

Menu

Pica-Pica @ Chupitos

BASKET OF BREAD WITH AIOLI	4.75
PAN CON TOMATE (BREAD WITH TOMATO)	4.95
PADRON PEPPER	5.95
PATATAS BRAVAS	6.50
JALAPEÑO CROQUETTE	7.95
BAKED TETILLA CHEESE AND CRISPY BREAD	7.95
BEETROOT AND SHALLOT TART WITH GOAT CHEESE	9.95
PUNTILLITAS (FRIED SQUID)	10.95
COD CHEEKS IN CHILLI AND WHITE WINE SAUCE	10.95
TIGRES RABIOSOS (SPICY MUSSELS)	12.50
SCALLOPS WITH CAULIFLOWER, BACON AND PEA PUREE	12.50
GAMBAS AL AJILLO (GARLIC PRAWNS)	12.95
SPICED CHICKEN LIVER AND BREAD	8.99
LOMO SALTADO WITH SKINNY FRIES	12.50
CROQUETAS DE JAMÓN (HAM CROQUETTE)	8.25
CHORIZO AL INFIERNO (FLAMING CHORIZO)	8.95
CHORIQUESO (MELTED CHEESE WITH CHORIZO)	8.25
PAPAS CON CHORIZO (CHORIZO STEW)	8.50
RISOTTO BALLS WITH HERB AIOLI	7.25
DUCK SPRING ROLLS	7.95
ALBONDIGAS (BEEF AND PORK MEAT BALLS IN TOMATO SAUCE)	8.25
CARRILLADAS IBERICAS (IBERICO PORK CHEEKS)	9.25
BUFFALO WINGS	7.99
CHICKEN SATAY	7.99
IBERICO PORK RIBS	12.50
IBERICO SECRETO	13.50

Charcuterie / Cheese

SPANISH CHEESE SELECTION	8.50
JAMÓN SERRANO (CHARCUTERIE)	8.95
SALCHICHON IBÉRICO (CHARCUTERIE)	8.95
CHORIZO IBÉRICO (CHARCUTERIE)	9.95
JAMÓN IBÉRICO DE BELLOTA (CHARCUTERIE)	13.50
IBÉRICO SELECTION (CURED MEAT)	14.25

Huevos / Arrozes

TORTILLA CLASSICA	5.50
HUEVOS ALA FLAMENCO	6.25
HUEVOS ROTOS	8.50
ARROZ CON VERDURAS	13.00
ARROZ CON CEPÍA (BLACK INK RICE)	15.95
SEAFOOD AND CHICKEN PAELLA	16.95
CHORIZO AND CHICKEN PAELLA	17.95

Set Menu

2 COURSES £29.99 PP OR 3 COURSES £35.99 PP

Starters

TOMATO SOUP WITH CHILLI OIL DRIZZLE (V)
GRILLED SQUID SERVED WITH POTATOES, CHORIZO AND SPICED SQUASH PUREE
PRAWNS AL PIL-PIL WITH WHITE BREAD
SCOTCH EGG AND HERB AIOLI
SERRANO HAM W MELON
SPANISH SKEWER

Main Course

VEGAN STIR FRY WITH VEGETABLES AND CHIPS
FISH OF THE DAY W/ ROASTED VEGETABLES, POTATOES & ASSORTED HERB SALSA
ROASTED CHICKEN WITH VEGETABLES, POTATOES AND RED WINE JUS
IBERICO PORK CHOP W/ ROAST POTATOES, ROOT VEGETABLES AND RED WINE JUS
LAMB SERVED WITH ROASTED ROOT VEGETABLES, MASH POTATO
GRILLED SIRLOIN STEAK SERVED WITH TRIPLE COOKED CHIPS, GREEN (V)
WILD VENISON W MASH AND VEGETABLES

Desserts

HAZELNUT AND CARAMEL PARFAIT WITH CARAMELISED PEAR
CHOCOLATE STUFFED CHURROS WITH DULCE DE LECHE ICE-CREAM
TRIPLE CHOCOLATE MOUSSE WITH SALTED CARAMEL ICE-CREAM
NEW YORK STYLE CHEESE CAKE W SORBET
STICKY PUDDING WITH RUM AND RAISIN ICE-CREAM

Wines

Sparkling Wines

	125ML	BTL
TERRA BRUT, PARELLADA, MACABEO, XARE-LO, DO CAVA, SPAIN	8.95	30.00
SIGNAT ROSE BRUT, PROSECCO, DO CAVA, SPAIN	7.25	29.00
TERRA SERENA, TREVISO, PROSECCO, ITALY	7.25	29.00
NICOLO ET PARADIS BRUT NV, P NOIR, CHARD, P MEUNIER, CHAMPAGNE, FRANCE	9.50	55.00
MOËT & CHANDON IMPERIAL BRUT, NV, CHAMPAGNE, FRANCE		75.00
DOM PERIGNON VINTAGE 2006, CHAMPAGNE, FRANCE		275.00
CRISTAL LOUIS ROEDERER 2009, CHAMPAGNE, FRANCE		385.00

Rose Wine

	125ML	250ML	BTL
ESPETO ROSADO, BOBAL, VDT CASTILLA, SPAIN	4.65	7.80	23.00
TRASHUMANTE, GARNACHA, NAVARRA, SPAIN	4.55	7.80	24.00
HACIENDA LÓPEZ HARO, GARNACHA, RIOJA, SPAIN			28.00

White Wine

	125ML	250ML	BTL
ESPETO BLANCO, VERDEJO, VDT CASTILLA, SPAIN	4.65	7.80	23.00
BODEGAS HACIENDA MAULE, SAUVIGNON BLANC, CHILE	4.80	8.10	24.50
COLLICENTO COLLI VICENTINI, PINOT GRIGLIO, ITALY	4.80	8.10	24.50
HACIENDA LÓPEZ DE HARO, VIURA, LA RIOJA, SPAIN	5.25	9.25	28.00
PASO A PASO ORGANIC, VERDEJO, SAUVIGNON BLANC, VDT CASTILLA, SPAIN	5.25	9.25	28.00
ALBARIÑO, RIAS BAIXAS			32.50
CUVEE DE BRIEN, VIOGNIER, FRANCE			30.00
HA HA , SAUVIGNON BLANC, NEW ZEALAND			31.00

Red Wine

	125ML	250ML	BTL
ESPETO TINTO, TEMPRANILLO, VDT CASTILLA, SPAIN	4.65	7.80	23.00
FINCA CERRADA, TEMPRANILLO, VDT CASTILLA, SPAIN	4.80	8.10	24.50
MAULE, CABERNET SAUVIGNON, CHILE	4.80	8.10	24.50
HACIENDA LÓPEZ DE HARO, TEMPRANILLO RIOJA, SPAIN			26.00
AÑARES CRIANZA, TEMPRANILLO, GARNACHA,	5.25	9.25	28.50
CARLA CHIARO, MALBEC, ARGENTINA	5.25	9.25	28.50
CERRO AÑÓN RESERVA, TEMPRANILLO, GARNACHA, RIOJA			38.00
CERRO AÑÓN GRAN RESERVA, TEMPRANILLO, GARNACHA, RIOJA			45.00
DOLCETTO D'ALBA, CORTESE, PIEDMONT			45.00

Sherry & Dessert Wines

	0.75ML
DELGADO ZULETA FINO, PALOMINO FINO, JEREZ	6.50
DELGADO ZULETA MEDIUM DE AMONTILLADO, PALOMINO FINO, MUSCATEL, JEREZ	6.50
DELGADO ZULETA CREAM, MOSCATEL, PALOMINO FINO, JEREZ	6.50
MOSCATEL DE LA MARINA, MOSCATEL, ALICANTE	6.50



HAPPY HOUR

MONDAY TO FRIDAY 12-5PM
50% OFF ON SELECTED COCKTAILS,
HOUSE WINE AND BEER ONLY

Sparkling Cocktails

KIR ROYAL	
Dash of Crème de Cassis topped up with Champagne	
BELLINI	9.99
Peach Puree, Topped with Champagne	
BY THE RIVER	9.99
Vodka, Cointreu, Raspberry Puree, Champagne	
BELLINI ROSSINI	9.99
Muddle Fruits, Amaretto, Prosecco	
FRENCH 75	9.99
Cognac, Apple, Cherry, w/ sp wine	

Martini Cocktails

CLASSIC MARTINI	9.99
Bombay or Absolut, Vermouth,	
FRENCH MARTINI	9.99
Absolut, Chambord, Pineapple Juice	
MANHATTANI	9.99
Makers Mark, Martini Rosso, Dash of Angostura Bitters	
COSMOPOLITANI	9.99
Vodka, Cointreau, Lime Juice, Cranberry Juice	
ESPRESSO MARTINI	9.99
Vodka, Frangelico, Chilled Espresso, Vanilla Liqueur,	
Caramel Syrup	

Sweet Libations

MOJITO	10.50
Havana 3yrs, Fresh Lime, Brown Sugar, Mint muddled and charged with layer of Dark Caribbean Myer's Rum	
CAIPIRINHA	10.50
Cachaça, Lime Wedges & Sugar Choose from: Raspberry & Peach	
LONG ISLAND ICE TEA	10.50
Absolut, Havana 3yrs, Bombay, Jose Cuervo Tequila, Cointreau and Lemon Juice topped up with Coca-Cola	
ALMOND BREEZE	10.50
Bombay, Amaretto, Cranberry Juice, Pineapple Juice, Dash of Lemon Juice	
RUSSIAN BRIDE	10.50
Absolut, Chambord, Raspberry Puree, Lime Juice, Vanilla Liqueur, Cranberry Juice	
CUBA LIBRE	10.50
Havanna 3Yrs, Lime Juice, Mint, Lime Wedge &Coke.	
BLOODY MARY	10.50
Absolut, Tomato Juice, vigorously shaken with our own Spice Mix, Strained over Ice, Served with Celery Stick	
NEGRONI	10.50
Gin, Campari, Sweet Vermouth	
BRAMBLE	10.50
Gin, Lemon Juice, Sugar Syrup, Crème de Mure.	
SANGRIA	9.50 GLASS
Our secret recipe brought straight from Spain. Choose from: Cava, Red or White	

JUGS

SANDRIA RED OR WHITE	23.00
Our secret recipe brought straight from Spain.	
CLASSIC PIMMS	19.50
Pimms, Lemonade, Orange, strawberry, Mint & Cucumber	

Frozen Cocktails

9.99	PIÑA COLADA
	White Rum, Malibu, Blended With Fresh Pineapple & Coconut Milk
9.99	DAIQUIRI
	Havana 3, Lime Juice, Gomme / Choose From:
9.99	MARGARITA
	Tequila, Cointreau, Fresh Lime Juice & Sugar
9.99	Choose from

Mocktails (non alcoholic)

9.99	VIRGIN MARY
	Tomato Juice, vigorously shaken with our own Spice Mix, Strained over Ice, Served with Celery Stick
9.99	SMILE
	Fresh banana, strawberry, cranberry juice – blended for your pleasure
9.99	SAN FRANCISCO
	Pineapple Juice, Orange Juice & Dash of Grenadine
9.99	GRAPEFRUIT / ELDERFLOWER FIZZ

Liqueur Coffees

8.50	FRENCH COFFEE
	Cognac, Coffee and Cream
8.50	CAFÉ JAMAICA
	Rum, Coffee and Cream
8.50	IRISH COFFEE
	Jameson Irish Whiskey, Coffee and Cream
8.50	ITALIAN COFFEE
	Amaretto, Coffee and Cream
8.50	CALYPSO
	Tia Maria, Coffee and Cream
8.50	BAILEYS COFFEE
	Baileys Liqueur, Coffee and Cream

Whiskies

50ML	HIGHLAND
	OBAN, 14 YEAR OLD, 43%
10.50	SPEYSIDE
	GLENFIDDICH, 12 YEAR OLD
8.50	MACALLAN, 10 YEAR OLD
	ISLAY
8.50	LAPHROAIG, 10 YEAR OLD
	SKYE
9.00	TALISKER, 10 YEAR OLD, 45.8%
	IRISH
6.50	JAMESON'S
	BOURBON AND SOUR MASH
6.80	JACK DANIEL'S
8.50	WOODFORD RESERVE

All prices are inclusive of VAT. ASK YOUR WAITER FOR ANY ALLERGIES

Liquers

9.50	AMARETTO DI SARONNO	6.50
	BAILEYS	6.50
	CHAMBORD	6.50
	COINTREAU	6.50
9.50	FRANGELICO	6.50
	GRAND MARNIER	6.75
9.50	MALIBU	6.50
	SAMBUCA WHITE	6.00
	SAMBUCA BLACK	6.00
	SOUTHERN COMFORT	6.50
	TIA MARIA	6.50
	PASSOA	6.00
	MALIBU COCONUT	6.50

Bottled Beers

5.25	ESTRELLA DE GALICIA 330ML (Spain) 5%
5.95	ALAMBRA RESERVA (Spain) 6%

Pints

6.55	ALAMBRA CLASICA (SPAIN) 4.2%
6.80	ESTRELLA DAMM

Cider

5.80	REKORDERLIG STRAWBERRY & LIME
5.80	REKORDERLIG APPLE

Juices

2.99	ORANGE
2.99	PINEAPPLE
2.99	CRANBERRY
2.99	APPLE JUICE

Mineral Water

3.50	SOURCE STILL (750ML)
3.50	SOURCE SPARKLING (750ML)

Soft Drinks

2.80	DIET COKE
2.80	LEMONADE
2.80	GINGER ALE
2.80	TONIC
2.80	SODA WATER
2.80	BITTER LEMON

Hot Drinks

2.50	FILTER COFFEE
2.50	ESPRESSO
2.50	MACCIATO
2.75	DOUBLE ESPRESSO
2.75	MACCIATO
3.00	CAPPUCCINO
3.00	CAFÉ LATTE
3.00	TEA & INFUSIONS
3.50	FRESH MINT TEA
3.50	HOT CHOCOLATE