SEAFOOD TAPAS

Pescado del Capitano GF
Sautéed mixed seafood with onion, mixed pepper, garlic, olive oil, touch of chilli & cream, topped off with a dash of white wine.

Chorizo y Gambas GF
Spicy Spanish chorizo, king prawns, garlic, lemon, olive oil finished with wine & a touch of chilli.

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

Calamari £9.45 EACH
Fried rings of calamari served with aïoli.

ADD TO AYCE OFFER £4.95 EXTRA PER DISH...

Gambas Al Ajilo GF £9.75
Pan-fried king prawns with onion, mixed pepper, garlic, olive oil & lemon wedge topped off with a dash of white wine.

Cozze Alo Merinara GF £9.75
Mussels in cream, chilli & white wine with garlic, parsley & a touch of chilli.

MEAT LOVERS TAPAS

Chorizo Frito GF
Pan-fried spicy Spanish chorizo.

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

Paella Carne GF
Spanish rice cooked with chicken, chorizo & seasoning.

Suppli
Chicken, chorizo & mozzarella, handcrumbed & deep-fried.

Cotoleta
Breaded chicken breast deep-fried & served with aïoli.

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

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

Chicken Souvlaki GF
Marinated chicken breast skewer, chargrilled & served with Piri Piri sauce.

Pollo Salsa GF
Chicken breast sautéed with mixed peppers, onion, mushroom, finished in a sweet & sour sauce of balsamic vinegar reduction.

Alitas GF
Marinated & chargrilled chicken wings. Served with onion, tomato & Piri Piri sauce.

Pork Souvlaki GF
Marinated pork skewer, chargrilled & served with red onion jam.

Costillas de Cerdo £8.45 EACH
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 with bolognese ragu, jalepeños & cheese.

Bolognese
Penne pasta with beef ragù & tomato sauce.

Beef Souvlaki GF
Marinated beef skewer, chargrilled & served with red wine reduction.

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

Cabrito Estufado GF
Lamb cooked on the bone with herbs, onion, mixed peppers, potato & homemade sauce with a touch of chilli.

Hígado de Cordero GF
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.

ADD TO AYCE OFFER £4.95 EXTRA PER DISH...

Chuletas de Cordero GF £9.75
Pair of chargrilled lamb chops, served with grilled onion & tomato.

VEGETARIAN TAPAS

Hand-Cut Chips / Patatas Frito GF £7.75 EACH
Plain fried potatoes with your choice of topping:
- Spicy Spanish bravas sauce;
- Aïoli (garlic mayo);
- Blue cheese • Mozzarella.

Garlic Bread
With (or without) cheese.

Bruschetta
Seasoned red onion & fresh tomato on toasted bread.

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

Queso Frito
Breaded & deep-fried cheddar served with red onion jam.

Greek Salad GF
Classic fresh salad with feta.

Mixed Olives GF
Green & black olives in marinade.

Mixed Meze GF
Traditional Greek mixed appetiser.

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

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

Halloumi GF
Fried cheese served with red onion jam.

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

Berenjes Relenas GF
Sliced aubergine topped with onion & mixed peppers, garlic & tomato sauce, finished with feta cheese.

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

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

Pebrots de Padro GF
Spanish grilled peppers.