

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

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 CEPIA (BLACK INK RICE)	15.95
SEAFOOD AND CHICKEN PAELLA	16.95
CHORIZO AND CHICKEN PAELLA	17.95
POLLO CHICKEN SALTADO WITH WHITE RICE	16.50

Set Menu

2 COURSES £29.99 PP OR 3 COURSES £35.99 PP

Starters

TOMATO SOUP WITH CHILLI OIL DRIZZLE(V)
MELTED TETILLA CHEESE AND CHORIZO SERVED WITH HOME-MADE CRISPY BREAD
GRILLED SQUID SERVED WITH NEW POTATOES, CHORIZO, GREENS AND SPICED SQUASH PUREE
PRAWNS AL PIL-PIL WITH WHITE BREAD
SCOTCH EGG AND HERB AIOLI

Main Course

VEGAN STIR FRY WITH VEGETABLES AND CHIPS
FISH OF THE DAY W/ ROASTED VEGETABLES, NEW POTATOES AND ASSORTED HERB SALSA
ROASTED CHICKEN WITH VEGETABLES, POTATOES AND RED WINE JUS
IBERICO PORK CHOP W/ ROAST POTATOES, ROOT VEGETABLES AND RED WINE JUS
DUCK LEG WITH SAGE AND ONION MASH, WINTER VEGETABLES AND JUS
LAMB SHANK SERVED WITH ROASTED ROOT VEGETABLES, MASH POTATO
GRILLED SIRLOIN STEAK SERVED WITH TRIPLE COOKED CHIPS, GREEN 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
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	5.25	9.25	28.00
PASO A PASO ORGANIC, VERDEJO, SAUVIGNON BLANC, VDT CASTILLA, SPAIN			25.00
GRAN FABIÁN, ALBARIÑO, RIAS BAIXAS			26.00
CUVEE DE BRIEN, VIOGNIER, FRANCE			27.50
HA HA , SAUVIGNON BLANC, NEW ZEALAND			29.50
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
AÑARES CRIANZA, TEMPRANILLO, GARNACHA,	4.95	8.95	26.00
CARLA CHIARO, MALBEC, ARGENTINA	5.25	9.25	28.00
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	5.50
DELGADO ZULETA MEDIUM DE AMONTILLADO, PALOMINO FINO, MUSCATEL, JEREZ	5.50
DELGADO ZULETA CREAM, MOSCATEL, PALOMINO FINO, JEREZ	5.50
MOSCATEL DE LA MARINA, MOSCATEL, ALICANTE	5.50



HAPPY HOUR

MONDAY TO FRIDAY 12-6PM 50% OFF ON COCKTAILS ONLY

Sparkling Cocktails

KIR ROYAL	9.00
Dash of Crème de Cassis topped up with Champagne	
BELLINI	9.00
Peach Puree, Topped with Champagne	
BY THE RIVER	9.00
Vodka, Cointreau, Raspberry Puree, Champagne	
BELLINI ROSSINI	9.00
Muddle Fruits, Amaretto, Prosecco	

Martini Cocktails

CLASSIC MARTINI	9.00
Bombay or Absolut, Vermouth, lovingly bespoke to your taste: dry, olive, twist, dirty or Gibson	
FRENCH MARTINI	9.00
Absolut, Chambord, Pineapple Juice	
MANHATTANI	9.00
Makers Mark, Martini Rosso, Dash of Angostura Bitters	
COSMOPOLITANI	9.00
Vodka, Cointreau, Lime Juice, Cramberry Juice	
ESPRESSO MARTINI	9.00
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	8.50
Cachaça, Lime Wedges & Sugar Choose from: Raspberry & Peach	
LONG ISLAND ICE TEA	8.50
Absolut, Havana 3yrs, Bombay, Jose Cuervo Tequila, Cointreau and Lemon Juice topped up with Coca-Cola	
ALMOND BREEZE	8.50
Bombay, Amaretto, Cranberry Juice, Pineapple Juice, Dash of Lemon Juice	
RUSSIAN BRIDE	8.50
Absolut, Chambord, Raspberry Puree, Lime Juice, Vanilla Liqueur, Cranberry Juice	
CUBA LIBRE	8.50
Havanna 3Yrs, Lime Juice, Mint, Lime Wedge & Coke.	
BLOODY MARRY	8.50
Absolut, Tomato Juice, vigorously shaken with our own Spice Mix, Strained over Ice, Served with Celery Stick	
NEGRONI	8.50
Gin, Campari, Sweet Vermouth	
BRAMBLE	8.50
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	17.50
Pimms, Lemonade, Orange, strawberry, Mint & Cucumber	

Frozen Cocktails

PIÑA COLADA	9.00
White Rum, Malibu, Blended With Fresh Pineapple & Coconut Milk	
DAIQUIRI	9.00
Havana 3, Lime Juice, Gomme / Choose From: MARGARITA	
9.00	Tequila, Cointreau, Fresh Lime Juice & Sugar
Choose from	

Mocktails (non alcoholic)

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

Liqueur Coffees

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

Whiskies

HIGHLAND	50ML
OBAN, 14 YEAR OLD, 43%	9.50
SPEYSIDE	6.50
GLENFIDDICH, 12 YEAR OLD	7.00
MACALLAN, 10 YEAR OLD	7.00
ISLAY	7.00
LAPHROAIG, 10 YEAR OLD	7.00
SKYE	9.50
TALISKER, 10 YEAR OLD, 45.8%	9.50

IRISH

JAMESON'S	6.50
BOURBON AND SOUR MASH	6.80
JACK DANIEL'S	7.50
WOODFORD RESERVE	7.50

Liquers

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

Bottled Beers

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

Pints

ALAMBRA CLASICA (SPAIN) 4.2%	6.55
ESTRELLA DAMM	6.80

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
SOURCE SPARKLING (750ML)	3.50

50ML

Soft Drinks

DIET COKE	2.50
LEMONADE	2.50
GINGER ALE	2.50
TONIC	2.50
SODA WATER	2.50
BITTER LEMON	2.50

Hot Drinks

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

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