

Churros Con Chocolate

Followed by the famous and delicious Churros Con Chocolate; Spanish style doughnut strips dusted with Cinnamon Sugar, cooked to order served with a thick hot chocolate for dunking your churros.

Valencian orange Chocolate Brownie

Valencian Orange, salted Almond Chocolate Brownie

£25.00PP