

## Aperitivos/Appetizers

### Pan Con Alioli

Mixed artisan bread basket with onion seed bread, white baguette and our alioli

3.5

### Pan con Tomate

Toasted baguette with fresh tomato and garlic, and a drizzle of virgin olive oil

4

### Aceitunas

Marinated green olives with mushroom and peppers

3.75

## Tablas/Boards

### Jamón Ibérico

#### D. Guijuelo

36 months cured Iberico Ham. 30/60 gr

8/16

### Mediterránea

Roasted seasonal vegetables in olive oil and mediterranean herbs, served with olives

9

### Jamón Ibérico de bellota

#### D.O.P. Guijuelo

48 months cured, acorn fed, Iberico Ham 30/60 gr

11/22

### Quesos

Selection of the best Spanish cheeses with membrillo, marmalade and olives

12

## Tapas/Starters

### Pintxo La Bandera

Ask your server for today's pintxo

ask

### Pisto con Huevo

Vegetable ratatouille topped with a fried egg

6

### Boquerones en Vinagre

Marinated fresh white anchovies on Spanish pickled peppers and truffle balsamic

4.5

### Patatas Bravas

Fried potatoes served with our green alioli and brava sauce

5

### Gambas al ajillo

King Prawns with garlic, parsley and chillies

8

### Tortilla Española

Traditional Spanish potato omelette

5

### Salpicon de Pulpo

Octopus salad in a vinaigrette dressing

5.5

### Pimientos Padrón

Padron peppers with a red wine infused salt

4.5

### Rabas de Calamar

Deep fried fresh squid in batter, served with a citric alioli

7.5

### Higaditos de Pollo

Chicken livers cooked in wine, chilli and onions

7

### Gambas Volcán

King Prawns with canarian spices, white wine fresh and dry chillies

8.5

### Pulguita de Cordero mechado

Pulled lamb in chilli and rosemary sliders with honey and mustard mayonnaise

8

### Tortilla de Camarones

Baby Shrimp omelette served with a sweet sherry and chilli sauce

6

### Escalopines de Pollo

Chicken mini filets in breadcrumb, served with a soy-bbq sauce

7

### Carrilleras de Bacalao

Cod cheeks in canarian marinade with peppers

7

### Callos con Garbanzos

Chickpea stew with chorizo and beef tripe

6.5

### Pulpo en dos cocciones

Twice cooked octopus on a bed of Spanish paprika mash and topped with mojo rojo

9.5

### Costillas al mojo verde

Pork ribs in Canarian mojo verde sauce

7.5

### Croquetas del día

Freshly homemade croquettes.  
Ask your server for today's choices

6.5

### Puntas de Solomillo

Diced fillet Steak in a Spanish blue cheese sauce

9.5

### Papas arrugadas

Canarian "wrinkle" potatoes served with mojo rojo and mojo verde

5.5

### Pollo al Salmorejo

Chicken cooked in a traditional canarian sauce, topped with almond flakes

7

### Piquillos Rellenos

Piquillo peppers stuffed with a mushroom, garlic and goats cheese cream

6

### Chorizo al Vino

Chorizo cooked in Rioja red wine

6.5

### Lágrimas de Pollo

Chicken fillets in a honey and mustard sauce with a hint of chillies on a bed of vegetables

7.5

## Pescados/Fish

<b>Bacalao con crujiente de chorizo</b>	16.5
Cod Supreme with a chorizo crust, served with squid ink and lime mash	
<b>Brocheta de Bacalao</b>	18.5
King Prawns and Cod skewers on a light garlic cream	
<b>Caballa a dos maneras</b>	14
Fresh Mackerel cooked in two different ways with smoked garlic alioli and seaweed dressing	
<b>Lubina al Gofio</b>	17
Seabass in Canarian flour, served with a traditional canarian delicatessen "bolas de gofio"	
<b>Lubina a la bilbaina</b>	16
Seabass Fillets in garlic, chilli and Spanish paprika sauce. Served on a bed of roast peppers"	

## Arroces/Rice

<b>Mar y Montaña</b>	16
Sea and Land Rice, with meat and shellfish	
<b>De la Granja</b>	14
Beef steak and chicken with piquillo peppers	
<b>Negro de Calamares</b>	14
Squid and squid ink. Served black	
<b>De la Huerta</b>	12
Mediterranean vegetables and Spanish spices	
<b>Pastel de Verduras</b>	14.5
Oven baked vegetables in a cheesy béchamel, served with a piquillo pepper sauce	

## Carnes/Meat

<b>Pollo Carnaval</b>	15.5
Half chicken presented in three different ways; caramelised drumstick, grilled breast and pulled chicken and mojo croquettes	
<b>Abanico Ibérico</b>	17
Grilled Iberian pork tenderloin steak served with a Red wine reduction sauce	
<b>Bistec de Ternera</b>	18.5
Fat Iron steak with a truffle and mushroom sauce and truffle caviar. Served med-rare	
<b>Magret de Pato</b>	15
Grilled duck breast with a dates and hazelnut Chutney, citric sauce and grilled orange segments	
<b>Chateaubriand</b>	45
Premium 16oz Chateaubriand steak, served with two sides of your choice and two sauces. Perfect for sharing	

## Acompañamientos/Sides

<b>Patatas Salteadas</b>	3.5
Sautéed baby potatoes with rosemary and garlic	
<b>Arroz de Azafrán</b>	3
Spanish saffron rice	
<b>Judías Verdes</b>	3
Garlic, butter and onion sautéed green beans	
<b>Ensalada de Tomate y Cebolla</b>	3.5
Traditional Andalusian tomato and onion salad	
<b>Espárragos Trigueros</b>	4
Grilled green asparagus	
<b>Escaldón</b>	3
Canarian toasted flour paste in a fish broth with vinegar and raw onions	

### **Express Lunch**

*(Monday to Friday 12pm - 4pm)*

**A choice of three tapas & a soft drink or coffee**

**£11.95**

**Add a dessert for £3.00**

*Excluding any tapa for £8 or over*

*Maximum party size of six.*

*Not applicable with any other offers or discounts*

### **Pre-Theatre/ Early Dinner**

*(Monday to Friday 4pm - 7pm)*

**Starter, Main Course and a glass of Rioja or beer**

**£17.95**

**Add a dessert for £3.00**

*Excluding any tapa for £8 or over, Brocheta and Chateaubriand*

*Booking Required. Maximum party size of six.*

*Not applicable with any other offers or discounts*