



Pre-Theatre Menu

**Paella for 2 + two glasses of wine or beer
£45**

**6 tapas + two glasses of wine or beer
£42**

*Available Monday to Thursday and Sunday from 4pm until 7pm
Not available in conjunction with any other offers,
maximum of 1 deal per 2 guests*

Pre-Theatre

Arroces

Mar y Montaña

Sea and Land paella with meat and shellfish

De la Huerta

Selected seasonal vegetables and herbs

De Marisco en su Tinta

Mixed shellfish with King prawns, octopus and squid. Served black

De la Granja

Beef steak and chicken with Piquillo



Selección

Tapas

Croquetas Del día

Homemade award winning croquettes

Quesos Asados Con Mojos Y Miel

Traditional Canarian grilled white cheese with Canarian mojos and honey

Ensalada Mixta

Mixed salad: lettuce tomato, onions, cucumber and boiled egg in a vinaigrette dressing

Pimientos Padrón

Traditional Spanish fried Padrón Peppers served with red wine infused salt

Patatas Bravas

Fried potatoes with Alioli and Brava sauce

Pisto Con Huevo

Spanish Ratatouille garnished with a fried egg

Parillada De Verduras

Seasonal grilled vegetables served with Canarian cheese

Calamares

Fried fresh squid strips in batter with citric Alioli

Albóndigas De La Abuela

Original Grandma's recipe beef and pork meatballs

Chorizo Al Vino

Chorizo cooked in Rioja red wine

Tortilla Española

The classic Spanish potato omelette with onions, served with alioli

Escalopines De Pollo

Crispy chicken mini fillets with soy-bbq sauce

Berenjenas Gratinadas

Baked layers of aubergine in a rich tomato sauce and cheese

Papas Arrugadas

Canarian "wrinkled" potatoes with Mojo Rojo and Mojo Verde sauce

Alitas Picantes

Spicy chicken wings in a garlic, sherry wine, chilli and cayenne pepper sauce

Champiñones Rellenos con Pisto

Stuffed mushrooms with a Spanish ratatouille and cheese gratin

Cambas Al Ajillo

King prawns in garlic, parsley and chillies

Lubina al Mojo Verde

Grilled fresh seabass in Canarian Mojo Verde sauce