

## **Cocina Espanola Menu 31 Jan 2015**

### Tapas:

- Caldo Gallego- Galician Pork and vegetable soup
- Pinchos variados - Various bits on sticks
- Manchego con membrillo - Manchego cheese and quince paste
- Calamares fritos - Battered squid rings
- Patatas bravas - Potatoes with chilli sauce
- Croquetas de queso - Cheese croquettes
- Empanada de Atun - Tuna pie
- Chorizo con patatas y guindilla - Chorizo, potato and chillies
- Mejillones Marinara - Mussels with white wine sauce
- Tortilla Española - Potato and onion omelette

### Mains:

- Fabada Asturiana - Asturian pork and bean stew
- Bacalo Pil Pil - Cod with chillies
- Cocido Gallego - Boiled pork, gammon and vegetables
- Albondigas - Meatballs in tomato sauce
- Paella de Marisco - Seafood Paella
- Guiso de pollo - Chicken casserole
- Caballa en escabeche - Mackerel with paprika and vinegar
- Callos Madrileños - Pork, tripe and chickpeas
- Ensalada mixta - Mixed salad

### Desserts:

- Brazo Gitano - Gypsy's Arm sponge roll
- Helado de Turrón - Home made Nougat ice cream
- Cuajada - Goat's milk, honey and walnut dessert

**In the event that we cannot source the ingredients required, we reserve the right to change one or more of the dishes on this menu.**

**Food Allergies and Intolerances:** Before you order your food and drinks please speak to us if you want to know about our ingredients