







## APERITIVOS / APPETISERS

**Pan Con Alioli** 3.5  
*Mixed artisan bread basket with alioli.*  
*Allergens: Gluten, Egg / May contain: Sesame, Peanuts, Other Nuts*

**Pan Con Tomato** 4.5  
*Toasted baguette rubbed with fresh tomato and garlic with a drizzle of virgin olive oil.*  
*Allergens: Gluten / May contain: Sesame, Peanuts, Other Nuts*

**Pan Con Sobrasada** 4.5  
*Mixed artisan bread basket with Chorizo spread.*  
*Allergens: Gluten / May contain: Sesame, Peanuts, Other Nuts*

**Pan Con Almogrote** 4.25  
*Mixed artisan bread basket with a traditional cheese spread with chilli and paprika from the Canary Islands.*  
*Allergens: Gluten, Dairy / May contain: Sesame, Peanuts, Other Nuts*

**Aceitunas** 4.25  
*Marinated green pitted olives with mushrooms and peppers.*  
*Allergens: Sulphites*

## TABLAS / BOARDS

**Jamón Iberico D.O.P. Guijuelo** 12/22  
*24 months cured, acorn fed, Ibérico ham.*  
*Allergens: Gluten (can be amended)*

**Selección De Bellota** 18  
*Acorn fed, cured meats with jamón, chorizo, lomo and salchichón.*  
*Allergens: Gluten (can be amended)*

**Tabla De Quesos** 16  
*Selection of the finest Spanish cheeses served with quince paste and bread sticks.*  
*Allergens: Gluten (can be amended), Milk / May contain: Soya, Lupin, Sesame, Sulphites, Peanuts, Other Nuts*

**Tabla Mixta** 21.5  
*A Selection of the finest Spanish Iberian cured meats and cheeses. (One portion serves two people)*  
*Allergens: Gluten (can be amended), Milk / May contain: Soya, Lupin, Sesame, Sulphites, Peanuts, Other Nuts*

## TASTER MENU

Our new tasting menu delivers the best Spanish and canarian flavours right to your table. Last order two hours before kitchen closes.

**Tasting Menu** 59  
*A seven course journey with several dishes that will travel you with aromas and flavours to the Canary Islands.*

**Wine Flight** 30  
*Our finest wines that go hand in hand with our new Tasting Menu.*

## TAPAS

### VEGETARIANO

**Coquetas Del Dia** 8  
*Homemade award winning Croquettes - 4 units. Please ask a member of staff for todays selection.*  
*Allergens: All*

**Quesos Asados Con Mojos Y Miel** 8.25  
*Traditional Canarian grilled white cheese with Canarian mojos and honey.*  
*Allergens: Milk*

**Setas Salvajes A La Plancha** 8  
*Grilled wild mushrooms with a touch of white truffle oil and parsley.* *Allergens: Sulphites*

**Tortilla De Piquillos** 7.5  
*Spanish egg and potato omelette with roasted red peppers.*  
*Allergens: Egg*

**Pisto Con Huevo** 7.5  
*Spanish ratatulle with a ready to break egg.*  
*Allergens: Egg, Sulphites.*

**Berenjenas Gratinadas** 8  
*Baked aubergines in a rich tomato sauce topped with grated melted cheese.*  
*Allergens: Gluten, Egg, Dairy*

**Patatas Bravas** 7  
*Fried potato cubes served with Alioli and Brava Sauce.*  
*Allergens: Egg, Sulphites / May contain: Mustard, Other Nuts, Gluten*

**Ensalada Mixta** 6.5  
*Mixed salad: lettuce, tomato, onions and olives in a vinaigrette dressing.*  
*Allergens: Sulphites / May contain: Soya, Lupin, Celery*

**Pimientos Padrón** 6.75  
*Traditional Spanish peppers served with sea salt.* *Allergens: N/A*

**Parrillada De Verduras** 8.5  
*Seasonal Grilled Vegetables served with grilled Canarian cheese.*  
*Allergens: Milk, Sulphites*

**Papas Arrugadas** 7  
*Canarian "wrinkled" potatoes with Mojo Rojo and Mojo Verde sauce.*  
*Allergens: Sulphites*

### PESCADOS Y MARISCOS

**Pulpo A La Feria** 11  
*One of the most famous tapas dishes to hail from the Galicia region featuring tender, sliced octopus with well seasoned potatoes, a pinch of smokey spanish paprika and a glug of extra virgin olive oil.*  
*Allergens: Molluscs*

**Lubina al Mojo Verde** 10.5  
*Grilled fresh sea bass in a Canarian Mojo Verde sauce.*  
*Allergens: Sulphites, Fish. May Contain: Mustard, Celery*

**Calamares** 9.5  
*Fried fresh squid in batter with Alioli.*  
*Allergens: Gluten, Egg, Molluscs*

**Gambas Al Ajillo** 10.25  
*King prawns in garlic, parsley and chillies.*  
*Allergens: Crustaceans*

**Gambas Volcán** 10.5  
*King prawns marinated in Canarian spices and cooked in white wine, chilli and coriander.*  
*Allergens: Sulphites, Mustard, Crustaceans / May contain: Gluten, Soya, Lupin, Celery, Peanuts, Other Nuts*

**Bacalao Frito** 12.5  
*Alhambra beer battered cod fillets with lime and a hint of chilli.*  
*Allergens: Fish, Sulphites.*

**Sardinas Fritas** 8  
*Reminiscent of the classic beach bar dish 'Espeto De Sardinas' fresh, whole sardines are fried until crisp and served with a fire roasted potatoes and a good pinch of sea salt to bring a little taste of Malaga to your table.*  
*Allergens: Fish, Gluten*

### CARNE

**Pollo Al Salmorejo** 8.75  
*Chicken strips cooked in a red pepper-based traditional Canarian sauce, topped with almond flakes.*  
*Allergens: Sulphites, Other Nuts*

**Albóndigas De La Abuela** 8.5  
*Original grandma's recipe beef and pork meatballs.*  
*Allergens: Gluten, Lupin, Milk, Egg, Sulphites / May contain: Sesame, Peanuts, Other Nuts*

**Alitas Picantes** 8.5  
*Spicy chicken wings in a garlic, sherry wine, chilli and Cayenne pepper sauce.*  
*Allergens: Sulphites*

**Bistec Asadores** 10.25  
*Grilled flat iron steak in Mojo Rojo sauce and topped with fried onions.*  
*Allergens: Sulphites / May contain: Gluten*

**Escalopines De Pollo** 8.5  
*Crispy chicken mini fillets with a soy-bbq sauce.*  
*Allergens: Gluten, Soya (can be amended), Sulphites (can be amended), Sesame, Other Nuts / May contain: Peanuts*

**Chorizo Al Vino** 8.5  
*Chorizo cooked in Rioja red wine.*  
*Allergens: Gluten, Sulphites. May contain: Sesame, Peanuts, Other Nuts*

**Codillo Al Horno** 10  
*A humble family favourite of tender slow roasted pork knuckle served with a rich homemade gravy and patatas panaderas: baked potato medallions layered with onions and olive oil.*  
*Allergens: Sulphites*

**Carrilleras De Cerdo** 11.95  
*Slow cooked iberian pig cheeks cooked in a Pedro Ximenez wine reduction served on a bed of light creamy mash.*  
*Allergens: Sulphites, Dairy*

## ARROCES / RICE

Each portion serves 2 people. Our paellas are freshly cooked and made to order, please allow 20-25 minutes of cooking time.

**Paella De Conejo Y Caracoles** 36  
*A traditional style Paella originating from the Valencia region made with snails and rabbit.*  
*Allergens: Molluscus, Soya*

**Mar Y Montaña** 36  
*Sea and Land Rice: with meat and shellfish.*  
*Allergens: Sulphites, Crustaceans, Fish, Molluscs*

**De Setas** 30  
*Mix wild mushroom rice with a Zest of Orange.* *Allergens: N/A*

**De La Granja** 34  
*Beef steak and chicken rice with Piquillo peppers.*  
*Allergens: N/A*

**Negra De Calamares Y Gambas** 37  
*Prepared with fresh squid, king prawns and squid ink producing a striking looking black rice dish.*  
*Allergens: Crustaceans, Fish, Molluscs, Celery*

## HOMEMADE SAUCES

**Alioli** *Allergens: Egg* 2

**Salsa Brava** *Allergens: Egg, Sulphites* 2

**Mojo Rojo** *Allergens: Sulphites* 2

**Mojo Verde** *Allergens: Sulphites* 2

**Soy-BBQ Sauce** *Allergens: Gluten, Soya* 2

## POSTRES / DESSERTS

Homemade and delicious Spanish desserts.

**Croquetas De Nutella** 6.5  
*Mini Nutella doughnuts served with hot chocolate and coconut flakes.*  
*Allergens: Hazelnuts, Soya, Milk, Gluten, Egg, Sulphites.*

**Jardines Canarios** 7  
*Canarian traditional Gofio mousse with crushed biscuits and chocolate earth.*  
*Allergens: Gluten, Milk, Egg / May contain: Sesame, Peanuts*

**Crema Catalana** 6.5  
*Vanilla cream custard dessert finished with caramelised sugar and topped with ice-cream.*  
*Allergens: Milk, Egg / May contain: Sesame, Peanuts, Other Nuts*

**Pastel De Platano** 6.5  
*Ovenbaked banana cheesecake served with vanilla ice-cream.*  
*Allergens: Gluten, Milk, Egg, Sulphites / May contain: Sesame, Peanuts, Other Nuts*

**Churros Con Chocolate** 6.5  
*Spain's favourite: Churros (Spanish pastry) with melted chocolate.*  
*Allergens: Gluten, Milk*

**Seleccion De Helados** 5  
*A selection of our favourite flavours: Pistachio, Ginger, Coconut, Vanilla.*  
*Allergens: Dairy, Nuts*

**Allergens** - We follow strict hygiene practices within our kitchen, but due to the presence of allergenic ingredients within the environment, during the preparation and cooking of any item we cannot 100% guarantee allergen traces may not be found in any dish. **We advise you to speak to a member of management if you have any food allergies or intolerance. Full allergen information is available.**