

ALLERGEN/ DIETARY

LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLOSCS CRUSTACEAN DAIRY NUTS SESAME SEEDS EGG SOYA MUSTARD SULPHITES

allergens only reference specific ingredients within each dish.

please note we cannot guarantee any menu item is free from any allergen due to the fact all allergens can be used within our restaurant and kitchen.

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VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request.

snacks, cold meats & cheeses

gordal olives marinated in thyme, orange & garlic 4,25

V VEGAN SOYA SULPHITES

Spanish almonds 3,95

V VEGAN NUTS-ALMONDS

padrón peppers with sea salt

5,50 V VEGAN

GLUTEN-WHEAT SOYA

Spanish cheeses 105g selection

with torta de aceite & garnishes:

Picos blue, Manchego d.o.,

montbrú goat's 10,95

GLUTEN-WHEAT DAIRY SESAME SEEDS

NUTS-WALNUTS/ALMONDS SULPHITES

Spanish cured meats

90g selection with pickled

fennel & capers: 18 month aged

serrano ham, Ibérico chorizo,

Ibérico salchichón 12,50

SULPHITES

cheese & cured meats

70g Manchego d.o and our

90g Spanish cured meat

selection with torta de aceite

& garnishes 17,95

GLUTEN-WHEAT DAIRY

NUTS-WALNUTS NUTS-ALMONDS

SESAME SEEDS SULPHITES

Catalan bread grilled Welbeck

estate ciabatta with olive oil

& fresh tomato 4,95 V VEGAN

GLUTEN-WHEAT SULPHITES

COCAS *fresh flatbreads*

strips & dips flatbread strips: hummus,

carrot & cumin purée 7,95 V MAKE IT VEGAN

GLUTEN-WHEAT DAIRY SESAME SEEDS SOYA SULPHITES

beetroot, goats cheese & thyme beetroot ketchup 8,50

V MAKE IT VEGAN GLUTEN-WHEAT DAIRY MUSTARD SULPHITES

Spanish hot chorizo, pepperoni, tomato, mozzarella,

guindillas 8,95 CELERY GLUTEN-WHEAT DAIRY SOYA SULPHITES

caprese sunblush & vine tomatoes, mozzarella,

basil & Spanish almond pesto V 8,95

GLUTEN-WHEAT DAIRY NUTS-ALMONDS

Peshwari butternut squash, coconut, chilli, sultanas,

honey, toasted almonds 8,95 V MAKE IT VEGAN GLUTEN-WHEAT

NUTS-ALMONDS SOYA SULPHITES

meat & fish

garlic & chilli prawns lemon, parsley 7,95 CRUSTACEAN SOYA

jamón & Manchego tortilla (cooked to order) Dijon aioli 7,95

DAIRY EGG SOYA

pork belly tacos braised local pork, kimchi cabbage, chipotle

& lime mayonnaise 7,95 GLUTEN-WHEAT NUTS-PEANUTS EGG

baby chorizo from La Rioja, glazed in honey

& sherry vinegar 6,50 SOYA SULPHITES

chicken wings sweet chilli & sesame jam, coriander 7,95

GLUTEN-WHEAT SESAME SEEDS SOYA

cod tacos freshly crumbed cod fillet, kimchi cabbage,

lemon mayonnaise, pickled red onion 8,50 GLUTEN-WHEAT FISH

NUTS-PEANUTS SESAME SEEDS EGG SOYA SULPHITES

baresca meatballs local pork belly & loin meatballs in a spiced tomato

sauce, Parmesan* 7,75 CELERY DAIRY SOYA MUSTARD SULPHITES

sweet & sticky crispy px beef spring onions, sesame, red chilli

8,95 GLUTEN-WHEAT SESAME SEEDS SOYA SULPHITES

salmon 'tikka' red mojo marinated salmon fillet, Bombay potato,

curried mayonnaise 9,50 FISH EGG SOYA MUSTARD SULPHITES

Moroccan lamb tagine yoghurt, dried apricot, red onion,

toasted almonds 9,95 CELERY DAIRY NUTS-ALMONDS SOYA SULPHITES

vegan & vegetables

grilled mushrooms with goat's cheese basil & almond pesto,

toasted almonds 6,50 V DAIRY NUTS-ALMONDS SOYA

falafel sweet potato hummus, pickled carrot, tahini 'yoghurt',

pistachio, pomegranate 6,50 V VEGAN GLUTEN-WHEAT NUTS-PISTACHIO

SESAME SEEDS SOYA SULPHITES

giant couscous, wild rice & spinach salad pecan, feta, cranberry,

carrot, courgette, lemon dressing 6,50 V MAKE IT VEGAN

GLUTEN-WHEAT DAIRY NUTS-PECANS SESAME SEEDS SULPHITES

spiced aubergine & tomato tagine red chilli, yoghurt & coriander V 6,50

MAKE IT VEGAN CELERY DAIRY SOYA SULPHITES

patatas bravas seasoned chips with bravas sauce V 5,50 MAKE IT VEGAN

CELERY GLUTEN-WHEAT EGG SOYA SULPHITES

halloumi fritters tempura halloumi, lemon aioli V 6,75

GLUTEN-WHEAT DAIRY EGG SOYA

Korean cauliflower gochujang, spring onion & sesame seeds 6,50

V VEGAN GLUTEN-WHEAT SESAME SEEDS SOYA MUSTARD SULPHITES

butternut squash, chilli, sultana & coriander empanadillas

feta, honey & dukkah 5,95 V MAKE IT VEGAN

GLUTEN-WHEAT DAIRY NUTS-HAZELNUTS SESAME SEEDS

mushroom risoni rice shaped pasta, mushrooms, Parmesan*

& chive cream sauce V 6,50 GLUTEN-WHEAT DAIRY SOYA SULPHITES

desserts

VEGAN DESSERT
AVAILABLE ON REQUEST

crema Catalana V 6,95 DAIRY EGG

sticky toffee pudding toffee sauce, salted caramel

& Bourbon ice cream V 7,50 DAIRY

chocolate brownie chocolate sauce, orange mascarpone V 6,95 DAIRY EGG

churros (Spanish doughnuts) chocolate sauce V 6,95 GLUTEN-WHEAT DAIRY SOYA

ice cream selection V 5,95 DAIRY TREE NUTS** EGG

churros & coffee

your choice of coffee

or tea to accompany a

smaller portion of our

churros with chocolate

sauce V 6,50

GLUTEN-WHEAT

DAIRY SOYA

coffee

all served with

double shot espresso

espresso 3,15

americano 3,25 DAIRY

cappuccino 3,65 DAIRY

cortado 3,35 DAIRY

latte 3,75 DAIRY

tea

one person pot *English breakfast, decaffeinated breakfast tea,*

Earl Grey 3,75 DAIRY

herbal teas glass *camomile, peppermint, green tea & peach,*

lemongrass & ginger, jasmine tea pearls 2,95 DAIRY

tapas

ALLERGEN/DIETARY

barescatapas

LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLUSCS CRUSTACEAN

DAIRY NUTS SESAME SEEDS EGG SOYA MUSTARD SULPHITES

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menú del día 17,50

your choice of Catalan bread or marinated olives, plus two tapas & one side

tapas

pork belly tacos braised local pork, kimchi cabbage, chipotle & lime mayonnaise GLUTEN-WHEAT NUTS-PEANUTS EGG

grilled mushrooms with goat's cheese basil & almond pesto, toasted almonds V DAIRY NUTS-ALMONDS SOYA

garlic & chilli prawns lemon, parsley 0,95pp supplement CRUSTACEAN SOYA

butternut squash, chilli, sultana & coriander empanadillas feta, honey, dukkah V MAKE IT VEGAN

GLUTEN-WHEAT DAIRY NUTS-HAZELNUTS SESAME SEEDS

chicken wings sweet chilli & sesame jam, coriander GLUTEN-WHEAT SESAME SEEDS SOYA

baresca meatballs local pork belly & loin meatballs in a spiced tomato sauce, Parmesan*

CELERY DAIRY SOYA MUSTARD SULPHITES

cod tacos freshly crumbed cod fillet, kimchi cabbage, lemon mayonnaise, pickled red onion

GLUTEN-WHEAT FISH NUTS-PEANUTS SESAME SEEDS EGG SOYA SULPHITES

Moroccan spiced aubergine & tomato tagine red chilli, yoghurt & coriander V MAKE IT VEGAN

CELERY DAIRY SOYA SULPHITES

baby chorizo from La Rioja, glazed in honey & sherry vinegar SOYA SULPHITES

Korean cauliflower gochujang, spring onion & sesame seeds V VEGAN

GLUTEN-WHEAT SESAME SEEDS SOYA MUSTARD SULPHITES

sweet crispy fried squid in a light coating of cumin, turmeric & paprika flour, garlic aioli

GLUTEN-WHEAT MOLLUSCS EGG SOYA

salmon 'tikka' red mojo marinated salmon fillet, Bombay potato, curried mayonnaise

FISH EGG SOYA MUSTARD SULPHITES

sweet & sticky crispy px beef spring onions & red chilli 2,50pp supplement

GLUTEN-WHEAT SESAME SEEDS SOYA SULPHITES

falafel sweet potato hummus, pickled carrot, tahini 'yoghurt', pistachio, pomegranate V VEGAN

GLUTEN-WHEAT NUTS-PISTACHIO SESAME SEEDS SOYA SULPHITES

halloumi fritters chilli jam aioli V GLUTEN-WHEAT DAIRY EGG SOYA

sides

patatas bravas seasoned chips with bravas sauce V

MAKE IT VEGAN CELERY GLUTEN-WHEAT EGG SOYA SULPHITES

mushroom risoni rice shaped pasta, mushrooms, Parmesan* & chive cream sauce V

GLUTEN-WHEAT DAIRY SOYA SULPHITES

giant couscous, wild rice & spinach salad pecan, feta, cranberry, carrot, courgette, lemon dressing V

MAKE IT VEGAN GLUTEN-WHEAT DAIRY NUTS-PECAN SESAME SEEDS SULPHITES

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LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLUSCS CRUSTACEAN DAIRY NUTS SESAME SEEDS EGG SOYA MUSTARD SULPHITES

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escabeaenies

MAIN MENU 8,95

includes one main dish, one side, small glass of fruit juice available from 11.45am

1. choose your tapas dish

freshly made tomato & mozzarella flatbread

V MAKE IT VEGAN SULPHITES GLUTEN-WHEAT

DAIRY SESAME SEEDS SOYA

freshly made tomato, mozzarella & salami flatbread

SULPHITES GLUTEN-WHEAT DAIRY SOYA MUSTARD

spicy meatballs with tomato sauce & cheese

CELERY SULPHITES DAIRY SOYA MUSTARD

sweet & sticky crispy px beef spring onion, sesame

GLUTEN-WHEAT SESAME SEEDS SOYA SULPHITES

spicy aubergine & tomato tagine yoghurt & coriander

MAKE IT VEGAN CELERY DAIRY SOYA MUSTARD SULPHITES

cod tacos baby gem, lemon aioli

GLUTEN-WHEAT FISH EGG SOYA

mushroom risoni (rice shaped pasta) with creamy sauce

V SULPHITES GLUTEN-WHEAT DAIRY SOYA

2. choose your side

French fries V GLUTEN-WHEAT SOYA

patatas bravas spiced tomato sauce, garlic aioli V

MAKE IT VEGAN CELERY GLUTEN-WHEAT EGG SOYA SULPHITES

tomato & cucumber salad V

sautéed vegetables VEGAN

3. choose your fruit juice

apple, orange, pineapple, cranberry

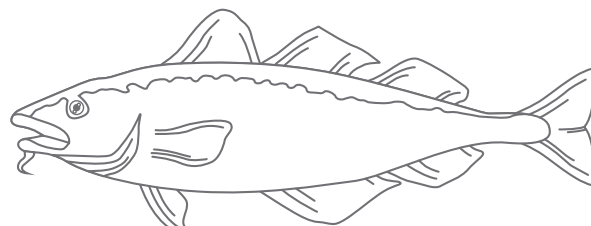
add a sweet treat for 1,95

two scoops of ice cream vanilla, strawberry or chocolate

MAKE IT VEGAN DAIRY TREE NUTS** EGG

churros Spanish doughnuts with chocolate sauce

GLUTEN-WHEAT DAIRY SOYA



soft drinks

limonata 3,25 **VEGAN**

aranciata 3,25 **VEGAN**

fresh juices 3,15 **VEGAN**

coca cola 3,75 / **diet coke** 3,75 **VEGAN**

organic ginger beer 3,85 **VEGAN**

elderflower pressé 3,85 **VEGAN**

sangria

classic red wine, brandy, orange liqueur, orange juice, fresh orange & lemon **glass** 7,95 / **carafe** 18,50 **VEGAN** **SULPHITES**

raspberry & limoncello

white wine, gin, limoncello, apple juice, raspberry purée, fresh lemon **glass** 7,95 / **carafe** 18,50 **VEGAN** **SULPHITES**

gin tonica

35ml blended with fever tree tonic

gin xoriguer Menorca

a cult gin from Mahón and the only gin along with Plymouth to have a designation of origin, served with fresh lemon 8,50 **SULPHITES**

tanqueray flor de Sevilla

London

made with bittersweet Seville oranges to deliver fruitful and zesty taste; served with a squeezing wedge of orange 9,50 **VEGAN**

nordes atlantic Galicia, Spain

made with an albariño-grape-based spirit and Galician botanicals such as samphire, eucalyptus and lemon verbena; garnished with citrus 10,50 **SULPHITES**

mocktails

cherry & almond sour

cherry, pineapple, almond, fresh lemon 3,95 **VEGAN** **NUTS-ALMONDS**

strawberry & coconut colada

coconut milk, strawberry, fresh lime 4,25 **VEGAN**

apple & pear cooler

apple, pear, lemon, soda 3,95 **VEGAN**

mango & passion fruit white

wine, gin, mango purée, passion fruit, orange juice, fresh lime **glass** 8,25 / **carafe** 19,50 **VEGAN** **SULPHITES**

mixed berry rosé wine,

blackcurrant liqueur, cranberry juice, raspberry purée, berries **glass** 8,05 / **carafe** 18,95 **VEGAN** **SULPHITES**

puerto de indias peach gin

Seville, Spain peach, orange and elderflower gin garnished with lemon & orange 8,50 **VEGAN**

puerto de indias strawberry gin

Seville, Spain created by mistake in the oldest distillery in Seville which dates back to 1880; garnished with strawberries & basil 9,50 **VEGAN**

mascaró gin 9

Vilafranca, Spain double distilled with one botanical: wild juniper-proof that simple can be beautiful; garnished with fresh lime 8,95 **SULPHITES**

beer & cider

leon 4.0%

Staffordshire

craft lager, brewed by freedom

pint 5,95 / **half** 3,00 **VEGAN**

GLUTEN-MALTED BARLEY

mahou 5.1%

Madrid **pint** 6,75 / **half** 3,40 **VEGAN**

GLUTEN-MALTED BARLEY

camden pale ale 4.0%

London **pint** 6,50 / **half** 3,25

VEGAN **GLUTEN-BARLEY/WHEAT**

estrella damm daura 5.4%

Barcelona award winning gluten free

pilsner 330ml 4,95 **VEGAN**

maeloc 4.5%

Galicia refreshing dry cider 330ml 4,85

VEGAN **SULPHITES**

cider mayador 4.1%

Castilla y Leon light & clean

medium cider 330ml 4,85 **SULPHITES**

brewdog nanny state 0.5%

Ellon 330ml 4,15 **VEGAN** **GLUTEN-BARLEY**

san miguel 0.0%

Madrid 330ml 3,85 **VEGAN**

GLUTEN-MALTED BARLEY

digestivo

melody crema catalana

this authentic Catalan cream liqueur

is an excellent alternative to Baileys;

served over ice 50ml 4,50 **DAIRY** **EGG**

Spanish brandy

fernando de castilla reserva

25ml 4,75 **VEGAN** **SULPHITES**

peinado gran reserva 20 yrs

oak-matured in sherry cask

25ml 8,95 **VEGAN**

peinado gran reserva 100 yrs

ultra-premium brandy from

the oldest distillery in Spain

25ml 13,95 **VEGAN**

vermut

classic Catalan apéritif,

served over ice with citrus.

add lemonade for 1,20

rojo red vermouth 3,75 **SULPHITES**

blanco white vermouth made

with over 20 botanicals 3,75 **SULPHITES**

reserva aged for nine months

in oak 4,50 **SULPHITES**

ALLERGEN/DIETARY

LUPIN **CELERY** **SULPHUR DIOXIDE**

GLUTEN **FISH** **MOLLOSCS** **CRUSTACEAN**

DAIRY **NUTS** **SESAME SEEDS** **EGG**

SOYA **MUSTARD** **SULPHITES**

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jerez

fino

dry, light, crisp 50ml 4,15

VEGAN **SULPHITES**

amontillado

aged fino, nutty 50ml 4,75

VEGAN **SULPHITES**

pedro ximénez

luscious & sweet 50ml 5,50

SULPHITES

white wine

BIN 9 house white

Bodegas Verum, Spain 12.5%
bright hay & fennel flavours
interlaced with plums & pears
bottle 23,50 / 175ml 6,35 / 250ml 8,45
VEGAN SULPHITES

BIN 11 pinot grigio

Sartori, Italy 12%
bottle 24,95 / 175ml 7,05 / 250ml 9,35
VEGAN SULPHITES

BIN 12 sauvignon blanc

Tarapaca, Chile 12.5%
bottle 27,50 / 175ml 7,35 / 250ml 9,65
SULPHITES

BIN 13 QL Vinho Verde

Quinta da Lixa, Portugal 10.5%
aromatic green apple,
melon & white peach
bottle 28,95 VEGAN SULPHITES

BIN 14 rioja blanco

Bodega Vintae, Spain 12.5%
bottle 29,95 VEGAN SULPHITES

BIN 15 chardonnay

Vintae, Spain 12.5%
an exotic Spanish chardonnay;
a juicy mouthful of tropical fruits
bottle 31,95 VEGAN SULPHITES

BIN 17 sauvignon blanc

Wairarapa, NZ 13%
From the interesting sub region of
Gladstone this delicious New Zealand
classic is intense with Gooseberries,
green pepper & lime bottle 36,95
SULPHITES

BIN 18 albariño

'Alba Martin' Martin Codax, Spain 12.5%
flavours of ripe lemons & peach;
stunning wine bottle 37,50
VEGAN SULPHITES

BIN 19 assyrtiko

Ktima Kir-Yianni, Greece 13%
the classic Greek assertiko grape,
sauvignion-esque & truly delicious
bottle 41,00 VEGAN SULPHITES

red wine

BIN 20 house red

Bodegas Verum, Spain 13.5%
a palate of black fruit,
lightened by a fragrant
hint of spice bottle 23,50
175ml 6,35 / 250ml 8,45
VEGAN SULPHITES

BIN 22 merlot

Tarapaca, Chile 13%
bottle 27,95 / 175ml 7,45
/ 250ml 9,75 SULPHITES

BIN 23 sangiovese

Vina Falerña, Chile 14%
northern Chile's take on juicy
Chianti: full of black cherry,
red berries & a touch of
vanilla bottle 29,50
VEGAN SULPHITES

BIN 25 rioja tempranillo

Bodega Vintae, Spain 13.5%
bottle 31,50 175ml 8,15 /
250ml 10,80 VEGAN SULPHITES

BIN 26 malbec

Trapiche, Argentina 13.5%
bottle 33,95 VEGAN SULPHITES

BIN 27 crianza

Bodegas Añadas, Spain 14%
rich & powerful crianza from
Navarra; merlot-tempranillo
blend - offering generous
red fruit & a touch of spice
bottle 32,95
VEGAN SULPHITES

BIN 28 primitivo

Puglia, Italy 12.5%
lush with blackberries &
currants on the palate,
nutmeg, liquorice & vanilla
on the nose bottle 35,95
SULPHITES

BIN 29 garnacha organic

Terra Alta, Spain 13.5%
silky & vibrant garnacha from
master sommelier turned
winemaker Franck Massard
bottle 37,95 SULPHITES

BIN 30 syrah

Quinta Do Crasto,
Portugal 14.5%
Crasto's flagship syrah
(shiraz), brimming with
berries & perfumed
with clove, cinnamon
& vanilla bottle 49,95
VEGAN SULPHITES

rosé wine

BIN 40 rama rosado

Bodegas Covinas, Spain 12%
a delicate blend of garnacha &
bobal; red fruits with a snap of acidity
bottle 23,50 175ml 6,35 / 250ml 8,45
VEGAN SULPHITES

BIN 41 cabernet sauvignon rosé

Vina San Pedro, Chile 12.5%
pale, bright & crisp. wild
strawberries with a touch
of spice bottle 29,50
SULPHITES

BIN 42 rioja rosado

Sierra Cantabria, Spain 13%
Cantabria, one of the most iconic
estates in Rioja offers a delightful red
berry, pomegranate & fennel flavoured
rosé: elegant & sophisticated bottle 35,50
VEGAN SULPHITES

cava

BIN 1 cava

Pere Ventura, Spain 11.5% smart, fresh
cava bottle 29,95 / 125ml 6,55 SULPHITES

BIN 2 cava rosado

Pere Ventura, Spain 11.5%
lively pink cava bottle 33,95 SULPHITES

BIN 3 cava

Terra Alta, Spain 11.5%
master sommelier & winemaker's
Franck Massards' signature cava;
fresh green apples, a lemon &
lime twist and hint of honeysuckle;
artisan & crafted bottle 39,95
VEGAN SULPHITES

BIN 4 cava gran reserva

Pere Ventura, Spain 11.5%
full bodied, intense & aromatic;
seriously good bottle 49,95 SULPHITES

*In the event that a wine is not available, we will
endeavour to replace with a suitable alternative.*