



*Tapa*  
*Tapas para Todos*  
*Our Large Party Menu*  
*To Get You Going...*

**Pan**

Home Baked Sour Dough Bread Served with a Trio of Homemade Dips- Olive Oil & Balsamic Vinegar, Beetroot Hummus & a Manchego Cheese Infused Pesto

**Aceitunas**

Spanish Gordal Olives (¡The Rolls- Royce of Olives!)

*...followed by...*

**Your Choice of Two Tapas Dishes per person  
from our Tapas Menu**

*...that we'll serve alongside...*

**Berenjenas con Miel**

Aubergine Crisps, Drizzled with Honey

**Ensalada Mixta**

Fresh Green Leaf, Tossed with Red Onion, Black Olives & Piccolo Tomatoes & Dressed with a Capirete Vinagre de Jerez Vinaigrette

**Patatas Bravas y Patatas Alioli**

Crisp, Red Rooster Potatoes Topped with Bravas (Spicy Tomato Salsa) & Alioli (Homemade Garlic Salsa)

*...then to finish...*

**Churros con Chocolate**

Sugared Spanish Pastries with Molten Hot Chocolate Sauce for Dipping

**£22.50 per persona**

\*\*Please be aware that everyone in your party is required to eat from this Menu & that some dishes do have small supplementary charges (¡don't worry, they're clearly labelled!).\*\*

\*\*A discretional service charge of 10% is applicable to all tables of eight or more persons.\*\*

## *Croqueteria/Homemade Croquettes*

### **Croquetas de Carrilladas**

(3) Croquettes of Iberian Black Pig Cheeks, Sat Atop of a Salsa de Manzana (A Sauce Made from Apples Caramalised in Noé ((a 30 Year Old Vintage)) Pedro Ximénez Sherry)

### **Croquetas de Gambas**

(3) Prawn Croquettes Rolled in Panko Breadcrumbs & Sat Atop of a Langostine Bisque

### **Bombones de Valdeón**

(3) Spanish Blue Cheese Croquettes Rolled in Crushed Almonds & Served on a Caramelised Pear Compote

## *Desde la Dehesa/From the Meadow*

### **Morcilla de Burgos**

Spanish Black Pudding, Pan Fried & Rested upon a Bed of Caramelised Red Onions & Topped with a Fried Quail's Egg

### **Chorizo**

Char Grilled Chorizo, Dressed With Aji (A Spicy, Roasted Yellow Pepper Sauce)

### **Costillas**

Half Rack Baby Back Ribs, Braised in our Own Sexy Yeast Lager then Glazed in our Sticky Homemade Marinade & Finished on the Char Grill

### **Pollo al Cazador**

Boneless Chicken Thighs Baked Slowly in an Almond & Soberano 5 Brandy Enriched Sauce

### **Venado**

The Chef's Mother's Recipe for Slow Cooked Venison & Seasonal Vegetable Stew

**\*Plus a small supplementary charge of £2.00\***

### **Secreto**

Secreto is a Cut of Iberian Black Pig that Has an Almost Buttery Texture to it when Griddled. To Compliment This, We Adorn it with Romesco Sauce (An Absurdly Tasty Almond & Red Pepper Sauce from Tarragona in Catalunya)

**\*Plus a small supplementary charge of £2.00\***

### **Presa**

Presa is a Cut of Iberian Black Pig That is Almost Akin to a Fillet Steak. We Griddle it to Medium Rare & Glaze it with a Peach Alioli & Adorn it with Candied Pine Nuts

**\*Plus a small supplementary charge of £3.50\***

## *Desde la Mar/From the Sea*

### **Calamares**

Salad of Lightly Floured, Crispy Squid, Dusted in La Dalia Pimentón de La Vera (Spicy Paprika), Tossed with a Garlic & Herb Infused Olive Oil, Radish & Fresh Chilli

## **Boquerones Fritos**

Lightly Floured, Crispy, Whole Anchovies, Dressed in a Garlic, Herb & Chilli Salsa

## **Dorada**

Pan Fried Fillet of Sea Bream Topped with our BRILLIANT Manchego Cheese Infused Pesto

## **Gambas**

(4) Large Tiger Prawns, Char- Grilled in Their Shells

## **Vieiras**

(2) Pan Seared Scallops, Sat Atop of Butternut Squash Salsa, Dressed in a Garlic & Herb Infused Olive Oil & Adorned with Toasted Pumpkin Seeds

**\*Plus a small supplementary charge of £2.00\***

## **Ceviche**

Thinly Sliced Fillet of Sea Bass, Cured with Citrus & Topped with Red Onion, Mango & Pomegranate

**\*Plus a small supplementary charge of £2.00\***

## *Desde el Campo/From the Land*

### **Potaje de Garbanzos**

Roasted Mediterranean Vegetable & Chick Pea Stew, Enriched with Moorish Spices

### **Alcachofas**

Artichokes Tossed with Sun- Dried Tomatoes, Black Olives & Thinly Sliced Gherkin. Drizzled with Basil Infused Olive Oil & Balsamic Vinegar

### **Pimientos de Padrón**

Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt ;Some are HOT!

### **Ensalada de Aguacate y Garbanzos**

Fanned Avocado & Roasted Chick Pea Salad. With Red Onion, Toasted Almonds & Sesame Seeds. Drizzled with a Homemade Balsamic Reduction

### **Brûlée de Queso de Cabra**

Warm Goats Cheese with a Caramelised Muscovado Sugar Top) & Served with a Peach Alioli Adorned with Pistachio Dust & Chilli

### **Pera Confitada con Corazon de Valdeón**

Winter Spiced Pear, Poached in Navajas Crianza (A Red Rioja) & Stuffed with a Light Spanish Blue Cheese Mousse. Dressed with the Liquor that Poached the Pear & Adorned with Crushed Walnuts & Pistachio Dust

### **Espárragos y Cebolletas**

Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned with Romesco Sauce

(An Almond & Red Pepper Sauce from Tarragona in Catalunya)