

El Torero

Welcome to El Torero!

If you have any queries please don't hesitate to ask. We are working hard to ensure El Torero is as safe as it can be for our staff and customers alike. Please bear with us while our staff adapt to our new working environment.

We politely request that you maintain good hand hygiene throughout your visit and observe social distancing guidelines of keeping 1m+ from other customers and staff wherever possible. Please visit the toilet one at a time! ¡Gracias!



Gin and Tonic Menu

Single 25ml	Double 50ml	
£4.75	£6.85	Whitley Neill Rose petals with an orange slice + Nordic Blue Tonic
£4.95	£7.45	Tanqueray 10 Earl grey tea infusion with a lemon slice + Schweppes Tonic
£6.50	£9.25	Nordés (Galician Gin) Grapes with mint leaves + L&W Hibiscus Tonic
£6.50	£9.25	Gin Mare (Mediterranean Gin) Thyme with sliced olives + Double Dutch Tonic
£5.95	£8.45	Brockmans Grapefruit zest with blueberries + L&W Hibiscus Tonic
£5.50	£8.25	Hendricks Rosemary with a slice of cucumber + Nordic Blue Tonic
£5.50	£8.25	Puerto de Indias (Sevillian Strawberry Gin) Strawberries with orange zest + Double Dutch Tonic



Champán & Cava

Moet et Chandon	£49.95
Baby Cava Segura de Viudas Brut – Reserva 200ml bottle	£7.95
Gran Gesta Cava Crisp, refreshingly dry cava	£23.95
Gran Gesta Cava Rosado Fruity rosé cava	£23.95

Cervezas y Sidra

Lagers, Beers & Cider

San Miguel (Draught) Pint Half
 £4.95 £2.50



Bottled beers (330ml)

San Miguel, Spanish lager 5%	£3.90
San Miguel, Gluten Free 5.4%	£3.95
San Miguel 0'0, alcohol-free lager	£2.95
Mahou, brewed in Madrid 5.4%	£4.15
Ahambra 1925 Reserva, from Granada 6.4 %	£4.90
1906 Black Coupaje, dark beer, Galicia 7.2%	£4.90
Estrella Galicia, brewed in Galicia, 5%	£4.15
Estrella Galicia gluten free, Galicia, 5.5%	£3.95
Cider "El Gaitero" from Asturias	£4.15
Strawberry Cider "Maeloc" from Galicia	£4.25

Refrescos Soft Drinks

	Half Pint	Pint
Pepsi, Diet Pepsi, Lemonade, Tonic (on draught)	£1.60	£2.95
Lime & Soda	£1.10	£2.10
Lime & Lemonade	£1.60	£2.95
Orange, lime, blackcurrant cordial & water	£1.00	£1.90
Orange Juice	£1.95	£3.80

Bottled Mineral Water (500ml) Still or Sparkling £1.95

Other soft drinks

J2O (Orange & Passion Fruit or Apple & Mango) 275ml bottle	£2.75
Fentimans Seville Orange Jigger	£2.80
Fentimans Ginger Beer	£2.80
Schweppes Canada Dry (Ginger Ale) 125ml bottle	£1.20

Bottled Tonic Water (200ml)

Schweppes Indian tonic water	£2.15
Schweppes Slim Line tonic water	£2.15
Nordic Mist Blue	£2.80
L&W Hibiscus tonic water	£2.40
Double Dutch Indian tonic water	£2.40

Copas Spirits

Spirits are served in 25ml measures or multiples thereof

Spirit	£3.25
Spirit & mixer	£5.20
Premium spirit or liqueur	£3.50
Premium spirit or liqueur & mixer	£5.45
Double spirit & mixer	£7.50
Double premium spirit or liqueur & mixer	£7.95

House Spirits include:

Gordon's Gin, Smirnoff Vodka, Bacardi, Scotch Whisky, Captain Morgans, Southern Comfort & Tequila

Premium Spirits include:

Bombay Sapphire, Jack Daniels & Glenmorangie

Sangria

Our home-made Sangria is a refreshing blend of red & white wine and our secret mix of spirits! Served with ice, orange & apple it is an ideal accompaniment to tapas!

Jug (1 Litre)	£15.95
Glass	£4.95



Aperitivos Aperitifs

All served in 50ml measures

Fino (Dry Sherry)	£2.75		
Amontillado (Medium Dry)	£2.75		
Manzanilla "Solea" Barbadillo	£2.95	half bottle	£14.00
Campari	£3.95	with mixer	£4.25
Martini (Rosso, Bianco or Dry)	£3.95	with mixer	£4.25



Licores Liqueurs

	25ml	£3.95	50ml	£6.90
Tia Maria				
Gran Marnier				
Cointreau				
Drambuie				
Amaretto				

Baileys	50ml	£4.95
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Spanish Liqueurs



	25ml	50ml
Pacharán	£3.95	£6.90
Aguardiente	£4.25	£7.50
Anis dulce	£3.95	£6.90
Ponche	£3.95	£6.90
Licor 43	£3.95	£6.90
Melocotón (Peach)	£3.75	£6.50
Avellana (Hazlenut)	£3.75	£6.50
Manzana Verde (Green Apple)	£3.75	£6.50
Crema Catalana (Crème Brulée)	£3.75	£6.50

Vinos Blancos

White Wines




White wines by the glass

	175ml	250ml
La Corazas	£4.50	£5.75
Navajas (Rioja) 	£4.95	£6.75
Casa Bonita(Sauvignon Blanc) 	£5.20	£6.95

Las Corazas **Region:** Castilla **£16.95**


Grape: Macabeo

Our **house white** is a crisp, fruity dry white.

Navajas  **Region:** Rioja **£19.95**

Grape: Viura, Garnacha

Our **house white Rioja** is dry with a smooth, clean finish.

Casa Bonita  **Region:** Castilla **£19.95**

Grape: Sauvignon Blanc

Clean and freshing with ripe fruity flavours.

Nisia **Region:** Rueda **£21.95**

Grape: Verdejo

Exuberent citrus and floral character with refreshing acidity.

Bodega Gótica Badajo **Region:** Rueda **£21.95**

Grape: Verdejo

Attractive, fresh aromas of citrus and herb teas, delicate body with an enveloping fragrance

Trisquel **Region:** Rias Baixas **£24.95**

Grape: Albariño

Golden yellow in colour, this is a rich, aromatic wine and has a beautiful balance of honeyed tropical fruits

Vinos Rosados

Rosé Wines



Rosé wines by the glass

	175ml	250ml
Candidato	£4.65	£6.15

Candidato **Region:** Castilla **£17.95**

Grape: Tempranillo

With masses of summer berry fruit, this light, easy-drinking dry rosé offers a smooth texture & a long, refreshing finish.

Conde de Valdemar **Region:** Rioja **£19.95**

Grape: Viura

Intense aromas of red fruits with subtle floral hints. Well balanced, lively fruit & a delicious creamy texture



Vegan wine

Vinos Tintos Red Wines



Red wines by the glass

	175ml	250ml
La Corazas	£4.50	£5.75
Navajas (Rioja)	£4.95	£6.75
A Punto (Malbec)	£5.20	£6.95

Las Corazas **Region:** Castilla **£16.95**

Grape: Tempranillo

Easy drinking **house red** with a fruity aroma and a lovely soft blackcurrant palate with a hint of spice

Navajas **Region:** Rioja **£19.95**

Grape: Tempranillo

Our **house Rioja** is ripe and juicy red with the accent on spicy fruit

Garnacha de Fuego **Region:** Calatayud **£18.95**

Grape: Garnacha de Aragón

Deep aromas of raspberry & cherries with a distinctive minerality on the finish.

A Punto **Region:** Tierra de Castilla **£19.95**

Grape: Malbec

Intense aromas of mulberry & plum lead to a smooth, powerful palate packed with fruit

Promesa Joven  **Region:** Rioja **£21.95**

Grape: tempranillo

A light style of Rioja, with strawberry, blackberry and raspberry fruit flavours. Very smooth and rounded.

Navajas Crianza **Region:** Rioja **£25.95**

Grape: Tempranillo

With a smooth, silky body this Rioja has spicy fruit flavours and leaves an elegant, lingering oaky aftertaste.

Bosque Real **Region:** Castilla y Leon **£23.95**

Grape: Merlot

A complex bouquet of ripe fruit and dark roasted scents with nicely integrated oak.

Tritón **Region:** Bierzo **£24.95**

Grape: Merlot

A really characterful expression of this unique grape. Touch of oaky spice with a full and fruit driven palate.

Guelbenzu Azul **Region:** Ribera del Queiles **£25.95**

Grape: Cabernet Sauvignon, Merlot, Tempranillo

Very rich in flavour with a solid structure backing it up. An innovative blend gives spice, fruit and a rustic edge.

Urban **Region:** Ribera del Duero **£29.95**

Grape: Tinta Fina (Tempranillo)

An elegant red with aromas of black fruit and a lingering palate of chocolate and liquorice.

Cerro Anon Reserva **Region:** Rioja **£31.95**

Grape: Tempranillo

A soft vanilla nose with a hint of raspberries and smoke; a gorgeous elegant Rioja

Mvseum Reserva **Region:** Cigales **£49.95**

Grape: Tempranillo, Garnacha, Mazuelo, Graciano

Delicate aroma unfolds with toasted and spicy notes, a rounded body and elegant finish. A unique and complex wine.

El Torero

Special offer - 3 tapas for £11.95

Offer available: Monday – Friday 12 - 5pm

Tapas included in this offer are denoted with a ✓

Must be 3 different items from the list of included tapas only, orders must be placed before 5pm to qualify

V – vegetarian **Vegan** **GF – gluten free** **DF – dairy free** **N – contains nuts**

GF* - have been fried in oil that has been used to fry other items that contain gluten

DF* - have been fried in oil that has been used to fry other items that contain dairy

Panes, Tapas Frias y Ensaladas **Breads, Cold Tapas & Salads**

- ✓ Pan y ali-oli** **V DF** **£2.95**
Fresh bread served with garlic mayonnaise
- ✓ Pan tomaca** **V DF** **£2.95**
Toasted bread spread with grated tomatoes, parsley, garlic & olive oil
- Pan tomaca con queso** **V** **£2.95**
As above but with melted cheese topping
- ✓ Pan rústico** **V DF** **£2.75**
Olive and oregano bloomer (when available)
- Pan fresco** **V DF** **£1.95**
Fresh bread (baguette)
- ✓ Aceitunas** **V GF DF Vegan** **£2.95**
Green queen olives
- ✓ Aceitunas marinadas** **V GF DF Vegan** **£3.75**
Black & green olives marinated in lemon, garlic & chillies
- ✓ Queso manchego** **GF** **£5.75**
Cheese from La Mancha served with grapes
- ✓ Alcachofas con anchoas** **GF DF** **£4.50**
Artichoke hearts served with salted anchovies
- ✓ Boquerones con tomate** **GF DF** **£4.75**
Unsalted anchovies marinated in olive oil, vinegar & garlic served with tomato
- ✓ Berenjenas con miel** **V DF* on request Vegan on request** **£4.75**
Crispy slices of deep-fried aubergine, lightly covered in cane honey
- ✓ Pimientos del padrón** **V GF DF Vegan** **£4.95**
Fried padrón peppers dusted with sea salt
- ✓ Ensalada mixta** **V GF DF Vegan** **£5.95**
Lettuce, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing
- Ensalada El Coto** **V GF** **£6.95**
Vine tomato, avocado and grated goat's cheese drizzled with olive oil.
- Ensalada El Torero** **GF DF** **£6.95**
Salad with vine tomato, tuna, white & green asparagus, egg, onion, & olives with olive oil & vinaigrette dressing
- Ensalada rústica** **V GF N** **£6.95**
Salad of mixed green leaves with walnuts, blue cheese and an olive oil & balsamic vinegar dressing

Embutidos Cured Meats

- ✓ **Jamón serrano** DF GF (without breadsticks) £5.75 / £9.95
Cured Spanish ham (small / large portion)
- Tabla mixta** GF (without breadsticks) £9.95
Serrano ham and manchego cheese
- Jamón ibérico** DF GF (without breadsticks) £9.75 / £18.95
Special cured Spanish ham (small / large portion)
- Surtido de embutidos ibéricos** DF GF (without breadsticks) £7.75 / £14.50
Assortment of Spanish cured sausage meats (small / large portion)
- Quesos** V GF (without crackers) £9.75
Selection of cheeses

Tapas Calientes Hot Tapas

- Bacalao con tomate confitado** DF £5.95
Cod lightly dusted in flour & fried served in a pepper & onion tomato coulis
- ✓ **Gambas al ajillo** DF GF £6.25
King prawns sautéed in olive oil with chilli peppers & garlic
- Gambas al pil-pil** DF GF £6.25
King prawns sautéed in olive oil with sweet paprika & garlic
- Gambas al vino blanco** DF GF £6.25
King prawns cooked in white wine with garlic & parsley
- ✓ **Gambas con gabardina** DF* £6.25
King prawns deep-fried in a beer batter
- ✓ **Croquetas de salmón, gambas & puerros** £6.25
Home-made salmon, prawn & leek croquettes.
- ✓ **Calamares a la molinera** DF* £6.50
Fried battered squid rings served with garlic mayonnaise
- ✓ **Puntillas Andaluzas** DF* £6.95
Lightly dusted in flour and deep fried baby squid
- Paella valenciana** GF DF* £4.85
Rice dish with fish, seafood & chicken
- Pescaito frito** DF* £8.50
Mixture of fish lightly dusted in flour and fried (including prawns)
- ✓ **Papas a lo pobre** V DF* GF* Vegan £4.50
Potatoes fried in olive oil with green peppers and onions
- ✓ **Patatas al infierno** V DF* GF* Vegan £4.50
Potatoes with a hot tomato sauce
- ✓ **Champiñones al vino blanco** V DF GF Vegan £4.25
Mushrooms sautéed in olive oil with garlic, parsley & dry white wine
- Tortilla española** V DF* GF* £4.25
Spanish omelette with potatoes and onions
- Salteado de verduras** V DF GF £3.95
Mixture of vegetables par grilled & fried in olive oil
- ✓ **Arroz a la hortelana** V DF GF Vegan £4.35
Rice dish cooked with mixed vegetables
- Berenjenas gratinadas** V GF DF* ask for no cheese Vegan ask for no cheese £5.75
Aubergines in a tomato sauce topped with cheese
- ✓ **Potaje de titos** V DF GF Vegan £4.25
Chickpeas cooked with vegetables seasoned with cumin & spices

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Tapas Calientes Hot Tapas continued....

✓ Croquetas de queso y verduras V	£5.95
Home-made cheese and vegetable croquettes	
✓ Fricasé de pollo GF	£5.75
Chicken cooked with onions, mushrooms & brandy in a cream sauce	
✓ Pollo empanado con salsa picante *	£5.25
Strips of breaded chicken breast with a spicy pepper salsa	
✓ Pollo al vino blanco DF GF	£5.25
Chicken cooked in olive oil with garlic & white wine	
✓ Arroz con pollo "Mama Antonia" DF GF	£4.85
Rice cooked with pork & chicken in white wine	
✓ Croquetas de jamón y pollo	£5.95
Home-made ham & chicken croquettes	
Cordero en caldereta GF	£6.75
Lamb braised in a tomato & white wine sauce with paprika & herbs	
✓ Lomitos al cabrales GF	£5.45
Pork fillet served in a creamy blue cheese & mushroom sauce	
Habas con jamón serrano DF GF	£4.50
Broad beans fried in olive oil with Spanish ham	
Brocheta de pollo * DF* GF*	£5.50
Chicken breast, pepper & onion kebab served with potatoes & salad	
Dátiles con beicon DF* GF* N	£4.25
Dates with an almond centre wrapped in streaky bacon	
✓ Morcilla con tomate DF GF	£4.95
Spanish black sausage in a tomato sauce	
✓ Ternera a la riojana DF GF	£5.95
Beef stew cooked with carrots & peas in a rich red wine sauce	
✓ Chorizo picante frito al vino blanco DF GF	£4.95
Spicy chorizo sausage fried in olive oil with garlic & white wine	
✓ Albóndigas "El Torero"	£5.75
Home-made pork meatballs in a rich tomato & vegetable sauce	
✓ Ropa vieja DF GF*	£5.95
Chickpeas with diced spicy sausages & pork loin in a tomato sauce	
✓ Patatas cortijeras DF* GF*	£4.85
Potatoes fried with chorizo and red peppers	
Picadillo ibérico DF* GF*	£5.25
Chunks of chorizo & fried potatoes scrambled with eggs	
Carrilleras de cerdo al vino de Jerez GF DF	£5.95
Pork cheeks slow cooked in sweet sherry served with straw potatoes.	
Selección de croquetas (mar y montana)	£8.25
2 salmon & prawns, 2 chicken & ham and 2 cheese & vegetable croquettes	

Not all dishes will arrive at the same time as preparation times vary for each dish

Let us know if you wish to see our **Allergen Guide**
or if you have any special dietary requirements.

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GF* - have been fried in oil that has been used to fry other items that contain gluten
DF* - have been fried in oil that has been used to fry other items that contain dairy

*** denotes dishes marinated in Soya Sauce**

We cannot guarantee that any of our dishes are completely free from trace of nuts or gluten. Fish dishes may contain bones.

Selection of Tapas for 2 people £17.95 per person

Pan & ali oli V DF

Fresh bread with a garlic mayonnaise dip

★ Ensalada mixta V GF DF Vegan

Lettuce, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing

Tapas mixta GF

Selection of Serrano ham, Manchego cheese & olives marinated in lemon, garlic & chillies

Patatas cortijeras DF* GF*

Potatoes fried with chorizo & red peppers

Arroz con Pollo "Mama Antonia" DF GF

Rice cooked with pork & chicken in white wine

Lomitos al cabrales GF

Pork fillet served in a creamy blue cheese & mushroom sauce

★ Gambas con gabardina DF*

King prawns deep-fried in beer batter

★ Croquetas de salmón y gambas

Home-made salmon and prawn croquettes

★ Dátiles con beicon DF* GF* N

Dates with an almond centre wrapped in bacon

To offer you a wider selection of dishes, some of the tapas (as indicated ★) in this menu are half portions of the tapas found on our normal tapas menu

Selection of Tapas for 3 people £17.95 per person

Pan & ali oli V DF

Fresh bread with a garlic mayonnaise dip

★ Ensalada mixta V GF DF Vegan

Lettuce, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing

Tapas mixta GF

Selection of Serrano ham, Manchego cheese & olives marinated in lemon, garlic & chillies

Patatas cortijeras DF* GF*

Potatoes fried with chorizo & red peppers

Arroz con Pollo "Mama Antonia" DF GF

Rice cooked with pork & chicken in white wine

Lomitos al cabrales GF

Pork fillet served in a creamy blue cheese & mushroom sauce

★ Gambas con gabardina DF*

King prawns deep-fried in beer batter

★ Croquetas de salmón y gambas

Home-made salmon and prawns croquettes

★ Dátiles con beicon DF* GF* N

Dates with an almond centre wrapped in bacon

Cordero en caldereta GF

Lamb braised in tomato & white wine sauce with paprika & herbs

To offer you a wider selection of dishes, some of the tapas (as indicated ★) in this menu are half portions of the tapas found on our normal tapas menu

Tapas Selection Menus for 4+ people

Tapas Selection menus are based on 4 people sharing (minimum 4 people) and prices are per person.

For 4 people you get one of every dish on the selection menu, for 8 people you get two of every dish etc. For numbers that aren't exact multiples of four you will receive extra of some of the dishes so as to be equal to the price per head quoted. Depending on availability we may have to substitute tapas on the selection menu for a tapa of the same price. The breads and cold starters are served first, with the hot tapas to follow.

V indicates dishes suitable for vegetarians.

If there are vegetarians in your group, we can substitute some of the dishes for vegetarian alternatives.

EL CLÁSICO

£17.95 per person

Pan y ali oli V DF

Fresh bread with a garlic mayo dip

Pan tomaca V DF

Toasted bread spread with grated tomatoes, olive oil, garlic & parsley

Queso manchego GF

Manchego cheese

Jamón serrano GF

Spanish cured ham

Ensalada mixta V GF DF Vegan

Mixed leaves, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing



Patatas al infierno V GF* DF* Vegan

Deep-fried potatoes with a spicy, hot tomato sauce

Papas a lo pobre V GF DF Vegan

Potatoes fried in olive oil, green peppers & onions

Pollo al vino blanco GF DF

Chicken cooked in olive oil with garlic & white wine

Gambas al ajillo GF DF

King prawns sautéed in olive oil with garlic & chillies

Albóndigas "El Torero"

Home-made pork meatballs in a tomato sauce

Paella Valenciana GF DF

Rice cooked with fish, seafood & chicken

Champiñones al vino blanco V GF DF Vegan

Mushrooms sautéed in olive oil with garlic, parsley & white wine

Lomitos al cabrales GF

Pork tenderloin in a creamy blue cheese & mushroom sauce

Chorizo al vino blanco GF DF

Chorizo sausage cooked with garlic & white wine

EL TORERO

£19.95 per person

Pan y ali oli V DF

Fresh bread with a garlic mayo dip

Pan tomaca V DF

Toasted bread spread with grated tomatoes, olive oil, garlic & parsley

Queso manchego GF

Manchego cheese

Jamón serrano GF

Spanish cured ham

Ensalada mixta V GF DF Vegan

Mixed leaves, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing

Aceitunas V GF DF Vegan

Green queen olives



Patatas pobre V GF* DF* Vegan

Potatoes fried in olive oil with green peppers & onions

Tenera a la riojana GF DF

Home-made beef stew

Fricasé de pollo GF

Chicken cooked with mushrooms & brandy in a cream sauce

Gambas al ajillo GF DF

King prawns sautéed in olive oil with garlic & chillies

Potaje de titos V GF DF Vegan

Chickpeas cooked with vegetables seasoned with cumin & spices

Croquetas de queso y verduras V

Home-made cheese and vegetable croquettes

Calamares a la molinera DF*

Deep-fried battered squid rings

Ropa vieja GF DF

Chickpeas cooked with diced spicy sausages & pork loin

Chorizo al vino blanco GF DF

Spanish sausage cooked with garlic & white wine

Arroz a la Hortelana V GF DF Vegan

Rice dish cooked with mixed vegetables

Champiñones al vino blanco V GF DF Vegan

Mushrooms sautéed in olive oil with garlic, parsley & white wine

ALHAMBRA

£23.95 per person

Pan y ali-oli V

Fresh bread served with a garlic mayonnaise dip

Pan tomaca V

Toasted bread spread with grated tomatoes, olive oil, garlic & parsley and topped with melted cheese

Aceitunas marinadas V GF DF Vegan

Marinated black & green olives

Tabla de jamón ibérico

Large portion of special Spanish cured ham

Ensalada El Torero GF DF

Beef tomato, tuna, white asparagus, onions, egg & green olives with an olive oil & balsamic vinegar dressing

Berenjenas con miel V

Crispy slices of deep-fried aubergine, drizzled in honey



Patatas cortijeras GF* DF*

Potatoes fried in olive oil with red peppers & chunks of chorizo sausage

Cordero en caldereta GF DF

Lamb braised in tomato & white wine

Pescaito frito DF*

Mixture of fish lightly dusted in flour and fried

Habas con jamón GF DF

Broad beans cooked with chunks of Spanish ham

Dátiles con beicon GF* DF* N

Dates with an almond centre wrapped in bacon

Picadillo ibérico beicon GF* DF*

Chunks of chorizo & fried potatoes scrambled with eggs

Gambas con gabardina beicon DF*

King prawns deep-fried in a beer batter

Croquetas de queso y verduras V

Home-made cheese and vegetable croquettes

Lomitos al cabrales GF DF

Pork fillets in a creamy blue cheese & mushroom sauce

Potaje de titos V GF DF Vegan

Chickpeas cooked with vegetables seasoned with cumin

Paellas y Arroces Paellas and Rices

Minimum of 2 people required

Cooking time 40-45 minutes

At busy times, cooking time may be longer

Paella valenciana DF GF	£12.95 per person
Rice with chicken, fish and seafood	
Paella mixta DF GF	£12.95 per person
Rice with chicken, pork and chorizo DF GF	
Paella de pescado y mariscos	£13.50 per person
Rice with fish and seafood	
Arroz negro DF GF	£13.50 per person
Rice with fish and seafood cooked with squid ink	
Arroz "Mama Antonia" DF GF	£12.95 per person
Rice with pork & chicken cooked in white wine	
Paella a la hortelana V DF GF	£10.95 per person
Country style rice cooked with vegetables	

Postres Desserts

Tarta de Santiago V N	£5.75
Typical Spanish almond cake	
Tarta de queso con fresa y rubarb V GF	£5.25
Delicate and soft cheesecake with a top layer of sumptuous strawberry and rubarb preserve. "gluten free"	
Tarta de queso al limón V GF	£5.25
Refreshing lemon cheesecake. "gluten free"	
Tarta de doble chocolate	£5.25
Rich double baked chocolate cheesecake.	
Trufito V N	£4.25
Chocolate ice-cream encased in a chocolate shell with almonds pieces and a chocolate centre.	
Selección de helados	£3.50
Selection of vanilla, strawberry and chocolate ice-cream	

Please Note: all desserts may contain traces of nuts

Brandies

	25ml
Soberano	£4.25
Veterano	£4.25
Magno	£4.25
Carlos I	£4.75
Lepanto	£4.75
Remy Martin	£4.95

Cafés y Tés
Coffees & Teas

All coffees available DECAFFEINATED

Espresso Single shot of strong coffee	£2.10
Solo doble Double espresso	£2.50
Americano Filter coffee	£2.10
Cortado Espresso with a dash of hot milk	£2.20
Café con leche Shot of strong coffee filled up with hot milk	£2.50
Cappuccino Strong coffee with hot milk topped with foam & dusted with chocolate	£2.70
Chocolate Caliente Hot chocolate made with hot milk and Cadbury's powder	£2.70
Café con crema Americano with a pot of cream	£2.50
Carajillo Espresso coffee with a shot of Spanish brandy	£4.25
Café con licor Liqueur coffee served with a layer of cream	£4.95
Té Pot of tea (Breakfast, Early Grey, Mint or Camomile)	£1.90

All prices are inclusive of VAT at the current rate