

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

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

Arroces/Rice

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

Carnes/Meat

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

Acompañamientos/Sides

Patatas Salteadas	3.5
Sautéed baby potatoes with rosemary and garlic	
Arroz de Azafrán	3
Spanish saffron rice	
Judías Verdes	3
Garlic, butter and onion sautéed green beans	
Ensalada de Tomate y Cebolla	3.5
Traditional Andalusian tomato and onion salad	
Espárragos Trigueros	4
Grilled green asparagus	
Escaldón	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