

Spanish Kitchen Menu 4th June 2016

Aceitunas - Olives

Embutidos - Cured meats

Calamares fritos - Battered squid rings

Croquetas de setas boletus - Wild mushroom croquettes

Empanada de Atun - Galician Tuna and onion pie

Tortilla Española con chorizo - Chorizo omelette

Ensaladilla - Russian salad

Fabada Asturiana - Chorizo, black pudding and bean stew

Paella de Marisco - Seafood Paella

Callos Madrileños - Chickpeas, tripe and chorizo

Pollo Andaluz - Chicken breast strips, peppers and chillies

Caballa en escabeche - Mackerel in vinegar and paprika

Bistec empanado - Breaded beef steak

Pinchos Morunos - Chicken & pork spicy skewers

Ensalada mixta - Mixed salad

Patatas bravas - Potatoes with a spicy tomato sauce

Desserts:

Flan de huevo - Crème caramel

Fresas en vino tinto - Strawberries in red wine

Tarta de queso y membrillo - Quince cheesecake

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