



Tapas Menu

Bread & olive oil	€1½
Spanish olives	€2
Beetroot arancini stuffed with goat cheese	€2
Polenta chips with rosemary salt & parmesan	€2
Marinated mushrooms	€2
Serrano ham crostini with shallots, olives & orange	€2½
Paprika, garlic & lemon chicken skewers	€2
Manchego, honey & chilli	€2½
Stuffed prawns piquillo peppers	€3
Spiced lamb cutlets	€3
Chickpea & chorizo with red wine & honey	€2½
Patatas bravas	€3
Smoked mackerel, tomato & egg salad	€2½
Roast padron peppers with olive oil & sea salt	€3
Halloumi, beetroot & blood orange salad	€2
Serrano ham with marinated garlic	€2½
Anchovies on garlic toasts	€2½
Crispy fried squid	€3
Pil pil prawns	€3½
Pastel de Nata	€2½

We suggest 2-3 Tapas per person to start
Please note that dishes will be served as ready

Spanish Wines

	glass	carafe	bottle
White			
Pleno Viura Chardonnay, Navarra	€3¾	€10	€15
Ostatu Blanco Rioja			€22
Albariño, Castro Martin, Rias Biaxas			€25
Rosé			
Pleno Rosado, Navarra	€3¾	€10	€15
Red			
Pleno Tempranillo Navarra	€3½	€9¾	€14
Vina Bujanda Rioja Crianza	€5¾	€15	€22

Spanish Beers

San Miguel	€3
Daura Damm (gluten free)	€4½

Why not try our Spanish gin: Gin Mare with rosemary and green olive