



## T A P A S

We recommend two tapas dishes per person plus a side (or one to share).  
If in doubt about portion sizes please speak to your server. For larger parties, please ask about our price per head options as a great way to enjoy the sharing experience and make splitting the bill much easier.

### MEAT

Cider braised chorizo and chunky bread croutons (gf)	£7
Marinated beef skewers with spicy sofrito dipping sauce (gf)	£6.5
Chicken breast strips with lemon, thyme and moscatel sauce (gf)	£7

### SEAFOOD

Crispy fried squid with harissa mayo	£6.5
Prawn tails with garlic, paprika & chilli	£8.7
Baked seabass fillet with saffron garlic butter and a sweet pepper puree (gf)	£8.5

### CROQUETAS (3 per portion)

Choose your dip - spicy tomato <i>or</i> roasted garlic aioli	
Serrano ham	£5
Salt cod, garlic and parsley	£5
Goats cheese (v)	£5
Extra dip	£0.5

## SALADS

Crispy serrano ham, blue cheese, tomato and red onion (gf)	£7.5
Warm mediterranean vegetable, cherry tomato with pine nuts (gf,v)	£7.5

## VEGETARIAN

Sweet potato tortilla with caramelised onion (gf, v)	£4.5
Baked figs and goat's cheese with balsamic and a honey drizzle (v)	£6.7
Roasted mediterranean vegetables on a bed of herb cous cous (v)	£5

## CHARCUTERIE

Alejandro Magno Chorizo - mild, meaty & smoky (gf)	£5
Cecina- air cured beef - rich, smoky & flavoursome (gf)	£5
Jamon monroyo serrano - 18 month cured, balanced & subtle (gf)	£7.5
Seleccion de carne - a platter of all our cured meats (gf)	£15
Add manchego (gf)	£3.5
Add bread & oil	£3.5

## PAELLA

All of our paellas are suitable for two to share. They include peas, tomatoes and saffron, and also take a little longer to prepare.

Seafood paella- mussels, squid, prawns (gf)	£21
Chicken & Alejandro chorizo paella (gf)	£19
Mixed vegetable paella- aubergine, courgette, red onion, roasted peppers (gf,v)	£17
Meat and seafood paella- prawns, mussels, Alejandro chorizo, roasted mixed vegetables (gf)	£23

## SIDES & NIBBLES

Fresh breads, herb and fresh garlic infused olive oil, balsamic reduction (perfect for two, v)	£4.5
Harissa and lemon marinated Gordal olives (gf,v)	£4.5
Mixed olives with manchego (gf,v)	£4.5
Salted catalan almonds (gf,v)	£4.5
Spicy patatas bravas (gf,v)	£3.5
Patatas with roasted garlic aioli (gf,v)	£3.5
House salad (gf,v)	£3.5
Roasted medditeranean vegetables (gf,v)	£4
Fries (gf,v)	£3

## DESSERTS

Churro bites dusted with cinnamon sugar with toffee dipping sauce (v)	£5.5
Vegan chocolate brownie with a scoop of vegan vanilla ice cream (v)	£5.5

**PLEASE NOTE** (v) Suitable for vegetarians (gf) Gluten free

A discretionary service charge of 10% will be added to parties of 6 or more. All tips are paid direct to your server. Allergen sheets available on request. Some dishes may contain nuts or traces of nuts.