

Mains

Pica-Pica @ Chupitos

BASKET OF BREAD WITH AIOLI	3.50
PAN CON TOMATE (Bread with Tomato)	3.50
PADRON PEPPER	3.95
PATATAS BRAVAS	4.50
TORTILLA CLASSICA (Spanish Omelet)	5.50
JALAPEÑO CROQUETTE	5.95
BAKED TETILLA CHEESE AND CRISPY BREAD	6.95
BEETROOT AND SHALLOT TART WITH GOAT CHEESE	7.25
SMOKED HADDOCK BRANDADE CAKES WITH LIME YOGURT	6.25
PUNTILLITAS (Fried Baby Squid)	6.25
COD CHEEKS IN CHILLI AND WINE SAUCE	8.50
TIGRES RABIOSOS (Spicy Mussels)	9.50
SCALLOPS WITH CAULIFLOWER, BACON AND PEPPA PUREE	9.25
GAMBAS AL AJILLO (Garlic Prawns)	9.55
SPICED CHICKEN LIVER AND BREAD	6.50
BUFFALO CHICKEN WINGS	6.50
CHICKEN SATAY	5.65
CROQUETAS DE JAMÓN (Ham Croquette)	5.95
CHORIZO AL TINTO (Chorizo in Red Wine)	6.55
DUCK SPRING ROLLS	6.25
ALBONDIGAS (Beef and pork meat balls in Tomato Sauce)	6.95
PRAWN CAKES WITH LEMON AIOLI	8.20
CARRILLADAS IBERICAS (Iberico Pork Cheeks)	8.50

Charcuterie

JAMÓN SERRANO (Charcuterie)	6.90
SALCHICHON IBÉRICO (Charcuterie)	6.90
CHORIZO IBÉRICO (Charcuterie)	6.90
JAMÓN IBÉRICO DE BELLOTA (Charcuterie)	13.50
HALF & HALF (Charcuterie & Meat and Cheese Plater)	13.75
IBÉRICO SELECTION (Cured Meat)	13.50

Mains

WILD MUSHROOM PAPPARDELLE WITH MUSHROOM CREAM SAUCE	12.50
PAELLA VALENCIANA (Seafood and Chicken Paella)	12.95
ARROZ CON RAPE Y MEJILLONES (monkfish And Mussel Rice)	12.95
SEAFOOD LINGUINE WITH SQUID, PRAWNS AND CLAMS	13.75
CHICKEN SUPREME, STUFFED CHICKEN LEG WITH JULIANNE OF VEGETABLE AND POTATO CROQUETTES	15.50
ROASTED MONKFISH WITH CHARDONEY TOMATO SAUCE, CLAMS AND SPINACH	17.50
MAGRET DUCK BREAST WITH NEW POTATO AND ROASTED ROOT VEGETABLES	16.90
RUMP OF LAMB WITH POTATO GRATIN, PROVINCIAL VEGETABLES AND MINTED PEA PUREE	17.75
IBÉRICO PORK LOIN AND COLCANNON POTATOES WITH ROOT VEGETABLES	18.75
STEAM BROCCOLI AND REDWINE JUS	
SIRLOIN STEAK WITH TRIPLE COOKED CHIPS, WILD MUSHROOMS AND SPINACH	19.50

Desserts

STICKY DATE PUDDING SERVED WITH VANILLA ICE CREAM	5.50
CHOCOLATE MOUSSE SERVED WITH RASPBERRY SORBET	5.50
CHOCOLATE STUFFED SPANISH CHURROS WITH DULCE DE LECHE ICE-CREAM	5.50
UPSIDE DOWN APPLE AND ALMOND TART WITH RUM AND RAISIN ICE CREAM	5.50
SELECTION OF CHEESES, GRAPES, QUINCE JELLY AND HOUSE BREAD	6.50

Wines

Sparkling Wines

	125ML	BTL
SIGNAT BRUT, PARELLADA, MACABEO, XARE-LO, DO CAVA, SPAIN	6.95	28.00
SIGNAT ROSE BRUT, GARNACHA, DO CAVA, SPAIN	7.25	29.00
TERRA SERENA, TREVISO, PROSECCO, ITALY	6.95	28.00
NICOLO ET PARADIS BRUT NV, P NOIR, CHARD, P MEUNIER, CHAMPAGNE, FRANCE	8.95	50.00
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	4.25	7.30	19.00
TRASHUMANTE, GARNACHA, NAVARRA, SPAIN	4.35	7.40	21.00
HACIENDA LÓPEZ HARO, GARNACHA, RIOJA, SPAIN			25.00

White Wine

	125ML	250ML	BTL
ESPETO BLANCO, VERDEJO, VDT CASTILLA, SPAIN	4.20	7.25	19.00
BODEGAS HACIENDA MAULE, SAUVIGNON BLANC, CHILE	4.35	7.40	21.00
COLLICENTO COLLI VICENTINI, PINOT GRIGLIO, ITALY	4.35	7.40	21.00
HACIENDA LÓPEZ DE HARO, VIURA, LA RIOJA, SPAIN	4.45	7.65	23.00
PASO A PASO ORGANIC, VERDEJO, SAUVIGNON BLANC, VDT CASTILLA, SPAIN			24.00
GRAN FABIÁN, ALBARIÑO, RIAS BAIXAS			26.00
CUVEE DE BRIEN, VIOGNIER, FRANCE £26.50			
GEORGE MICHEL, SAUVIGNON BLANC, NEW ZEALAND			29.00
NORA DE NEVE, BARREL AGED, RIAS BAIXAS			45.92

Red Wine

	125ML	250ML	BTL
ESPETO TINTO, TEMPRANILLO, VDT CASTILLA, SPAIN	4.20	7.25	19.00
FINCA CERRADA, TEMPRANILLO, VDT CASTILLA, SPAIN	4.35	7.40	21.00
MAULE, CABERNET SAUVIGNON, CHILE	4.40	7.45	22.00
HACIENDA LÓPEZ DE HARO, TEMPRANILLO RIOJA, SPAIN			23.00
MALBEC 34' MENDOZA, ARGENTINA			24.00
AÑARES CRIANZA, TEMPRANILLO, GARNACHA,	4.95	8.95	26.00
CARLA CHIARO, MALBEC, ARGENTINA	5.25	9.25	28.00
HITO, TINTA FINO, RIBERA DEL DUERO			30.00
CERRO AÑÓN RESERVA, TEMPRANILLO, GARNACHA, RIOJA			35.00
CERRO AÑÓN GRAN RESERVA, TEMPRANILLO, GARNACHA, RIOJA			40.00
DOLCETTO D'ALBA, CORTESE, PIEDMONT			45.00

Sherry & Dessert Wines

	0.75ML
DELGADO ZULETA FINO, PALOMINO FINO, JEREZ	3.00
DELGADO ZULETA MEDIUM DE AMONTILLADO, PALOMINO FINO, MUSCATEL, JEREZ	3.00
DELGADO ZULETA CREAM, MOSCATEL, PALOMINO FINO, JEREZ	3.00
MOSCATEL DE LA MARINA, MOSCATEL, ALICANTE	3.50



**NEW
APP**

ENJOY FREE COCKTAILS, PROSECCO, BEERS,
BURGERS & SWEETS. PLUS MORE OFFERS & EVENTS.
SIMPLY SCAN THE QR CODE



Sparkling Cocktails

- KIR ROYAL**
Dash of Crème de Cassis topped up with Champagne
- BELLINI**
Peach Puree, Topped with Champagne
- BY THE RIVER**
Vodka, Cointreau, Raspberry Puree, Champagne
- BELLINI ROSSINI**
Muddle Fruits, Amaretto, Prosecco

Martini Cocktails

- CLASSIC MARTINI**
Bombay or Absolut, Vermouth, lovingly bespoke to
Your taste: dry, olive, twist, dirty or Gibson
- FRENCH MARTINI**
Absolut, Chambord, Pineapple Juice
- MANHATTAN**
Makers Mark, Martini Rosso, Dash of Angostura Bitters
- COSMOPOLITAN**
Vodka, Cointreau, Lime Juice, Cranberry Juice
- ESPRESSO MARTINI**
Vodka, Frangelico, Chilled Espresso, Vanilla Liqueur,
Caramel Syrup

Longer Vibrations

- MOJITO**
Havana 3yrs, Fresh Lime, Brown Sugar, Mint muddled and
charged with layer of
Dark Caribbean Myer's Rum
- TERREMOTO (EARTHQUAKE)**
White Wine, Pisco & Pineapple Sorbet,
- CAIPIRINHA**
Cachaça, Lime Wedges & Sugar Choose from: Raspberry & Peach
- LONG ISLAND ICE TEA**
Absolut, Havana 3yrs, Bombay, Jose Cuervo Tequila, Cointreau
and Lemon Juice topped up with Coca-Cola
- ALMOND BREEZE**
Bombay, Amaretto, Cranberry Juice, Pineapple Juice, Dash of
Lemon Juice
- RUSSIAN BRIDE**
Absolut, Chambord, Raspberry Puree, Lime Juice, Vanilla Liqueur,
Cranberry Juice
- CUBA LIBRE**
Havanna 3Yrs, Lime Juice, Mint, Lime Wedge & Coke.
- BLOODY MARRY**
Absolut, Tomato Juice, vigorously shaken with our own Spice Mix,
Strained over Ice, Served with Celery Stick
- NEGRONI**
Gin, Campari, Sweet Vermouth
- BRAMBLE**
Gin, Lemon Juice, Sugar Syrup, Crème de Mure.
- SANGRIA** **7.00 RED/WHITE - 8.00 CAVA**
Our secret recipe brought straight from Spain. Choose from:
Cava, Red or White

JUGS

- SANDRIA RED OR WHITE** **21.00**
Our secret recipe brought straight from Spain.
- CLASSIC PIMMS** **15.50**
Pimms, Lemonade, Orange, strawberry, Mint & Cucumber

Frozen Cocktails

- 8.50 PIÑA COLADA**
White Rum, Malibu, Blended With Fresh Pineapple &
- 8.50**
Coconut Milk
- 8.50 DAIQUIRI**
Havana 3, Lime Juice, Gomme / Choose From:
- 8.50 MARGARITA**
Tequila, Cointreau, Fresh Lime Juice & Sugar
Choose from

Mocktails (non alcoholic)

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

Liqueur Coffees

- 8.50 FRENCH COFFEE** **7.50**
Cognac, Coffee and Cream
- CAFÉ JAMAICA**
Rum, Coffee and Cream
- IRISH COFFEE**
Jameson Irish Whiskey, Coffee and Cream
- ITALIAN COFFEE**
Amaretto, Coffee and Cream
- CALYPSO**
Tia Maria, Coffee and Cream
- BAILEYS COFFEE**
Baileys Liqueur, Coffee and Cream

Whiskies

- HIGHLAND**
OBAN, 14 YEAR OLD, 43%
- SPEYSIDE**
GLENFIDDICH, 12 YEAR OLD
MACALLAN, 10 YEAR OLD
- ISLAY**
LAPHROAIG, 10 YEAR OLD
- SKYE**
TALISKER, 10 YEAR OLD, 45.8%
- IRISH**
JAMESON'S
- BOURBON AND SOUR MASH**
JACK DANIEL'S
WOODFORD RESERVE

Liquers

- 8.50 AMARETTO DI SARONNO** **5.50**
- BAILEYS** **5.50**
- CHAMBORD** **5.50**
- COINTREAU** **5.50**
- FRANGELICO** **5.50**
- GRAND MARNIER** **5.75**
- MALIBU** **5.00**
- SAMBUCA WHITE** **5.00**
- SAMBUCA BLACK** **5.00**
- SOUTHERN COMFORT** **5.50**
- TIA MARIA** **5.00**
- PASSOA** **5.00**
- MALIBU COCONUT** **5.00**

Bottled Beers

- ESTRELLA DE GALICIA 330ML (Spain) 5%** **3.85**
- ALAMBRA RESERVA (Spain) 6%** **3.95**
- GUINNESS DRAUGHT 330ML (Ireland) 4.2%** **3.50**

Pints

- ALAMBRA CLASICA (SPAIN) 4.2%** **4.80**
- ESTRELLA DAMM** **4.80**

Cider

- REKORDERLIG STRAWBERRY & LIME** **4.50**
- REKORDERLIG APPLE** **4.50**

Juices

- ORANGE** **2.99**
- PINEAPPLE** **2.99**
- CRANBERRY** **2.99**
- APPLE JUICE** **2.99**

Mineral Water

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

50ML

Soft Drinks

- DIET COKE** **2.50**
- LEMONADE** **2.50**
- 6.50 GINGER ALE** **2.50**
- 7.00 TONIC** **2.50**
- SODA WATER** **2.50**
- BITTER LEMON** **2.50**

Hot Drinks

- 9.50 FILTER COFFEE** **2.50**
- ESPRESSO** **2.50**
- MACCIATO** **2.50**
- DOUBLE ESPRESSO** **2.75**
- MACCIATO** **2.75**
- 5.50 CAPPUCCINO** **2.75**
- CAFÉ LATTE** **2.50**
- TEA & INFUSIONS** **2.50**
- 5.80 FRESH MINT TEA** **2.50**
- 6.50 HOT CHOCOLATE** **2.75**

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