

# Lunch Menu



## Plattilo de Ibericos

**36** Spanish Platter for two to share  
*Pork fillet (smoked in-house), Serrano ham, lomo, chorizo, salchichon, Manchego cheese and mahon served on an olive tree board*  
£8.50

**37** Fish Platter for two to share (GF)  
*Mackerel and green lip mussels (smoked in-house), marinated king prawns and tuna carpaccio served on a terracotta plate*  
£7.85

**38** Cheese Platter for two to share  
*Selection of Spanish cheeses (Manchego, Mahon, Queso de Cabra al Vino) served on an olive tree board*  
£7.15



## Lunchtime Specials

**120** Gourmet Burger  
*Chargrilled on a rustic bread roll with fried onions and your choice of toppings: bacon or cheese, served with fries, a fresh mixed salad and relish*  
£ 9.05

**121** Penne  
*In a tomato sauce with sliced Chorizo sausages*  
£ 9.05

**122** Langostinos Valencianos  
*A typical dish from Valencia. Prawns and mussels cooked in a rich tomato sauce and served on a bed of boiled rice*  
£ 10.50

# Tapas

Any 3 dishes for £8.99

## 100 Paella de Carne (GF)

*Small, tapa-sized, pan fried meat paella with chorizo sausage and pieces of fresh local chicken breast*

## 101 Datiles Cabrales

*Deep fried dates and soft cheese wrapped in Serrano ham, served with sweet chilli sauce*

## 102 Albóndigas en Salsa de Tomate

*Homemade hand-rolled pork and beef meatballs, served in a rich tomato sauce*

## 103 Brocheta de Chorizo y Pollo (GF)

*Chargrilled chorizo and fresh chicken breast on skewers, marinated in spices and served with real ali oli*

## 104 Gambas Pil Pil (GF)

*King prawns sautéed in olive oil, garlic and hot green chilli peppers*

## 105 Calamares Fritos con Paprika

*Paprika coated flash fried baby squid with ali oli*

## 106 Patatas Bravas o con Alioli (GF) (V)

*A Traditional dish of deep-fried potatoes with your choice of spicy tomato sauce or garlic mayonnaise*

## 107 Croquetas de Queso Manchego y Champiñones (V)

*Croquettes of Manchego cheese and mushrooms*

## 108 Tortilla Española (GF) (V)

*A traditional Spanish onion and potato omelette*

**109 Paella al Horno con Queso** (GF) (V)

*Small, tapa-sized baked paella with asparagus, artichoke hearts and Manchego cheese*

**110 Champiñones Cantabria**

*Sautéed button mushrooms in a creamy blue cheese and sherry sauce*

**111 Queso Frito**

*Deep fried Manchego cheese, served with Membrillo*

**112 Ensalada Mixta** (GF) (V)

*Wild rocket salad with sweet, vine-ripened cherry tomatoes, feta cheese, fresh basil pesto with an oak-aged balsamic vinegar dressing*

**113 Pan Catalán con Jamon Serrano y Queso Manchego**

*Two slices of Pan Catalán topped with Valencian Gran Reserva Serrano ham and Manchego cheese*

**114 Ensalada de Naranjas**

*A classic orange salad from southern Spain. Orange, red onion and black olives flavoured with mint and cumin*

**115 Gitano Hotpot** (GF) (V) (N)

*A rustic vegetable casserole with chick peas, lentils, butternut squash and roasted almonds*

**116 Pollo Empanizado con Salsa de Ajo**

*Deep fried, breaded chicken strips with a garlic sauce*

## Acompañamiento

**31** Fat Chips (V)  
£3.50

**32** Mixed Leaf Salad (GF) (V)  
£2.80

**33** Real Ali Oli (V)  
60p

**34** Sour Cream Dip (V)  
50p

**35** Fries (GF) (V)  
£3.35



## Breads

**28** Pan Fresco (V)  
*Basket of fresh home-baked bread with butter,  
seasoned butter or olive oil*  
£2.00

**29** Pan de Ajo con Queso (V)  
*Basket of garlic bread stuffed with mozzarella cheese*  
£2.85

**30** Pan Catalán (V)  
*Toasted slices of fresh bread rubbed with fresh garlic,  
topped with sweet cherry tomatoes*  
£2.60

# Our Famous Paellas



*(Minimum of 2 People)*

*Please note all the Paellas are cooked to order  
which could take 35 to 40 minutes!*

## **39** Paella Valenciana for Two (GF)

*Traditional mixed paella with chicken pieces, chorizo,  
king prawns, mussels, squid and tiger prawns*

**£23.00**

## **40** Paella de Marisco for Two (GF)

*Seafood paella with clams, black mussels, king prawns,  
swordfish, monkfish, squid, tiger prawns and langoustines*

**£24.50**

## **41** Paella de Carne for Two (GF)

*Meat paella with chicken pieces and chorizo sausage*

**£22.00**

## **42** Paella al Horno con Queso Manchego Alcachofa y Espárragos (GF) (V)

*Baked paella with manchego cheese, artichoke hearts  
and asparagus*

**£18.50**

### *Please note:*

*We do not add a service charge but if you have enjoyed your  
meal and wish to add a tip for the servers, please do.*

*All tips will go to the staff.*

*Thank you.*

*We are not a fast food outlet, we cook everything with  
great care, using the best, fresh ingredients. When we are  
busy this may cause some delay but we hope that any  
wait will be worthwhile.*