

# APPETISERS

**PAN CON ALIOLI** **£2.95**  
Ciabatta slices with a garlic dip.

**ACEITUNAS** **£3.95**  
Mixed olives marinated in smoky paprika & garlic.

**PAN DE AJO** **£4.95**  
Toasted ciabatta bread with roasted garlic.

**ADD CHEESE**  
**£1.00 EXTRA**

**PAN CON ACEITUNAS Y ALIOLI** **£5.95**  
Warm, sliced ciabatta & marinated olives served with alioli.

**PAN TUMACA** **£5.95**  
Toasted ciabatta bread with grated vine tomato, garlic & olive oil.

**ADD SERRANO HAM**  
**£1.00 EXTRA**

# PLATTERS

**TABLA JAMON**  
**INDIVIDUAL £8.95**  
**TO SHARE £15.95**

Serrano ham served with manchego cheese, tomato, bread, olives & alioli.

**TABLA FIESTA**  
**INDIVIDUAL £9.95**  
**TO SHARE £16.95**

Serrano ham & Spanish cured meat with manchego cheese, tomato, bread, marinated olives & alioli.

# MAINS

**FIESTA MARISCO** **£29.95**

Battered squid, white fish, prawns, chilli & garlic mussels & tiger prawns served with double-fried potatoes and alioli sauce.

**FIESTA CARNE** **£29.95**

Grilled chicken, sirloin steak, lamb chops & chorizo. Served with salad & double-fried cubed potatoes.

**EXTRA SAUCE** **£3.50 EACH**

Fresh, homemade sauces: Creamy Mushroom; Green Peppercorn; Rosemary & Cream; Spicy Tomato & Garlic.

**LUBINA CON GAMBAS Y MEJILLONES** **£27.95**

Pan-fried fillet of sea bass with mussels & king prawns in a rich, creamy sauce. Served with vegetable paella.

**SOLOMILLO** **£27.95**

Locally sourced, 10oz sirloin steak with salad, double-fried cubed potatoes & choice of sauce.

# PAELLA

**PAELLA VALENCIANA** **INDIVIDUAL £21.95** | **TO SHARE £40.95**

Traditional Spanish paella with chicken, prawns, squid, white fish, mussels, octopus & langoustine.

**PAELLA DE MARISCO** **INDIVIDUAL £21.95** | **TO SHARE £40.95**

Paella rice cooked with prawns, octopus, squid, white fish, mussels & langoustine.

**PAELLA MIXTA** **INDIVIDUAL £21.95** | **TO SHARE £40.95**

Paella rice cooked with chicken & chorizo.

**PAELLA VERDURAS** **INDIVIDUAL £17.95** | **TO SHARE £32.95**

Paella rice cooked with seasonal mixed vegetables.

# VEGETARIAN TAPAS

**ENSALADA VERDE** **£6.95**  
Mixed green salad leaves with olives.

**ENSALADA TOMATE Y QUESO FETA** **£8.95**  
Feta cheese salad with fresh tomato & olives.

**TOMATES CON QUESO DE CABRA** **£9.95**  
Fresh tomato salad with goats cheese, salsa verde & balsamic reduction.

**MONTADITO QUESO** **£8.95**  
Toasted bread with grilled goat cheese and caramelised onion.

**HALLOUMI FRITO** **£8.95**  
Deep-fried halloumi sticks served with homemade red onion jam.

**PAELLA VERDURA** **£6.95**  
Paella rice cooked with seasonal vegetables & Spanish spices.

**BERENJENA GRATINADA** **£6.95**  
Aubergine with onion & peppers, topped with melted cheese.

**CHAMPIÑONES AL AJILLO** **£6.95**  
Sautéed mushrooms cooked in a creamy garlic & chilli sauce.

**PATATAS BRAVAS** **£5.95**  
Double-fried, cubed potatoes topped with a spicy tomato sauce.

**PATATAS FRITAS** **£4.95**  
Double-fried, cubed potatoes.

**CRISPY FRIES** **£4.95**  
Deep-fried, skin-on chips.

# SEAFOOD TAPAS

**ENSALADA DE ATÚN** **£7.95**  
Tuna with mixed leaf salad, cucumber & tomatoes, served with an olive oil & lemon dressing.

**CALAMARES FRITOS** **£7.95**  
Lightly battered calamari served with paprika, lemon & alioli.

**PESCADO FRITO** **£7.95**  
Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.

**MEJILLONES PICANTE** **£9.95**  
New Zealand shell mussels cooked with chilli, garlic, parsley & fresh tomato.

**GAMBAS PIL PIL** **£9.95**  
King prawns in chilli, garlic, paprika & parsley.

**MONTADITOS DE GAMBAS** **£9.95**  
Prawns cooked in a Spanish spicy cream sauce. Served on toasted ciabatta.

**LUBINA CON GAMBAS** **£11.95**  
Pan-fried fillet of sea bass with mussels & king prawns in a rich, creamy sauce.

# MEAT TAPAS

**PAELLA CARNE** **£7.95**  
Paella rice with chicken & chorizo, seasoned with Spanish spices.

**ALBONDIGAS** **£7.95**  
Spanish beef & chicken meatballs in a spicy tomato sauce.

**CHORIZO FRITO** **£8.95**  
Pan-fried Spanish sausage.

**POLLO MARBELLA** **£8.95**  
Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.

**CANA DE BIFE** **£8.95**  
Slow-cooked beef shank with potato & onion in a rich gravy with herbs & spices.

**CHULETAS DE CORDERO** **£11.95**  
Grilled, spicy marinated lamb chops.

**BUEY AL JEREZ** **£11.95**  
Pan-seared, sliced sirloin steak in a creamy mushroom & sherry sauce.

## IMPORTANT

Please inform us of any food allergies before ordering – so we may take extra care to avoid cross-contamination.

✓ Vegetarian option.

Some dishes may also be made gluten/dairy free, please ask.



# SET MENUS

OUR SET MENUS ARE DESIGNED FOR TWO PEOPLE, WITH LARGER PORTIONS OF YOUR FAVOURITE TAPAS, TO SHARE...

ALL SET MENUS INCLUDE BREAD & OLIVE STARTER

**SPECIAL** **£25.95**  
PER PERSON

**ALBONDIGAS**  
Minced beef & chicken meatballs in spicy tomato sauce.

**CHORIZO FRITO**  
Pan-fried Spanish sausage.

**POLLO MARBELLA**  
Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.

**BUEY AL JEREZ**  
Pan-seared, sliced sirloin steak in a creamy mushroom & sherry sauce.

**PESCADO FRITO**  
Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.

**GAMBAS PIL PIL**  
King prawns in chilli, garlic, paprika & parsley.

**PAELLA VERDURA**  
Paella rice cooked with seasonal mixed vegetables.

**PATATAS BRAVAS ALIOLI**  
Double-fried cubed potatoes topped with spicy tomato sauce & garlic mayonnaise.

**SEAFOOD** **£24.95**  
PER PERSON

**ENSALADA DE ATÚN**  
Tuna with mixed leaf salad, cucumber & tomatoes, served with an olive oil & lemon dressing.

**PATATAS ALIOLI**  
Double-fried cubed potatoes. Served with garlic mayonnaise.

**PAELLA VERDURA**  
Paella rice cooked with seasonal mixed vegetables.

**PESCADO FRITO**  
Lightly battered garlic & parsley infused fillet of white fish, deep-fried. Served with alioli.

**CALAMARES FRITOS**  
Lightly battered calamari served with paprika, lemon & alioli.

**GAMBAS PIL PIL**  
King prawns in chilli, garlic, paprika & parsley.

**LUBINA CON GAMBAS**  
Pan-fried fillet of sea bass with mussels & king prawns in a rich, creamy sauce.

**MEJILLONES PICANTE**  
New Zealand shell mussels cooked with chilli, garlic, parsley & fresh tomato

**MEAT LOVERS** **£24.95**  
PER PERSON

**ENSALADA TOMATE Y QUESO FETA**  
Feta cheese salad with fresh tomato & olives.

**ALBONDIGAS**  
Minced beef & chicken meatballs in spicy tomato sauce.

**CHORIZO FRITO**  
Pan-fried Spanish sausage.

**PAELLA CARNE**  
Paella rice with chicken & chorizo, seasoned with Spanish spices.

**POLLO MARBELLA**  
Creamy, chicken breast cooked with chorizo, mixed peppers & Spanish spices.

**CHULETAS DE CORDERO**  
Grilled, spicy marinated lamb chops.

**BUEY AL JEREZ**  
Pan-seared, sliced sirloin steak in a creamy mushroom & sherry sauce.

**PATATAS BRAVAS**  
Double-fried cubed potatoes topped with a spicy tomato sauce.

**VEGETARIAN** **£19.95**  
PER PERSON

**ENSALADA VERDE**  
Mixed green salad leaves with olives.

**TOMATES CON QUESO DE CABRA**  
Fresh tomato salad with goats cheese, salsa verde & balsamic reduction.

**HALLOUMI FRITO**  
Deep-fried halloumi sticks served with homemade red onion jam.

**PAELLA VERDURA**  
Paella rice cooked with seasonal mixed vegetables.

**CHAMPIÑONES AL AJILLO**  
Sautéed mushrooms cooked in a creamy garlic & chilli sauce.

**BERENJENA GRATINADA**  
Aubergine with onion & peppers, topped with melted cheese.

**PATATAS BRAVAS**  
Double-fried cubed potatoes, topped with a spicy tomato sauce.