



# No 48 Kitchen and Bar Spanish Restaurant

## Menu

### PARA EMPEZAR

#### PAN-MOJOS Y ACEITUNAS-BREAD-DIPS & OLIVES

**Pan con Ajo-Garlic Bread 3.95**

Toasted ciabatta with garlic, olive oil & parsley. (V)

**Pan con Ajo y Queso-Garlic Bread with Cheese & Rosemary 4.75 (V)**

**Garlic Bread With Tomato 4.75**

Olive oil, herbs, and garlic. (V,G)

**Aceitunas Aliñadas-Marinated Mixed Olives 3.95**

Marinated Black & Green Olives. (V,G)

**Olives with Manchego Cheese 5.95**

Marinated Olives with Manchego Cheese Cubes (V)

**Pisto Manchego Dip 2.95**

Sweet Spanish Style Ratatouille (V, G)

**Alioli Salsa 2.50**

Garlic Mayonnaise (V, G)

#### LASTAPAS FRIAS-COLD TAPAS

**Plato de Embutidos-Charcuterie Platter 9.95**

Chorizo, Salchichon, Lomo, Serrano Ham & Manchego cheese (G)

**Plato de Queso Manchego-Manchego Cheese Platter 6.95**

Manchego Cheese Platter (V,G)

**Boquerones en Vinagre-Marinated Anchovies 6.95**

Marinated Anchovies, Garlic, Olive Oil & Parsley (G)

**Langostinos-Cold Mediterranean Prawns (6) 10.95**

Cold Mediterranean Prawns with Mayonnaise sauce (G)

**House Salad 7.65**

Rocket, Manchego flakes, Pico Blue cheese, pine nuts & crispy pancetta. (could be vegetarian) (nuts) (G)

**Ensalada de Pimientos Asados 6.55**

Mixed roasted pepper salad with olive oil and sherry vinegar. (V, G)

**Ensalada Campera 7.95**

Gem lettuce, tomatoes, onions, cucumber, olives, tuna & eggs with our house dressing. (G)

**Ensalada Mixta 5.25**

Mixed salad with young lettuce leaves, tomatoes, cucumber, pepper, diced onion & our own dressing. (V, G)

### LASTAPAS

**Buñuelos de Coliflor-Bang Bang Cauliflower 6.75**

Bang Bang cauliflower, with Manchego cheese fritters (G,V)

**Tomatitos Asados-Cherry Tomatoes 5.95**

Roasted cherry tomatoes, balsamic, basil & spring onions (V, G)

**Espinacas con Garbanzos-Spinach & Chickpeas 5.95**

Sautéed Spinach & chickpeas, sultanas, coriander & our own Spices. (V, G)

**Tortilla Española with Alioli 5.95**

Spanish omelette with alioli. (V, G)

**Berenjenas al horno 6.25**

Baked aubergine rolls, sweet pisto manchego & creamy tomato sauce (V, G)

**Patatas Brava's the Famous Spanish Potato Cubes with Chilli sauce 5.95 (V, G)**

**Empanadillas de espinacas y queso azul 6.95**

Spanish fried pasties filled with spinach & blue cheese & a sweet tomato sauce (V)

**Patatas a lo pobre con pimientos fritos 6.25**

Sauteed potatoes, fried peppers, tomato sauce & fried egg (V, G)

**Gambas Al Ajillo 8.95**

Sizzling king prawns, olive oil, garlic and chilli (G)

**Calamares a la Romana 7.50**

Crispy baby squid, with alioli sauce. (G)

**Tiras de Pescado 6.95**

Goujon's of today's fish with a citrus mayo. (G)

**Gambas a la plancha 10.95**

Grilled king prawns, garlic, diced chorizo & spring onions (G)

**Pescado al horno 8.25**

Baked fish of the day, roasted peppers, vegetable tomato sauce & breadcrumbs

**Pollo Moruno 7.25**

Marinated chicken pieces, yogurt, coriander & lime dip & sweet tomato chutney (G)

**Pollo Al Cabrales 8.50**

Chicken Fillets with a Spanish Blue Cheese Sauce (G)

**Pork Meat Balls 7.95**

With vegetable & saffron sauce.

**Costillas Barbacoa 8.95 BBQ Ribs (G)**

**Carrillada de cerdo 8.95**

Braised pigs cheeks, cider & sage reduction & mustard mash potato (G)

**Patatas a lo pobre con chorizo y huevo frito 6.95**

Sauteed potatoes, chorizo, tomato sauce & fried egg (G)

**Flaming chorizo 6.25**

Pan fried chorizo, sweet onion & flambé at your table (G)

### LAS PAELLAS MINIMUM TWO PEOPLE

**Paella de Carne 32.00 (G)**

Meat paella with chicken, pork, chorizo, vegetables and saffron.

**Paella Catalana 34.00 (G)**

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

**Paella de Verdura 30.00 (V, G)**

A vegetarian paella with a great selection of seasonal vegetables.

**Seafood Paella 38.50 (G)**

With a selection of today's Seafood.

### LOS PLATOS PRINCIPALES - MAINS

**Filets de Merluza Al Horno 17.50 (G)**

Pan Roasted Hake Fillet with Pisto Manchego & Crispy Serrano Ham.

**Entrecote a la Parrilla 20.95 (G)**

Grilled sirloin steak, crispy fried peppers & roasted plum tomato.

**Berenjenas al Horno 12.95 (V, G)**

Baked aubergine roll, filled with ratatouille, topped with creamy tomato sauce & smoked cheese, served with stir fry veg & sweet potato fries. (V)

**Pollo y chorizo pasta 12.95**

Sautéed chicken, chorizo, onions, tomato cream & penne pasta

### GUARNICION-SIDES

**Patatas Fritas 3.95 Fat chips (V, G)**

**Batatas Fritas 4.95 Sweet potato fries (V, G)**

**Dirty Spanish chips 7.25 (G)**

Fat chips, diced chorizo, roasted peppers, spring onions, manchego cheese & ali oli

**Verdura Salteada 5.50 (V, G) Stir fry veg with honey & tarragon**

**Salsa de Pimienta 2.50 (G) Peppercorn sauce**

**Salsa al Cabrales 2.75 (G) Blue cheese sauce.**

### LOS POSTRES - DESSERTS

**Cookie Dough Brownie 5.95**

Served with Salted Caramel, Honeycomb & Vanilla Ice Cream

**Torta de Almendras y Arandanos 5.95**

Almond & Blueberries Tart Served with Clotted Cream (N)

**Lemon posset 5.95 With morello cherries (G)**

**Affogato spagnolo 8.50**

Vanilla ice cream, liquor 43, espresso coffee & almond biscuits (N)

### VAT INCLUDED

Please note: (v) Vegetarian (v, g) Vegetarian & gluten free (g) gluten free (n) Nuts (g f c b) Gluten free could be.

**COVID19 FOR YOURS AND OUR STAFF SAFETY PLEASE**

**FOLLOW OUR GUIDELINES. STAY SAFE**

For allergen information please speak with a member of staff

# WINES AND DRINKS LIST

## Champagne Cava & Prosecco

Bin No

- 01 Paul Langier 39.95**  
A stylish dry wine with ripe fruit and a biscuity finish.
- 02 Veuve Clicquot 55.95**  
A marriage of freshness and power, with rich fruit and a mouth-filling mousse.
- 03 Lanson B. L. Brut 49.95**  
Hints of spring flowers with a touch of toast and honey. This is followed by strong fruit and balancing citrus flavours.
- 05 Castellblanch Cava 24.95**  
Crisp and bright with a long finish.
- 06 Castellblanch Rosé 25.95**  
A silky smooth wine, lightly sweet.
- 07 Di Maria Prosecco 24.95**  
Well balanced and light body.
- 08 Di Maria Prosecco Rosé 27.95**  
Dry, soft and well-balanced on the palate.

## White Wines & Sangria

- 09 Borsao Dry Navarra 18.95**  
A wonderful aromatic *dry white* wine (Spain)
- 13 Muga Malvasia Viura 25.95**  
A refreshing spicy finish (Rioja)
- 14 Bornos S Blanc (Rioja) 27.95**  
An amazing white wine with great freshness and liveliness.
- 15 Martin Codax Albariño 29.95**  
A complex wine with great personality.
- 16 Montevista Chardonnay 20.95**  
Rich and fruity Chardonnay.(Chile)
- 17 Montevista S Blanc (Chile) 20.95**  
Crisp and zesty with lemon and lime Sauvignon Blanc
- 18 Mirabello Pinot Grigio 20.95**  
A highly versatile dry white, ideal as an aperitif or to accompany food.
- 19 Chablis Lacombe 35.95**  
This Chablis is unoaked with a gently fruity core and a bright mineral finish.
- 10 Sangria Jug 17.95**  
Lots of fruit, wine, lemonade, gin, brandy and Triple Sec Liqueur.
- 11 Sangria Cava White 20.95**  
Same as above but with white cava
- 12 Sangria Cava Rosé 22.95**  
Same as above but with rosé cava

All Wines listed up to £25.00 are served by the glass. In 125ml, 175ml and 250ml

## Rosé Wines

Bin No

- 20 El Coto Rioja Dry Rosé 22.95**  
A well balanced wine, aromatic, with strawberry and red berries in the nose, good acidity, fresh and with a lively pink colour.
- 21 Pinot Grigio Rosé 21.95**  
Fresh, dry and crammed with summer fruit flavours.
- 22 Borsao Rosé 19.95**  
A strong aroma of berries and white flowers. Very young and fresh in the mouth, well balanced with its acidity.
- Red Wines**
- 23 Borsao Red Navarra 19.95**  
Juicy brambly fruit and fresh redcurrants dominate this generous easy drinking wine. Soft tannins, good acidity and a hint of spiciness make an extremely approachable wine.
- 24 Navajas Crianza Rioja 25.95**  
Another great vintage from this superb family producer. Aged in oak barrels for 12 months, this smooth, elegant wine has fresh fruit aromas with hints of vanilla. Great with grilled and roasted meats and fine, mature cheese.
- 25 Prado Rey Rivera Duero 27.95**  
Voluptuous, velvety wine produced predominantly from Tinta de Fina (Tempranillo) grapes with the addition of small amounts of Cabernet Sauvignon and Merlot. Aged for 12 months in oak this delightful, velvety wine displays characteristic vanilla tones enhanced by ripe red fruit. Great with tapas.
- 26 Lopez de Haro Reserva 29.95**  
Vinified mainly from Tempranillo grapes with the addition of a small amount of Graciano, then aged in a mix of American and French oak casks for 20 months. Soft, expressive, elegant wine, combining fruity characteristics with beautifully balanced oak.
- 27 Montevista Merlot Chile 20.95**  
Soft and juicy with plum, cherry and bramble fruit aromas. The ripe fruit palate has excellent balance, weight and a long finish.
- 28 Cabernet Sauvignon Chile 20.95**  
A beautifully balanced, fresh, bright and clean wine. The nose has vibrant strawberry and cherry fruit aromas. The palate has plenty of red fruit as well as cool herbal varietal characters. Lovely minerality and spice, supports the gentle tannic structure.
- Coto de Imaz Gran R. 74.95**  
This is a complex wine with exceptional concentration and a long finish. On the palate, silky, rounded tannins accompany fresh red berries, dried raisins and spicy notes.

**VAT is included**

## Aperitifs

	100ml	£
<b>Sherrys</b>		
Tio Pepe	14%	3.95
Amontillado	14%	3.75
Bristol Cream	14%	3.95
Manzanilla	14%	4.00
<b>Vermouths/Pastis</b>		
	50ml	
Martini Rosso	15%	3.75
Cinzano Bianco	15%	3.75
Dry Martini	15%	3.95
Pernod	38%	3.60
Campari Soda	17%	4.95
Campari Orange	17%	5.25
Aperol Soda	17%	4.50
Kir	12%	5.75
Kir Royal (Cava)	12%	6.50
Glass Sangria	12%	5.75
Spritzer White	12%	4.95
<b>Soft Drinks</b>		
Juices (all our juices are fresh)		
Fresh orange juice	200ml	2.85
Apple juice	200ml	2.85
Cranberry juice	200ml	2.85
Pineapple juice	200ml	2.85
<b>Bottle Juices</b>		
Tomato juice	200ml	2.50
J2O	275ml	2.95
<b>Sparkling Soft Drinks Bots</b>		
Orangina	330ml	2.85
Coke/Diet coke	330ml	2.50
Lemonade/coke	200ml	2.15
Appletiser	275ml	2.85
Rose lemonade	200ml	2.85
Ginger Beer	200ml	2.85
Ginger ale	200ml	2.50
Bitter lemon	200ml	2.50
Mineral water	750ml	3.95
Mineral water	330ml	2.75
Tonic Schweppes	200ml	2.25
FeverTree Tonics	200ml	2.50
<b>Ciders</b>		
Savana Bott	5.0%	4.00
Old Mount Pint	5.0%	5.00
" " " Half Pint		2.55
Strongbowl Pint	4.0%	4.00
" " " Half Pint		2.05
Kupela Basque Cider	4%	4.50

## Draught Beers

ABV

Estrella Galicia P	4.5%	4.95
Estrella Galicia H Pint		2.50
Estrella Dam Pint	5.0%	4.95
Estrella Dam Half P	5.0%	2.50
Chieftain IPA	5.5	4.50
Chieftain Half Pint		2.30
Lagunita Session IPA	4%	4.50
Leffe Blonde 2/3 Pint	6.6	4.95
<b>Bottle Beers</b>		
La Chouffe	8.0%	5.25
Chimay- Blue	9.0%	6.75
Vedett	5.0%	4.95
Leffe Blonde	6.6%	4.95
San Miguel	5.0%	3.65
Estrella Dam	4.6%	3.75
San Miguel	0%	3.25
Peroni	5.1%	3.95
Boqueron Spanish	4.3%	4.25
Mahou 5 *****	5.1%	4.00
Belharra Blonde	5.0%	4.25
Desiderata	5.0%	4.25
Estrella Galicia	4.7%	3.95
<b>Gins</b>	<b>25ml</b>	
Bathtub	57%	5.00
Mombasa	41.5%	4.40
Tanqueray	43.1%	3.95
Pinkster	37.5%	4.30
Plymouth	41.2%	3.95
Caorunn	41.8%	3.90
Gin Mare	42.7%	4.00
Hendricks	41.4%	4.25
Masons Dry	42%	4.25
Monkey 47	47%	5.25
Portobello	42%	3.95
Kin of Soho	42%	4.00
Williams Chase	48%	4.60
Zymurgorium	40%	4.50
Poppies	40%	4.00
Blue Bottle	47%	4.25
Larios 12	40%	4.00
Forest Gin	42%	4.50
Siderit	43%	4.25
Brooklyn	40%	4.00
G'Vine	40%	4.00
Martin Miller	40%	3.95
Liverpool	46%	4.35
Stockport	40%	4.00