

Pan y Alioli (v) 4.95
A basket of warm ciabatta bread,
served with our house made garlic alioli

el bar de tapas

spanish bar & kitchen

Aceitunas Marinadas (gf-ve) 4.95
Mixed olives marinated in house
with oil, garlic, rosemary & chilli

carne

Montaditos de Carne Mechada 8.25
Spanish style pulled brisket on
flatbread brushed with garlic

Estofado de Cordero (gf) 8.75
Slow cooked Spanish lamb stew
with chickpeas & sage

Carrilleras (gf) 8.45
Braised pork cheeks slow roasted
in a fresh vegetable stock.
One of our most popular dishes

Chorizo al Vino Tinto (gf) 8.45
Sliced Asturian chorizo
pan fried with a
sweet red wine glaze

Albondigas con Tomate 8.45
Hand rolled pork meatballs
cooked & served
in a house made tomato sauce

Nuevo
Espárragos con Jamón Serrano
y salsa pesto (GF) 8.45
Fresh asparagus wrapped with
Serrano ham cooked over the griddle

Pinchos Mixtos (gf) 10.25
Chicken, chorizo, halloumi, onions & mixed
pepper skewers, drizzled with balsamic glaze

Pollo a la Miel 8.95
San Miguel beer battered chicken
strips, with a honey mustard glaze

Croquetas de Jamon Ibérico 7.95
Traditional breaded croquettes
filled with Iberico ham

Alitas de Pollo con Salsa Barbacoa 8.25
Chicken wings glazed in a homemade
barbecue sauce

meat

platters

Tabla de Jamón y Queso 12.95
Slices of traditional Iberian ham
& Manchego cheese

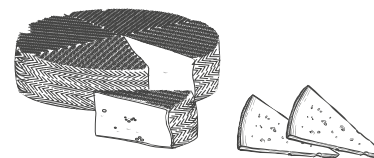


Tabla de Manchego (v) 9.95
Slices of Manchego cheese served
with fresh grapes & quince



Tabla de Jamón Ibérico (gf) 8.45
Slices of traditional Iberian ham

platos

pescado

Calamares 8.75
Atlantic squid rings, battered with
Harina Española. Served with
our house made garlic alioli

Gambas Tigre 8.95
Battered tiger prawns with a honey garlic
glaze, topped with spring onions

Nuevo
Mejillones en salsa de vino blanco 10.45
Mussels cooked in a garlic, white wine
and chive reduction. Served with garlic
bread slices.

Croquetas de Bacalao 7.75
Traditional breaded croquettes
filled with cod

Gambas al Ajillo (gf) 8.45
North Atlantic king prawns,
pan fried with fresh garlic & chillis

Salmon con Salsa Teriyaki 7.95
Fresh salmon fillet with a
sweet teriyaki glaze

fish

Paella

Traditional Spanish Paella large enough for two people to share
Please allow for up to 20 minutes cooking time.

Carne (meat) (gf) 29.95
Pork, chicken, peppers, courgettes,
onions & green peas.

Vegetales (gf-vg-v) 26.95
Peppers, courgettes, onions
& green peas.

Mariscos (fish) (gf) 29.95
Mussels, squid, prawns,
octopus, peppers, courgettes,
onions & green peas.

Mixta (gf) 32.95
A mixture of meat,
fish, peppers, courgettes,
onions & green peas.

Paella

vegetales

Tortilla Española (gf-v) 7.25
A slice of traditional Spanish omelette
with potato & onion. Served with our
house made garlic alioli.

Pan Cristal con Tomate (ve) 6.95
Slices of toasted sourdough bread with
olive oil & served with freshly blended
tomatoes, topped with sliced grape
tomatoes

Patatas Bravas (gf-v) 6.95
Fried, diced potatoes topped with
house made bravas & alioli sauces

Berenjenas (ve) 7.45
Fried aubergine, topped with pomegranate
and drizzled with pickled cherry glaze

Setas al Ajillo (gf-ve) 7.45
Mixed wild mushrooms sauteed in
garlic, chilli & tarragon

Nuevo
Pisto Español 7.45
Homemade vegetable stew, courgette,
aubergine, onions, tomatoes served on
slices of ciabatta bread

Ensalada de Tomate (gf-ve) 7.45
Slices of beef tomatoes with chopped
yellow & red spanish tomatoes, red onions
& garlic parsley dressing on a bed of
mixed leaves

Nuevo
Crema de Garbanzos(Hummus) (ve) 8.45
Homemade hummus. Served with brushed
garlic bread.

Pimientos de Padron (gf-ve) 7.95
Galician green peppers, fried &
seasoned with Maldon sea salt

Nuevo
Queso Frito (Halloumi Cheese) (v) 8.45
A new look on a house favourite.
Breaded halloumi cubes, served with
a homemade jalapeño jam.

Rollitos de primavera (v) 7.95
Deep fried handwrapped spinach & cheddar cheese
rolls served with a homemade chilli-tomato sauce

vegetables

desserts

Churros con Chocolate (v) 6.95
Hot churros dusted with sugar & cinnamon.
Served with our Valor chocolate sauce

Crema Catalana (gf-v) 6.75
Barcelona style set cream
with a crisp caramel top.
Flavoured with citrus & cinnamon.

Tarta Santiago (gf-v) 6.95
A slice of traditional house made
Spanish almond cake

Tarta de Biscoff (v) 7.95
A slice of our delicious
house made biscoff cheesecake

Sorbete de Mango (gf-ve) 6.45
Mango sorbet ice cream
from Valencia

Brownie de Chocolate
con Helado 7.75
Warm chocolate brownie
served with chocolate or vanilla
ice cream, drizzled with a
chocolate sauce

postres

ve=vegan gf=gluten free v=vegetarian
Please ask our team for any allergy information

el bar de tapas

spanish bar & kitchen

bebidas sin alcohol

Bottled Drinks

Coca Cola	330ml	3.85
Coke Zero	330ml	3.85
Diet Coke	330ml	3.85
Fanta	330ml	3.85
Sprite Zero	330ml	3.85
Appletiser	275ml	3.85

Mocktails

Beach Love - Orange juice with grenadine	6.95
Blue Moon - Sprite with blue curacao	6.95
Virgin Mojito - Choose from: Traditional, Raspberry, Strawberry or Passionfruit	7.25

Juice

Pure orange, pineapple or cranberry juice Small	2.75	Large	3.75
Fruit Shoot	200ml		2.60

Water

Mondariz mineral water	750ml	4.95
Mondariz sparkling water	750ml	4.95

Tonics and Mixers

Fevertree Premium	200ml	3.75
Fevertree Light	200ml	3.75
Fevertree Elderflower	200ml	3.75
Fevertree Mediterranean	200ml	3.75
Fevertree Ginger Beer	250ml	3.50

Virgin Sangria

Non alcoholic red wine, fresh orange juice & fresh fruit	½L	10.25
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Virgin Gin

Tangerine Ginsin 0%	4.95	5.95
<i>Served with a fevertree tonic or lemonade</i>		

café / coffee

Lavazza

Café Solo	3.25
Cortado	3.50
Café Americano	3.95
Café Latte	4.20
Café Con Leche	4.20
Café Cappuccino	4.20
Chocolate Caliente	4.95

Teapigs

Everyday Brew	3.45
Super Fruit	3.45
Peppermint Leaves	3.45
Green Tea	3.45

Liqueur Coffee

Carajillo - Café Solo and a shot of your choice	7.25
Trifasico - Cortado and a shot of your choice	7.25

Wine & Cocktail Menu

Got that Friday Feeling?

Ask for our Wine & Cocktail Menu



beer and cider

Bottles

Estrella Galicia 0%	330ml	4.95	0%
Corona Extra	330ml	5.25	4.6%
Estrella Galicia (gluten free)	330ml	5.95	5.4%
Desperados Original	330ml	5.25	5.9%

Draught

San Miguel	½pt	3.75	pt	6.85	5.0%
Mahou	½pt	3.95	pt	7.25	5.1%
Estrella Galicia	¾pt	5.95			4.7%

Spanish Bottled Cider

Maeloc dry apple	330ml	6.75	4.5%
Maeloc strawberry	330ml	6.75	4.0%
Maeloc pear and pineapple	330ml	6.75	4.0%

Spanish Craft Ales

TYRIS IPA

Indian Pale Ale 6,0% £6.25

Powerful and tasty beer Super aromatic hops with citrus, herbal and resinous notes, Light in the mouth with medium carbonation refreshing herbal aftertaste.

jerez y licor / sherry and spirits

Measurements

(25ml) (50ml) (125ml) ABV

Sherry and Port

Manzanilla la goya (dry)	~	~	6.25	15.0%
Pedro Ximénez (Sweet)	~	~	6.95	15.0%
Cockburn's fine ruby port	~	5.95	~	19.0%

Brandy

TORRES 10	4.95	6.25	~	40.0%
Carlos I	5.25	6.95	~	40.0%

Whisky

Maker's Mark Bourbon Whisky	4.95	6.95	~	40.0%
Highland Park 12 Year Old	5.95	7.25	~	40.0%

Rum

Malibu	4.50	5.75	~	21.0%
Bacardi	4.50	5.75	~	37.5%
Havana Club 3yr	4.75	6.50	~	40.0%
Kraken Black Spiced	4.95	6.85	~	40.0%
Havana Club 7yr	5.50	6.95	~	40.0%

Vodka

Pink Vodka 4l	4.50	5.75	~	37.5%
Grey Goose	5.45	6.95	~	40.0%

Measurements

(25ml) (50ml) (125ml) ABV

Tequila

Tequila Rose	4.50	5.75	~	15.0%
Jose Cuervo Gold Tequila	4.95	6.50	~	38.0%
Jose Cuervo Silver Tequila	4.75	6.25	~	40.0%

Sambuca

Luxardo White Sambuca	4.50	6.75	~	38.0%
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GIN

Bombay Sapphire	5.50	6.50	~	40.0%
SK wild berry dry gin	5.75	6.75	~	37.5%
Ampersand strawberry gin	5.75	6.75	~	37.5%
Sabores cherry gin	5.75	6.75	~	40.0%
Hendricks - Scottish	5.95	6.95	~	41.1%
Nordés - Galician	6.25	6.95	~	40.0%

Chupitos 25ml

Baileys Irish Cream	4.50	~	17.0%
Disaronno	4.50	~	28.0%
Tia Maria	4.50	~	20.0%
Limoncello	4.50	~	30.0%