

Menu

Pica-Pica @ Chupitos

BASKET OF BREAD WITH AIOLI	3.75
PAN CON TOMATE (BREAD WITH TOMATO)	3.95
PADRON PEPPER	4.95
PATATAS BRAVAS	5.50
TORTILLA CLASSICA (SPANISH OMELETTE)	5.50
JALAPEÑO CROQUETTE	6.25
BAKED TETILLA CHEESE AND CRISPY BREAD	6.95
BETROOT AND SHALLOT TART WITH GOAT CHEESE	7.95
PUNTILLITAS (FRIED BABY SQUID)	8.95
COD CHEEKS IN CHILLI AND WINE SAUCE	9.95
TIGRES RABIOSOS (SPICY MUSSELS)	11.50
SCALLOPS WITH CAULIFLOWER, BACON AND PEA PUREE	11.50
GAMBAS AL AJILLO (GARLIC PRAWNS)	10.95
SPICED CHICKEN LIVER AND BREAD	6.50
CROQUETAS DE JAMÓN (HAM CROQUETTE)	7.25
CHORIZO AL INFIERNO (FLAMING CHORIZO)	7.95
DUCK SPRING ROLLS	6.55
ALBONDIGAS (BEEF AND PORK MEAT BALLS IN TOMATO SAUCE)	7.25
PRAWN CAKES WITH LEMON AIOLI	8.20
CARRILLADAS IBERICAS (IBERICO PORK CHEEKS)	9.95
BUFFALO WINGS	6.95
CHICKEN SATAY.	6.50

Charcuterie

JAMÓN SERRANO (CHARCUTERIE)	7.95
SALCHICHON IBÉRICO (CHARCUTERIE)	7.95
CHORIZO IBÉRICO (CHARCUTERIE)	7.95
JAMÓN IBÉRICO DE BELLOTA (CHARCUTERIE)	13.50
HALF & HALF (CHARCUTERIE & MEAT AND CHEESE PLATER)	14.25
IBÉRICO SELECTION (CURED MEAT)	14.25

Arrozes

ARROZ CON VERDURAS	11.00
ARROZ CON CEPIA (BLACK INK RICE)	13.95
SEAFOOD AND CHICKEN PAELLA	13.95
CHORIZO AND CHICKEN PAELLA	13.95
VEGAN STIR FRY CHICKEN W RICE AND CHIPS	16.95
POLLO CHICKEN SALTADO WITH WHITE RICE AND FRIES	15.50
GAMBAS SALTADO WITH RICE AND FRIES	17.50
LOMO BEEF SALTADO WITH WHITE RICE AND FRIES	19.50

Two Course Meal @ 29.95pp

Main Course

TOMATO GNOCCHI WITH CHEESE
FISH OF THE DAY W VEGETABLE AND POTATOES
CHICKEN BREAST WITH MIX VEGETABLE AND BAKED POTATO
BLACK HOOF PORK CHOP WITH CRUST, TRUFFLE ROAST POTATOES, ROOT V EGETABLES AND RED WINE JUS
WILD VENISON WITH MINTED PEA PUREE, WINTER VEGETABLES, POTATOES AND VENISON JUS
CONFIT DUCK LEG WITH SAGE AND ONION MASH, MIX GREEN VEGETABLES AND RED WINE JUS
LAMB SHANK SERVED WITH ROASTED ROOT VEGETABLES, LYONNAISE POTATOES AND LAMB JUS
GRILLED SIRLOIN STEAK SERVED WITH TRIPLE COOKED CHIPS, GREEN VEGETABLES AND GREEN PEPPERCORN SAUCE

Desserts

HAZELNUT AND CARAMEL PARFAIT WITH CARAMELISED PEAR
NEW YORK STYLE BAKED CHEESECAKE WITH RASPBERRY SORBET
STICKY FRUIT PUDDING WITH RUM AND RAISIN ICE CREAM
CHOCOLATE STUFFED CHURROS WITH DULCE DE LECHE ICE-CREAM
TRIPLE CHOCOLATE MOUSSE WITH SALTED CARAMEL ICE-CREAM
SELECTION OF CHEESES, GRAPES, QUINCE JELLY AND HOUSE BREAD

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

Bar

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	8.50
Havana 3yrs, Fresh Lime, Brown Sugar, Mint muddled and charged with layer of Dark Caribbean Myer's Rum	
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	
Havana 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	8.50 GLASS
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
	DAIQUIRI
8.50	Havana 3, Lime Juice, Gomme / Choose From:
	MARGARITA
8.50	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

	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

	50 ML	
8.50	AMARETTO DI SARONNO	5.50
	BAILEYS	5.50
	CHAMBORD	5.50
	COINTREAU	5.50
	FRANGELLICO	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	5.80
	REKORDERLIG APPLE	5.80

Juices

	ORANGE	2.99
	PINEAPPLE	2.99
	CRANBERRY	2.99
	APPLE JUICE	2.99

Mineral Water

	SOURCE STILL (750ML)	3.50
50ML	SOURCE SPARKLING (750ML)	3.50

Soft Drinks

7.00	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

	FILTER COFFEE	2.50
9.50	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