

Viva Tapas!



Olives marinated with mild chilli, garlic and bay leaves
Salted roasted almonds with smoked paprika
Seafood salad with green pepper, onion, cucumber and parsley with a sherry vinegar dressing
Boquerones en vinagre - fresh anchovies marinated in garlic, parsley & olive oil

Gambas - prawns

-al ajillo: prawns sautéed with garlic

-pil pil: with chilli

-al Jerez: with sherry

Empanadas: made with olive oil pastry

-empanadas Valencianas: leek, Serrano ham, egg and tomato

-empanadas de espinacas: spinach, Manchego & pine nut filling

-empanadas de atun: olive oil pastry squares filled with tuna, tomato, red pepper, onion and black olives

Pollo al ajillo - chicken cooked with garlic, parsley, white wine, brandy or dry sherry

Pincho moruno - mini cubed pork kebab spiced with paprika, garlic and cumin

Spanish omelettes

-tortilla Espanola: traditional egg and potato

-tortilla de espinacas: spinach and pine nut

-tortilla de alcachofas y jamon Serrano: artichoke and Serrano ham

-tortilla de bacalao: saltcod and fennel

Albondigas – meatballs

-con salsa de tomate: beef meatballs in a tomato sauce

-con aceitunas: pork and beef meatballs in a mild chilli sauce with green olives

-con salsa de Jerez : beef & Serrano ham meatballs braised in a dry sherry sauce

-de atun: fresh tuna balls in a white wine sauce

Pan-fried mushrooms with garlic, parsley and brandy

Embutidos – platter of Serrano ham and chorizo sausage
Manchego cheese

Catalan tomato bread – lightly toasted country bread, rubbed with garlic & fresh tomato & drizzled with extra virgin olive oil

Patatas bravas – cubed fried potatoes + rich & spicy tomato sauce or patatas con chorizo