







# PARA EMPENZAR

PAN CON TOMATE   £4.50

Freshly baked bread served with our fresh grated tomato, garlic, and extra olive oil.  
 option available

OLIVAS   £4.75

Green and black marinated Spanish olives.

KIKOS   £4.75


Toasted and smoked giant corn.

ALMENDRAS   £4.75


Almonds, fried in olive oil and salted.

BOQUERONES EN VINAGRE CON OLIVAS £8.90

Marinated Spanish anchovy fillets with roasted red peppers and spanish olives.   option available


SARDINAS EN ACEITE  £10.50

Premium canned Spanish sardines from Galicia in olive oil served with bread.

 option available

MEJILLONES EN ESCABECHE  £12

Canned plump orange mussels from Galicia, marinated with wine vinegar, aromatic herbs, and olive oil, served with bread.


 option available

CABALLA EN ACEITE  £10.50

Canned small mackerel fillets from Cadiz in olive oil, served with bread.  option available

## NUESTRAS TABLAS

~ ALL OUR BOARDS ARE SERVED WITH BREAD STICKS ~  
 option available

JAMÓN SERRANO  ½ £9.50 | FULL £18

Freshly cut, thin slices of 12 month cured Serrano ham.

JAMÓN IBÉRICO DE BELLOTA  ½ £16.80 | FULL £33.60

Freshly cut, thin slices of 18 month cured Ibérico de Bellota ham. The best ham in the world at your table in Derby.

TABLA DE EMBUTIDOS IBÉRICOS  £17.50

Freshly cut platter of Serrano ham, Ibérico salchichón, Ibérico chorizo, and Ibérico cured pork loin.

TABLA DE QUESOS  £18

Selection of three Spanish cheeses, ask for current selection.

JAMÓN SERRANO Y QUESO MANCHEGO £21

Mixed board of Serrano ham and the most popular Spanish cheese, Manchego.


JAMÓN IBÉRICO Y QUESO MANCHEGO  £38

Mixed board of Ibérico ham and the most popular Spanish cheese, Manchego.

## SELECCIÓN DE TAPAS


£28 Per head - Minimum 4 people


*Our most popular tapas selection.*

PAN (BREAD) 

PATATAS BRAVAS  /ALI-OLI  

CHAMPIÑONES SALTEADOS  

CALAMARES A LA ROMANA 

CROQUETAS (MIX)  - (1 unit each) / If you prefer one flavour, please let the waiter know.

CHORIZOS A LA MIEL 

BROCHETA DE POLLO   option available (1 unit each)



ALBÓNDIGAS EN SALSA DE TOMATE  (1 unit each)

PAELLA    option available

£28 Per head - Minimum 4 people



*Our vegetarian tapas selection.*

PAN (BREAD) 

PATATAS BRAVAS  /ALI-OLI 



CHAMPIÑONES SALTEADOS   

MUSHROOM & MANCHEGO CROQUETAS  (1 unit each)


PIMIENTOS DE PADRÓN  

HUEVOS ROTOS CON CHAMPIÑONES 

LORENTES PISTO 

MAZORCA DE MAIZ  

ESCALIBADA CON ROMESCO 

PAELLA VEGETAL  

## ARROCES

AS OUR FOOD IS FRESHLY MADE, PLEASE ALLOW US 30-40 MINUTES TO HAVE YOUR PAELLA READY TO EAT.  
THE TOASTED RICE AT THE BOTTOM OF THE PAN IS CALLED "SOCARRAT"- IT IS THE TASTIEST PART OF THE PAELLA. DON'T MISS IT.

PAELLA DE POLLO  £19.90


Chicken breast, green beans, red and green peppers, and onion.

PAELLA VEGETAL    £17.90

Asparagus, green beans, mushroom, onion, red and green peppers, and broccoli.

PAELLA DE MARISCO  £19.90

Squid, king prawns, mussels, green and red peppers, and onion.

ARROZ NEGRO  £21.90

Squid and king prawn paella made with squid ink for an intense black colour, mussels, onion, chilli flakes, and a seafood flavour.

Served with ali-oli sauce.

PAELLA MIXTA  £22.90

Chicken, prawns, and mushrooms, red and green peppers, onion, and green beans.

~ ALL PRICES INCLUDE VAT ~






# TAPAS

## NOTE

EACH OF OUR TAPAS DISHES ARE MADE FRESH AND COULD HAVE DIFFERENT PREPARATION/COOKING TIMES. DISHES MAY NOT ARRIVE AT THE SAME TIME.

### PATATAS BRAVAS/ ALI-OLI £6.30

Chunky hand cut potatoes with brava sauce , ali-oli , or a bit of both.

 option available

### HUEVOS ROTOS £8.25

Your choice of Serrano ham, Spanish black pudding, spicy chorizo, pisto with goat cheese, or mushroom cream on a base of sliced potatoes, topped with two fried free-range eggs.

(add a top + £2.50) |   options available.

### TORTILLA DE PATATAS £6.40

Traditional Spanish omelette with potato and onion.


### TORTILLA DE CHORIZO £8.90

Spanish omelette with potato, onion, and spicy chorizo.

Note: Served at room temperature.

### LORENTES PISTO £9.50

Slow cooked aubergine in a tomato sauce with celery, black olives, and capers topped with goat cheese and pine nuts.

Contains nuts and celery |  option available

Note: Served at room temperature.

### MAZORCA DE MAIZ £8

Corn ribs tossed in garlic and parmesan, dusted with spicy paprika and lime wedges.

### ESCALIBADA £7.70

Roasted vegetables with romesco sauce and goat's cheese.

Contains nuts |  &  options available

### CHAMPIÑONES SALTEADOS £7.50


Mixed mushrooms with kale, garlic, and fresh chilli oil.

### PIMIENTOS DEL PADRÓN £8.70

Fried Padrón peppers seasoned with sea salt flakes - some of them can be really spicy!

### CROQUETAS DE CHAMPIÑONES Y MANCHEGO £8.50

Creamy bechamel Spanish croquettes made with mushrooms and Manchego cheese.

Contains milk |  option available

### PULPO A LA GALLEGA £10.50

Grilled Spanish octopus served with sliced potatoes, Spanish paprika, and extra virgin olive oil.

### GAMBAS AL AJILLO £10.90

Pan fried tiger king prawns with garlic, fresh red chilli peppers, ginger, coriander, and cherry tomatoes.

### MEJILLONES EN SALSA TOMATE Y CHORIZO £8.90

Mussels in a spicy tomato and chorizo sauce.

Please ask a member of staff for availability.

### CALAMARES A LA ANDLUZA £8.90

Lightly floured, deep fried squid rings.

### BUÑUELOS DE BACALAO £9.95

Fresh, lightly beer-battered chunky cod bites with our homemade chive ali-oli.

Contains mustard

### BACALAO CON SALSA PICANTE £13.50


Pan fried cod with spicy tomato sauce, mussels, prawns, and sliced potatoes.

### CHORIZOS A LA MIEL £9.90

Sautéed spicy chorizos cooked with honey.

### BROCHETA DE POLLO CON CHIMICHURRI £10.95

Marinated chicken skewers with chimichurri sauce.

 options available

### BISTEC DE TERNERA £15.90

Minute beef steak served with truffle and parmesan potatoes, and mix salad.

(extra sauce: £2 peppercorn or chimichurri) (served pink)

### ALBÓNDIGAS EN SALSA DE TOMATE £9.50

Handmade, marinated beef and pork meatballs served in a tomato sauce with peas.

Contains milk

### CERDO CON SALSA DEL DIABLO £12.50

48h slow cooked pork shoulder and belly in a spicy tomato sauce.

### COSTILLA DE TERNERA AL VINO TINTO £15.90

Slow cooked short rib beef in a red wine sauce and mash potatoes.

Our dish descriptions don't always mention every single ingredient, so just ask if you are unsure.

Please inform one of our team members of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously.



# POSTRES

## ~ DESSERTS ~

### CREMA CATALANA

A wonderfully smooth and rich traditional Spanish custard with a crunchy caramel topping.

£7

### CHOCOLATE BROWNIE

Indulgent chocolate brownie with a touch of Spain, combining rich dark chocolate served with a chocolate sauce.

£7

### CREMA DE LIMÓN

A lush posset with a clean citrus flavour.

£6.50

### LA TARTA DE QUESO LA VINA

Spanish baked cheesecake.

£7.50

### LA TARTA DE CHOCOLATE Y NARANJA

Chocolate and orange tart.

£7

## SWEET WINES

### ICE WINE | DULCE ENERO

£8 100ML

MANCHUELA 13.5% *Fruity desserts & cheese.*

Grown in one of Spain's highest altitude wineries and made from grapes that naturally freeze on the vine.

An intensely tropical nose of roasted pineapple with a great balance of indulgent sweetness and super sharp acidity.

### PANSAL DEL CALÀS

£8 100ML

DO MONTSANT 16% *One for our chocolate lovers!*

A must try! Especially with chocolate or even with a coffee at the end of a meal. Made with old vine Garnacha grapes.

It is bursting with ripe seductive fruits - plums, cassis, and dark cherries - along with notes of currant, toast coffee, and mocha. Sweet but not overly so with a lively acidity and an elegant, smooth finish.

### VERMOUTH, PASO VERMÚ, SOMONTANO

£7.5 100ML

ARAGON 15% *To finish...*

Paso-Vermú is a classic sweet red vermouth with a Paso-Primero twist. It's crafted from a blend of Paso-Primero Tinto and Blanco which is sweetened, fortified, and infused with Pyrenean herbs and spices. Great on its own over ice, cut with tonic.

## CAFÉ

### CORTADO

£3.20

### CAFÉ CON LECHE

£3.60

### CAPPUCCINO

£3.60

### CARAJILLO, COFFEE LIQUEUR

£6.00

### SOLO

£2.80



### AMERICANO

£2.90

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