ENJOY OUR "BOTTOMLESS" OFFER EVERY DAY £37.95

ON ARRIVAL PLEASE ENJOY COMPLIMENTARY BREAD, OLIVE OIL & MIXED MEZE...

THEN ORDER YOUR CHOICE OF FEATURED DRINKS, FOLLOWED BY ANY 3 TAPAS...

PLEASE NOTE THERE IS A 2 HOUR LIMIT! DRINKS

HOUSE WHITE, ROSÉ OR RED WINE PROSECCO ROSÉ PROSECCO SANGRIA DRAFT LAGER SOFT DRINKS

AT & SEAFOOD TAPAS

Paella Carne GF

Spanish rice cooked with chicken, chorizo & seasoning.

Pollo Marbella GF

Chicken & chorizo cooked with garlic, onion, mixed peppers, chilli & cream.

Suppli

Hand-crumbed chicken, chorizo & mozzarella, deep-fried.

Croqueta de Pollo

Sautéed pieces of chicken breast, reduced with cream, rolled & shallow fried, served with garnish & aïoli.

Wrap de Pollo

Chicken with mixed peppers, onion & tomato sauce with a touch of chilli, in a tortilla wrap.

Costillas de Cerdo

Pork ribs in sticky BBQ sauce.

Albondigas

Spanish meatballs served with onion, potato & mushrooms with (or without) spicy Spanish bravas sauce.

Nachos con Carne

Nachos topped with bolognese ragù, jalepeños & cheese.

Bolognese

Penne pasta with beef ragù & tomato sauce.

Beef Stroganoff

Sautéed beef cooked with mushroom & onion, finished with demi-glace & a touch of French mustard.

Hígado de Cordero er

Lambs liver sautéed with oregano & Madeira sauce, served with salad garnish.

Moussaka

Minced lamb with layers of potato, courgette, aubergine & mixed peppers, finished with bechamel sauce & topped with cheese.

Pescado Blanco

White fish coated with seasoned flour & deep fried, served with aïoli.

Calamari

Fried rings of calamari served with aïoli.

GF GLUTEN FREE OPTION

IN TAPA

Hand-Cut Chips Patatas Frito GF

Plain fried potatoes with your choice of topping:

- Spicy Spanish brava sauce;
- · Aïoli (garlic mayo);
- · Blue cheese;
- Mozzarella.

Garlic Bread

With (or without) cheese.

Bruschetta

Seasoned red onion & fresh tomato on toasted bread.

Mixed Olives GF

Green & black olives.

Caprese GF

Mozzarella & fresh tomato with basil, oregano & olive oil.

Greek Salad GF

Classic fresh salad with feta in marinade.

Feta Borek

Fried filo pastry filled with feta cheese & parsley served with sweet chilli sauce.

Tortilla GF

Spanish omelette with potato, onion & mixed peppers, served with aïoli.

Queso Frito

Breaded & deepfried cheddar, served with red onion jam.

Halloumi GF

Fried cheese served with red onion jam.

Pebrots de Padro GF

Spanish grilled peppers.

Berenjes Relenas GF

Sliced aubergine topped with onion & mixed peppers, garlic & tomato sauce, finished with feta.

Falafel GF

Finely chopped mixed peppers, sesame seeds, broad beans, potato, chickpeas, dill & coriander mixed together & deep-fried.

Dolma

Rice stuffed vine leaves served with Greek garlic yoghurt & finished with tomato sauce.

Champiñones al Ajillo GF

Sautéed mushrooms with garlic, a touch of chilli & olive oil, served with (or without) cream.