

SEAFOOD



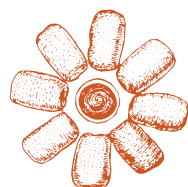
Crispy fried squid with roasted garlic alioli	£8
King prawn tails with garlic, paprika & chilli	£9
Baked green lip mussels, with tomato & garlic. Topped with a manchego & panko breadcrumb	£7

CROQUETAS

(4 per portion)

Choose your dip - spicy tomato *or* roasted garlic aioli

Jamon iberico	£5.5
Salt cod & piquillo pepper	£5.5
Spinach & goats cheese (v)	£5.5
Extra dip	£1



VEGETARIAN



Sweet potato tortilla - spanish omelette with sweet potato & onion (gf,v)	£6
Baked figs and goat's cheese with balsamic & honey drizzle (v)	£7.5
Pan fried padron peppers with olive oil & sea salt (gf, ve)	£6.5

SALADS



Crispy serrano ham, blue cheese, tomato & red onion (gf)	£7.5
Warm Mediterranean vegetable, cherry tomato with pine nuts (gf,ve)	£7.5
Smoked mackerel, cucumber, apple, radish & horseradish yogurt dressing	£7.5

(v) Suitable for vegetarians (gf) Gluten free (ve) Vegan

LaRaza

TAPAS MENU

CHARCUTERIA



Guijuelo chorizo iberico - mild, meaty & smoky (gf)	£6.5
Leon cecina - air cured beef - rich, smoky & flavoursome (gf)	£7.5
Valencia serrano ham - balanced & subtle (gf)	£8.5
Seleccion de carne - a platter of guijuelo chorizo, leon cecina & valencia serrano (gf)	£19

MEAT



Baked chorizo with vine tomatoes & caramelised onion jam (gf)	£8
Marinated beef skewers with spicy sofrito dipping sauce (gf)	£7
Chicken strips with a lemon, thyme & moscatel sauce (gf)	£7.5

PAELLA



Our paellas are suitable for two to share. They include peas, tomatoes and saffron, and also take a little longer to prepare than our other dishes.

Mixed Paella (gf) Chorizo, chicken breast & king prawns	£25
Vegetarian Paella (gf,v) Aubergine, courgette, red onion & roasted peppers	£18

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.

SIDES & NIBBLES



Fresh bread, herb and garlic infused olive oil, balsamic reduction (ve)	£4.5
Manchego cheese, piquillo marmalade & black pepper olive oil crackers (v)	£4.5
Gordal olives (gf,ve)	£4.5
Salted & fried marcona almonds (gf,ve)	£4.5
Patatas - choose from the following: - spicy bravas sauce (gf,ve) - roasted garlic alioli (v) - mojo verde (gf,ve)	£4.5
House salad (gf,ve)	£4.5
Roasted mediterranean vegetables (gf,ve)	£4.5
Skin on fries (gf,ve)	£4.5

DESSERTS



Apricot & pistachio frangipane, with blackcurrant sorbet(v)	£5.5
Chocolate & hazelnut praline torte, with vanilla ice cream (v)	£5.5
Burnt Basque cheesecake, with berry compote (v)	£5.5

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.