

CROQUETAS (4 PER PORTION)

Choose your dip - spicy tomato or roasted garlic aioli	
Wild mushroom (v)	£6
Spinach & goats cheese (v)	£6
Salt cod and piquillo pepper	£6
Jamon iberico	£6
Extra dip	£1

CHARCUTERIA

Guijuelo chorizo iberico - mild, meaty & smoky (gf)	£7
Leon cecina - air cured beef - rich, smoky & flavoursome (gf)	£8
Valencian jamon serrano - balanced & subtle (gf)	£9
Seleccion de carne - a platter of all our cured meats (gf)	£20

MEAT

Catalan sausage & guindilla pepper skewers	£8
Baked chorizo with a honey and balsamic reduction (gf)	£8.4
Chicken thighs with a lemon, thyme & moscatel sauce (gf)	£8.6
Grilled pork loin with apple chimichurri (gf)	£9

SEAFOOD

Deep fried whitebait with piquillo pepper puree	£7.8
Steamed mussels with white wine & herb cream (gf)	£7.8
Crispy fried squid with saffron & garlic alioli	£8.4
King prawn tails with garlic, paprika & chilli. Served with bread	£9.4

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

WE RECOMMEND

Two tapas dishes per person plus a side, If in doubt about portion sizes please speak to your server

For larger parties, ask about our price per head options as a great way to enjoy the sharing experience and make splitting the bill much easier

SALADS

Warm mediterranean vegetables with tomatoes & pine nuts (gf, ve)	£7.8
Roasted moroccan spiced beetroot with pear & sherry vinegar dressing (gf,ve)	£7.8
White bean, avocado, manchego, apple & lemon (gf,v)	£8
Crispy serrano ham, blue cheese, tomato & red onion (gf)	£8

VEGETARIAN & VEGAN

Blue cheese cream & sun blushed tomato crostini, with a toasted walnut crumb (v)	£6.4
Sticky sesame cauliflower with a lemon tahini dip (gf, ve)	£6.6
Albondigas (meatballs) in a spicy bravas sauce (ve)	£6.8
Pan fried padron peppers with olive oil & sea salt (gf, ve)	£6.8
Sweet potato tortilla - spanish omelette with sweet potato & onion (gf,v)	£7
Garlic button mushrooms with balsamic & parsley (v)	£6.5
Baked figs and goat's cheese with balsamic & honey drizzle (v)	£7.8

SIDES & NIBBLES

Fresh bread with a herb & garlic olive oil, & balsamic reduction (ve)	£4.6
Patatas - choose from the following: - spicy bravas sauce (gf,ve) - roasted garlic alioli (v)	£4.6
Skin on fries (ve)	£4.6
Gordal olives (gf, ve)	£4.8
Salted & fried marcona almonds (gf,ve)	£4.5
House salad - cucumber, tomato, red onion, olives & leaves (v)	£5
Spanish cheese selection (manchego, la peral blue, goats cheese), with crackers and grapes	£7.5

DESSERTS

Apricot and pistachio frangipane with blackcurrant sorbet (v)	£6
Chocolate and coconut tart with vanilla ice cream (ve)	£6
Burnt basque cheesecake with berry compote (v)	£6

HOT DRINKS

Coffee (made with Hot Number's Body & Soul blend)	
Espresso	Single £2.5 / Double £3
Americano	£3
Macchiato / Cappuccino / Latte	£3.5

Tea (made with Kandula Tea)	
English Breakfast, Earl Grey	£2.75
Peppermint, Chamomile, Green, Decaffeinated	£2.75

Hot Chocolate	
Koko Deluxe Hot Chocolate	£4

DIGESTIFS

Negroni	£13
Old Fashioned	£13
Espresso Martini	£13
Licor 43 (citrus & vanilla liqueur), 25ml	£4.5
Limoncello, 25ml	£4.5
Yellow Chartreuse, 25ml	£5.5
Amaro Montenegro, 50ml	£7.5

La Raza

01223 464 550

A discretionary service charge of 12.5% is included.

Tips are paid to your servers.

Allergen sheets available on request.

Some dishes may contain nuts or traces of nuts