

## Tapas Banquet 29.95 pp

Minimum two people

### TO BEGIN

**Mixed marinated olive, bread & dips,**  
**Plato de embutidos,** cured meats &  
cheese platter, **Crispy squid,** citrus mayo  
**Gambas Ajillo,** King prawns, garlic &  
chilli, **Patatas bravas,** Ali oli, **Croquetas**  
**del dia,** today's croquettes

## TAPAS BANQUET

# No. 48 MENU

### TO FOLLOW

**Sautéed spinach,** chickpeas, sultanas &  
coriander, **Confit of cod,** pea & mint  
purée, sweet tomato & crispy Serrano ham,  
**Tender stem broccoli,** sautéed in olive  
oil, garlic & sliced almonds (N)  
**Pincho de pollo** - chicken kebab & yogurt,  
coriander & lime dip.  
**Pisto & pork,** pan fried pork fillet finished  
with a sweet pisto Manchego

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### NIBBLES WHILE YOU WAIT

#### PAN (VG) 4.75

Home baked, mixed bread served with olive oil &  
balsamic vinegar or our daily dips.

#### GARLIC BREAD WITH CHEESE 4.50

Garlic bread with rosemary & manchego cheese  
flakes.

#### GARLIC BREAD 3.75

Toasted ciabatta with garlic, olive oil & parsley.

**GARLIC BREAD WITH TOMATO** Olive oil,  
herbs & garlic 4.50

#### ROASTED MARCONA ALMONDS 3.25

#### DÁTILES CON QUESO 5.95

Dates wrapped with pancetta & stuffed with blue  
cheese (\*GF)

#### ACEITUNAS WITH MANCHEGO

**CHEESE CUBES (VG) 4.70** Nocellara olives  
with Manchego cheese cubes.

#### MARINATED MIXED OLIVES (VG) 3.60

#### ROASTED ALMONDS 3.95

#### BOQUERONES 6.75

Marinated anchovies fillets, with garlic, parsley &  
olive oil

### MAINS & PAELLA'S

#### Pork saltimbocca, Serrano ham & sage.

With a rich Pedro Ximenz sauce & roasted garlic  
potatoes (GF) 17.55

**Roasted rump of lamb,** Red wine jus, crispy  
pancetta & sauteed greens (GF) 18.95

**Grilled sirloin steak,** Crispy fried peppers &  
roasted plum tomato (GF) 20.95

**Pan fried seabass,** Lemon butter sauce,  
sauteed potatoes & sautéed samphire (GF) 17.95

**Pan roasted cod supreme,** Pisto  
manchego & crispy serrano ham (GF) 17.75

**Baked salmon,** Basil pesto crust, roasted  
cherry tomatoes & sautéed Mediterranean  
potatoes 17.75(N)

**Baked aubergine roll,** filled with  
ratatouille, topped with béchamel sauce &  
smoked cheese, served with stir fry veg &  
sweet potato fries 12.95 (V)

#### PAELLAS MINIMUM 2 PEOPLE

#### Paella catalana 15.50 pp

Chicken, chorizo pork, fish & seafood finished with  
green beans & peas, all peeled and deboned so nice  
& easy to eat.

#### Paella de carne 15.50 pp

Chicken, pork, & chorizo not a piece of fish in  
sight.

**Seafood and Vegetarian Paella also**  
**available.** 15.50 pp.

#### SIDES

Fat chips 3.95\*

Sweet potato fries 4.25\*

Straw chips 3.95\*

Stir fry veg with honey & tarragon 4.95\*

Peppercorn sauce 2.50

Cabrales sauce (blue cheese) 2.75

Ali-oli Mayonnaise £1.50

For allergen information please speak with a member of staff

# LAS TAPAS-MENU

## TAPAS FRIAS – COLD TAPAS

**Plato de embutidos**, chorizo, salchichon, lomo, Serrano ham, manchego cheese platter 9.95

**House salad**, rocket ,manchego flakes, pico blue cheese, pine nuts & crispy pancetta 7.65 (GF, N)

**Campera salad**, gem lettuce, tomatoes, onions, cucumber, olives, tuna & eggs with our house dressing 7.65 (\* GF)

**Manchego cheese platter**, quince & tomato 6.50

**Cold Mediterranean Prawns (6)**

With mayo sauce & lemon 8.95

**Boquerones en vinagre**, marinated anchovies, garlic, olive oil & parsley 6,75 ( GF)

## VERDURA - VEGGIES TAPAS

**Baked gnocchi**, sweet potatoes, pumpkin seeds & smoked cheese 6.45 (\* V)

**Tender stem broccoli**, sautéed with garlic, almonds & olive oil 5.95 (N, V, GF)

**Bang bang cauliflower**, manchego cheese fritters 6.45 (V, GF)

**Roasted cherry tomatoes**, balsamic, basil & spring onions 5.95 ( V, GF)

**Spinach & chickpeas**, finished with sultanas & coriander 5.95 ( V, GF)

**Tortilla Española** with ali oli 5.95 ( GF, V)

**Padron peppers**, with maldon salt 6.95 (GF, V)

**Champiñones al ajillo**, creamy garlic mushrooms 5.95 (\* V, GF)

**Patatas bravas**, with ali oli 5.75 (\* V, GF)

**Aubergine rolls**, with a sweet pisto manchego & baked with béchamel sauce 6.25 (V, CB)

## PESCADO - FISH TAPAS

**Gambas pil-pil**, sizzling king prawns, olive oil, garlic, paprika and chilli 8.65 (GF)

**Crispy squid**, with ali oli 6.95 (GF)

**Confit of cod** pea & mint puree, sweet tomato sauce & crispy Serrano ham 8.55 (GF)

**Gambas a la plancha**, shell on grilled King prawns with garlic & Maldon salt 8.75 (GF)

## PESCADO - FISH TAPAS

**Pan roasted sea bass**, citrus & sumac emulsion swautéed samphire & pine nuts 8.50 ( GF N )

**Gambas al ajillo**, sizzling king prawns, olive oil, garlic and chilli 8.75 (GF)

**Tempura prawns**, with a tomato salsa 8.85

**Croquetas del dia**, (today's croquettes, please ask your server) 5.95

**Tiras de pescado**, goujon's of today's fish with a citrus mayo 6.65 (\*GF)

**Pesto marinated salmon kebabs & a tomato & basil salad** 7.95 ( GF N)

## TAPAS DE CARNE – MEAT TAPAS

**Sautéed potatoes**, with onions finished with a fried egg & tomato sauce 6.25 (\* GF)

**Pincho de pollo**, chicken kebab with pincho maruno spices & a yogurt, coriander & lime dip 6.95 (\*GF)

**Braised pigs cheeks** in cider & sage reduction with mustard mash potato \* 7.95 , (GF)

**Feather blade of beef**, peppercorn & brandy sauce & boulangere potatoes 8.95 ( GF)

**Pork meatballs**, vegetable & saffron sauce 6.25 (\*)

**Pisto & pork**, pan fried pork fillet finished with a sweet pisto manchego 7.75 (GF)

**BBQ baby back ribs** 8.95 (GF)

**Pollo al ajillo**, sautéed chicken breast, roasted garlic & sauce 6.95

**Black pudding & pulled pig cheek stack**, cassoulet of butter beans & crispy Serrano ham 7.75 ( GF)

**Flaming chorizo & sautéed onions** 6.25 (GF)

**Chicken cabrales**, sautéed chicken breast, blue cheese sauce & straw chips 7,25 (\*GF)

**Denote: ( GF (gluten free) N (Nuts) G F C B**  
(Gluten Free Could Be) (V Vegetarian)

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