

It is your responsibility to inform your server of any allergies or intolerances before placing your order.

# TAPAS REVOLUTION

Famous for **GIN TONIC**

## PICA PICAR BREAD & NIBBLES

**ACEITUNAS GORDAL (VE) (GF) £3.75**  
Queen & Manzanilla olives from Seville with extra virgin olive oil and oregano

**PAN CON TOMATE (VE) £4.95**  
Freshly toasted ciabatta with garlic, tomato and olive oil

**TABLA DE PAN (N) £6.25**  
Perfect for sharing, mixed bread board with alioli, extra virgin olive oil and sherry balsamic for dipping

**PAN DE LA CASA Y JAMÓN £5.95**  
Toasted ciabatta with a garlic & tomato "salmorejo", olive oil and serrano ham

## JAMÓN & QUESO CHARCUTERIE

**JAMÓN IBÉRICO RESERVA £9.95 / £18.95**  
Spain's famous 24 month dry-aged ham from acorn fed Iberian pigs, served with picos

**QUESO MANCHEGO Y MEMBRILLO (N) £7.50**  
Castilian ewe's milk cheese aged for 12 months served with a walnut quince jelly & picos

**TABLA MIXTA (N) £13.95**  
Jamón serrano, ciabatta, grated tomatoes, olives, manchego cheese, Majorcan almonds and sobrasada

## TAPAS STARTERS & SMALL PLATES

TAPAS TIME 3 TAPAS FOR £18 MON - FRI FROM 11AM - 4PM\* (T's & C's apply)

### CARNES MEAT

**ALITAS DE POLLO (T) £6.95 ★**  
Sustainably sourced crispy chicken wings drizzled in our honey and lemon marinade

**CROQUETAS DE JAMÓN £7.50 ★**  
Delicious serrano ham and creamy béchamel croquettes handmade daily by our chefs

**ALBÓNDIGAS CON TOMATE £8.25 ★**  
Handmade Spanish style beef and pork meatballs in a rich tomato and vegetable 'sofrito' sauce

**CHORIZO A LA SIDRA (GF) £7.50 ★**  
Spiced Asturian sausage roasted with red onion and a vintage cider reduction

**TORREZNOS CON MOJOS (T) £9.50**  
Free range British pork belly slow cooked and drizzled with a herb mojo verde and a sweet & spicy sauce

### PESCADOS FISH

**CALAMARES FRITOS £7.50 ★**  
Squid rings deep-fried & served with garlic mayonnaise and fresh lemon

**GAMBAS AL AJILLO (GF) £9.25**  
Delicious pan-fried tiger prawns cooked with a garlic and parsley oil, served with grilled lemon

**BUÑELOS DE BACALAO £7.95 ★**  
Handmade white fish and potato croquettes served with parsley & caper alioli

**PULPO A LA GALLEGA (GF) £9.50**  
Galician octopus layered on baby new potatoes dressed with sweet smoked paprika and olive oil

**BOQUERONES £6.95 ★**  
Marinated Anchovies served with a herb mojo verde and rich garlic and tomato dressing

### VERDURAS VEGETABLES

**BERENJENAS FRITAS (V) £6.75 ★**  
Crispy fried aubergine strips with a rosemary spiced honey and fresh coriander

**ENSALADA DE TOMATES (V) £7.50**  
Mixed tomatoes with pickled red onion, topped with goat's cheese and a herb and olive oil dressing

**TORTILLA DE PATATAS (V)(T) £6.75 ★**  
Classic Spanish omelette with potatoes and onion, made using eggs from free range corn-fed hens

**PIQUILLOS CON SETAS (V) £7.25 ★**  
Piquillo pepper gratin filled with a creamy cheese and mushroom béchamel sauce

**PADRÓN (VE) (T) £6.50 ★**  
Fried sweet green peppers from Galicia topped with Maldon Sea Salt and cider reduction

## PLATOS PRINCIPALES LARGER PLATES

**HAMBURGUESA CON QUESO £14.95**  
Delicious caramelised onion and blue cheese mini burgers served with chorizo and sobrasada spread

**PINCHO MORUNOS £14.50**  
Succulent marinated beef bavette skewers served with a spicy mojo picon sauce

**CANARIAN ½ CHICKEN (T) £15.95**  
Our Famous Succulent "Adeje" ½ chicken from the Spanish Canary Islands

**GET SAUCY**  
Served with a choice of one the following sauces: Lemon & Thyme, Mojo Verde or Pimienton  
Best accompanied with our *Patatas Fritas*

**BACALAO CON PIPERRADA £14.95**  
Oven roasted white fish served with a green olive salsa verde and slow cooked red peppers

**CALABAZA ASADA (N) (VE) £13.95**  
Roasted butternut squash with chickpeas, spinach, mushrooms, garlic, peppers & almonds

*We recommend with:*

*Patatas Bravas*

*Ensalada Verde*

*Garbanzos y Espinacas*

*Patatas Bravas*

*Signature Dish*

## PAELLA RICE DISHES

*Paella, Spain's most famous dish, comes from the region of Valencia. It is traditionally cooked, served and shared from iconic steel pans (from which it acquires its name).*

**PAELLA DE MARISCO (GF) £8.95 TAPAS DISH**  
Made with squid, tiger prawns, mussels and red peppers

**ARROZ DE POLLO CON CHORIZO (GF) £9.95 TAPAS DISH**  
Cooked with chicken, chorizo, artichokes and red peppers, creating our own twist on the traditional recipe

*The key to delicious paella is pride, experience and great ingredients. We use Valencian rice, the richest of stocks for the rice to absorb and give depth of flavour, the best saffron from La Mancha, smoked paprika from Extremadura, and a whole range of other fresh ingredients from across Spain.*

## ACOMPAÑAMIENTOS SIDE DISHES

**CHAMPIÑONES AL AJILLO (VE) (GF) £4.95**  
A variety of seasonal mushrooms, sautéed in garlic, white wine and parsley

**PATATAS BRAVAS (V)(T) £5.50**  
Fried potatoes with spicy tomato sauce and alioli

**GARBANZOS Y ESPINACAS (VE) (N) £4.50**  
Braised chickpeas with baby spinach, garlic and spices

**ENSALADA VERDE (V) £4.25**  
Baby gem and spinach salad with croutons, beans, olives, cucumber, garlic & manchego dressing

**PATATAS FRITAS (V) £4.50**  
Classic fries lightly seasoned with smoked paprika

## POSTRES DESSERTS

**HELADO VANILLA Y PX (V) (GF) £5.95**  
Vanilla bean ice cream with a shot of Pedro Ximenez sweet sherry

**CHURROS CON CHOCOLATE (V) £6.50**  
Tossed in cinnamon sugar and served with hot dipping chocolate

**TARTA DE QUESO £6.50**  
Traditional Basque cheesecake served with a red berry compote

**CREMA CATALANA (V) £7.50**  
To share, Classic Spanish dessert infused with a hint of citrus & cinnamon

**TARTA DE SANTIAGO (N) £6.25**  
Traditional almond cake served warm with vanilla ice cream and toffee sauce

*Sharing*

**TABLA DE POSTRES (N) £9.50**  
Selection of our tasting desserts for those that can't decide or are happy to share

(GF) Gluten-free (T) Gluten trace (V) Vegetarian (VE) Vegan (N) Nuts

Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. \*A discretionary service charge, which is distributed amongst the team, will be added to your bill.



**MENU**  
**CARTA**