ENTRANTES - TO START WITH			
	Aceitunas Mixtas £4.95		
	A mixture of green & black pitted olives marinated with garlic, olive oil & a mixture of herbs		
	Boquerones en Vinagre £5.50 Chilled whitebait fillets marinated in Carlos' own vinaigrette		
	Ensalada de Tomate Y Cebolla£7.50		
	Sliced beef tomatoes, sweet Spanish onions, seasoned with sea salt, black pepper, olive oil & balsamic dressing		
	Ensalada de la Casa £11.95		
	Mixed leaf salad, topped with Gran Reserva Serrano ham, Manchego cheese, boquerones, mixed olives & dressed with an olive oil & balsamic vinegarette		
	Jamón Serrano Gran Reserva£8.95		
	Premium, 18+ month dry-cured Duroc Serrano ham		
	Queso Manchego con Membrillo£7.95		
	Mature Spanish Manchego cheese served with a sweet quince jam		
	Queso de Cabra al Vino		
	Jumilla region of Murcia		
ľ	AN - BREAD		
	Pan Fresco. £4.75 A variety of fresh bloomer bread, served with an olive oil &		
	balsamic vinaigrette		
	Pan con Ajo£5.95		
	Our signature toasted bloomer loaf garlic bread		
	Pan Catalan £6.50		
	Our signature bloomer loaf toasted garlic bread, topped with		
	crushed tomato & olive oil Top with our Gran Reserva Serrano ham		
	Pan con Ajo y Queso£6.95		
	Our signature bloomer garlic bread topped with melted cheese		
	Top with our Gran Reserva Serrano ham. £2.95		
SALSAS - SAUCES			
	Alioli£1.95		
	Carlos' homemade garlic mayonnaise		
	Mojo Picón£195		
	A homemade, traditional Canarian chilli sauce		
	01 70		

Fresh crushed tomato & olive oil

DEL MAR - FROM THE SEA

	Mejillones a la Crema£9.95
	Fresh mussels cooked with garlic, diced onions & served in a
	creamy white wine sauce (subject to availability)
	Gambas Pil Pil £9.95
	Our signature fresh king prawns, sautéed in garlic, white wine &
	chilli, served sizzling to your table
	Merluza Frita £9.50
	Fresh hake fillet, lightly battered & served with lemon & alioli
	Calamares £8.50
	Lightly battered squid rings served with lemon & alioli
T	ATATAS Y VERDURAS - POTATOES &
	NAME OF THE PROPERTY OF THE PR
1	EGETABLES
	Patatas Bravas £5.95
	New potatoes sautéed in Carlos' chilli tomato sauce
	Patatas Alioli£5.95
	Fried potatoes topped with homemade garlic mayonnaise alioli
	Tortilla £5.95
	A wedge of homemade traditional Spanish omelette
	Pimentos Padrón £5.50
	Typical green padrón peppers sprinkled with sea salt
	Alcachofas con Tomate £6.50
	Artichoke hearts sautéed in garlic & Carlos' tomato sauce
	Champiñones al Ajillo£6.95
	Mushrooms sautéed with fresh garlic, in a creamy white wine sauce
	Pimentos Piquillo£595
	Spanish sweet peppers cooked in garlic & white wine

THE BEST WAY TO DINE

Tapas really is the best way to eat! Choose a variation of dishes from our menu, we recommend starting with 3-4 per person & you can always order more as you go along...

Tapas is designed to share & allows everyone on the table to get a real taste of the flavours we have to offer. All our dishes are cooked fresh to order so will arrive at your table as & when they are ready.

So, unwind & enjoy the company of family & friends whilst indulging in authentic Spanish cuisine the traditional way!

CARNE - MEAT

Rabadilla de Temera	£11.95
Carlos' signature strips of succulent rump steak (served pin topped with sea salt & served with a pot of our peppercorn	
Albondigas	£7.50
Four homemade beef meatballs, mixed with our own blend herbs & spices & served in Carlos' tomato sauce	d of
Morcilla Española	£7.95
Oven baked black pudding infused with a mixture of spice imported from the Catalonia region of Spain	s,
Salchicha Picante	£7.50
Spicy fresh sausage, topped with homemade mojo picón o sauce, served sizzling to your table	hilli
Pincho de Pollo.	.£8.95
Four skewers of chicken fillet marinated in a mixture of he spices, served with a pot of mojo picon chilli sauce	erbs &
Costillas de Cerdo	
Our signature fresh, slow cooked pork ribs, topped with a smoky barbecue sauce	rich &
Chorizo al Vino.	
Smoky Spanish chorizo sausage, sautéed in a rich red wine	sauce
Paella de Pollo	£7.50
Typical Spanish chicken paella served with fresh lemon	
Carne Picada.	
Spicy minced beef in tomato sauce cooked with onions, pe mushrooms & fresh chilli	
Pimientos Rellenos de Carne	
Half pepper, stuffed with our carne picada spicy minced b oven baked & topped with melted cheese	
Alitas de Pollo	
Canarian-style marinated chicken wings served with a pot o	of mojo

ALLERGEN INFORMATION

If you have a food or drink allergy, please notify us when placing your order so we can inform you with the correct allergen information regarding our menu. All of our food & drinks are prepared in a busy kitchen & bar area so we CANNOT guarantee that anything ordered from our menu is allergen-free.