

NIBBLES

Aceitunas – 4.50 - (GF/VG)

Organic Mediterranean olives marinated in garlic and lemon

Pan de Barra – 3.50 - (VG/V) (GF AVAILABLE)

Warm bread with virgin olive oil & balsamic vinegar or Aioli

Pan con Tomate - (4 slices) – 6.00

Toasted bread with Tomato and Garlic

Tortilla Chips & Dips – 6.00 (choose 3)

Guac/Tomato Salsa/Soured Cream/Pico de Galo/Refried Black Beans/Hot cheese sauce/Tomatillo salsa/Pineapple salsa/Hot sauce

Jalapeno Poppers - 6

Whole Jalapenos filled with cream cheese, breaded and deep fried

Padron Peppers from Galicia- 6

Lightly fried sweet green peppers & sea salt with the occasional surprise of a hot one!

SHARING PLATTERS

Mixed Spanish Meats and Cheese Platter – 17.50

A delightful mix of classic Spanish meats and cheese, including Chorizo, Lomo, Serrano Ham, Manchego, Blue and Iberico cheese, with quince jelly and onion marmalade, mixed olives, and warm bread – Serves 2

Surf & Turf Platter – 21

Calamari, Whitebait lightly dusted in a crispy crumb, Lightly Spiced Crispy Prawns, Shell on King Prawns, pan fried in garlic butter, Salt & Pepper Chicken Wings, served with sweet chilli sauce and aioli - Serves 2

PAELLAS TO SHARE

Our paellas make a complete main course (minimum of 2 people) but also makes a great centrepiece with a mixture of tapas. Made fresh to order (45 mins approx), with traditional paella rice, peppers, onion, garlic, saffron, tomatoes and peas
Choose from:

Chicken & Chorizo (GF)

14.50 per person – min 2 people

Fish & Mixed Seafood (GF)

16.50 per person – min 2 people

Authentic Spanish Vegetable Paella (V/VG/GF)

13.50 per person- min 2 people

Mixed Paella (GF) – Chicken, Chorizo & Seafood

16.50 per person – min 2 people

SPANISH TAPAS

Small Plates, we advise 3 per person, 4 if hungry!

Tortilla Espanola – 5.50 – (V/GF)

A generous slice of our own homemade Spanish omelette

Croquetas (4) – 7.20 – Choose From:

Salt cod
Goats cheese
Serrano ham

Croquetas Mixta – 9.80 2 of each as above

Patatas Bravas – 6.00

Fried potato cubes with a spicy tomato sauce & garlic mayonnaise (V mayo available on request)

Patatas Pobre – 6.50

Fried potato cubes with onions, peppers, spicy tomato sauce and garlic mayonnaise

Add chorizo – 9.50

Halloumi Fries – 7 – (V/GF)

Deep fried halloumi fingers served with a chipotle salsa and lime & coriander sour cream

Champones al Ajillo – 6.50 (GF/V cream available)

Mushrooms cooked in white wine, cream & garlic

Boquerones – 6.00 (GF)

Fresh anchovies, marinated in vinegar and olive oil, seasoned with garlic and parsley, served with a warm bread

Prawn & Chorizo Skewers – 9.00

Gambas Pil Pil - 8 – (GF)

King Prawns cooked in olive oil, garlic & chilli

Crispy Prawns with Sweet Chilli Dip - 8

Calamari Fritti – 7.00

Salt & Pepper squid with garlic mayonnaise dip

Chorizo al Vino – 7.50

Spicy Spanish sausage cooked in red wine & honey (GF)

Albondigas – 8.00 (GF)

Homemade pork and beef meatballs cooked in a rich tomato sauce

Vegan No Meatballs - 6.50

In a rich tomato sauce (mild spice)

Chicken Wings (4) – 6.50

Deep fried then finished with a choice of:
Salt & Pepper - BBQ Sauce – Fiery Hot – Sweet Chilli

Pork Belly – 7.00

Marinated pan-fried belly of pork

Allergens and Dietary Advice:

Please let a member of staff know if you have any allergies or special dietary requirements

MEXICAN

MUCHOS NACHOS – 9.50 (GF available)

Corn tortilla chips, fully loaded with our homemade salsa, Pico de Gallo, nacho cheese sauce, melted cheese, jalapenos, guacamole & soured cream

EXTRA TOPPINGS: 4

Choose: Pulled Pork/Chicken Tinga/Chilli Beef/ Vegan Spiced Mince

BURRITOS – 14 (GF wraps available)

Our burritos are made with a large flour tortilla filled with refried black beans, rice, salsa, cheese, soured cream, and sliced jalapenos if you like it hot! Filled with a choice of:

Chicken Tinga - Smokey Pulled Pork - Chilli Beef - Roast Spiced Vegetables - Vegan Fillet Pieces (VG/V) - Spiced Vegan Mince (VG/V)

MEXI BUDDHA BOWL – 14 (GF)

Rice, Tomato Salsa, Mixed salad Leaf, Cheese, Black Beans, Guacamole, Sour Cream, Cherry Tomatoes, Red Onion, Sweetcorn, corn tortilla chips and add a protein from the above fillings.

TACOS - (GF wraps available)

Chicken Tinga – Chicken marinated in Mexican spices and lime juice, slow cooked and shredded, served with tomatillo salsa, white cabbage, and a fresh mango and chilli salsa on two flour tortillas – 9

Crispy Fried Chicken – Southern fried chicken with shredded lettuce and chipotle mayonnaise on two flour tortillas – 9

Beer Battered Fish Taco (2) – Sweetcorn, Pickled Red Slaw, Pico de Gallo and Chipotle Mayonnaise – 9.50

Smokey Pulled Pork – Our own special recipe! Slow cooked and hand pulled, topped with grilled pineapple – slaw – white onion & sour cream on two flour tortillas – 9

Beef Brisket – Rich and tender slow cooked beef with white cabbage, Avocado Cubes, Salsa Verde & Sour Cream on two flour tortillas – 9

The Crispy One! – Marinated slow cooked beef brisket in a chipotle sauce, cooked with peppers, onions and hot cheese sauce, in a crispy pan-fried corn tortilla – 9

Roasted Veg Medley – A mix of Mediterranean vegetables, roast, topped with red cabbage slaw, tomato salsa, sour cream & Pico de Gallo on two flour tortillas – 8

QUESADILLA – 9.00 (GF wraps available)

A large, folded flour tortilla, griddled and filled with cheese and a chose of:

Chicken Tinga – Mexican Shredded chicken

Dirty Burger – Spiced ground beef & triple cheese

Chorizo – Chorizo and crispy potato in a spicy tomato sauce

Spicy roasted vegetables with spicy tomato sauce & black beans

The Vegan Dirty Burger – Spiced vegan mince, spicy tomato sauce and vegan cheese

FAJITAS (GF wraps available)

A Mexican favourite! Our fabulous Fajitas. A stir-fried mixture of peppers, onion & mushrooms served on a sizzling platter with a side dish of flour tortillas (GF available on request), soured cream, cheese, salsa, jalapenos & shredded lettuce

Please choose from:

Steak- 15

Chicken - 14

Vegan Fillet Strips - 13 (V)

Dirty Fries – 10 (Vegan Cheese Available)

Portion of fries with a choice of toppings and loaded with double cheese and cheese sauce. Add:

Smokey Pulled Pork, BBQ Sauce & Coleslaw

Chicken Tinga and Tomatillo Salsa

Chilli Con Carne, Sour Cream and Jalapenos

Vegan Chilli Con Carne with Vegan Cheese & vegan toppings

SIDE ORDERS

Regular Fries	4.00	Cajun Fries	4.50
Cheesy Chips	5.50	Mexican Rice	4.50
Garlic Bread	4.50	Tomato Salsa	2.50
2 Mini Corn on Cob	3.00	Jalapenos	2.50
Guacamole	4.00	Soured Cream	2.50
Pico de Gallo	3.00	Tortilla Chips	2.50
Refried Black Beans	3.00	Flour Tortillas (4)	3.00
Nacho Cheese Sauce	2.50	Side Salad	4.00
Aioli (V available)	2.50	Pineapple Salsa	2.50

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BAR MENU

Draught

	<u>½ Pint</u>	<u>Pint</u>
Hells Lager 4.6% ABV	2.70	5.20
Corona Draught 4.6% ABV	2.60	5.20
Cruz Campo 4.4% ABV	2.70	5.10
Stella Artois 4.8% ABV	2.50	5.00
Beavertown Neck Oil 4.3% ABV	2.70	5.30
Beavertown Gammer Ray 5.4% ABV	2.90	5.60
Guinness 4.3% ABV	2.80	5.60
Aspalls Cider 4.5% ABV	2.50	5.00
Inches Revellers Cider 4.5% ABV	2.50	4.90

Bottled/Cans

Ale

Newcastle Brown Ale 4.7% ABV	4.50
Tribute Pale Ale 4.2% ABV	4.00
Timothy Taylor 4.1% ABV	4.50
London Pride 4.7% ABV	4.50

Lager

Desperado 5.9% ABV	3.80
San Miguel 5.0% ABV	3.50

Cider

Rekorderlig (various flavours) 4.0%	4.90
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Low to No Alcohol

Corona Cero	3.50
Kopparberg Mixed Fruit	3.70
Guinness 0.0	4.50
Gordon Gin Zero	3.00
Morgan Spiced Rum Zero	3.00
Tanqueray Sevilla Zero	3.00

Spirits - 25ml Measure (unless stated)

Vodka

Smirnoff Vodka Double up Save £1	3.50
Vanilla Vodka	3.50

Rum

Morgan's Spiced Rum Double up Save £1	3.50
Morgan's Dark Rum Double up Save £1	3.50
Bacardi White Rum Double up Save £1	3.50
Malibu Coconut Rum Double up Save £1	3.20
Kraken Black Spiced Rum	4.00
Old Tiki Spiced Rum	4.50
Mount Gay Rum	4.00

Whiskey/Bourbon/Scotch

Southern Comfort	3.50
Jack Daniels	3.50
Jamesons	3.60
Buffalo Trace	3.50
Glenfiddich	4.00
Fireball	3.50

Tequila

Jose Cuervo Gold	3.40
Jose Cuervo Silver	3.40
Cazcabel Coffee Tequila	3.50
Cazcabel Honey Tequila	3.50
Tequila Black (chocolate)	3.40

Gin

Gordon's Gin Double up Save £1	3.50
Gordon's Pink Gin Double up Save £1	3.50
Gordon's Sloe Gin Double up Save £1	3.50
Bombay Sapphire Gin	3.60

Miscellaneous

Martell VS	3.80
Baileys	3.70
Amaretto	3.20
Archers	3.20

MIXERS AND SOFT DRINK AVAILABLE, PLEASE ASK A MEMBER OF STAFF

PRICES AND ITEMS SUBJECT TO CHANGE

BOTTOMLESS BRUNCH

Mexican - £34pp

Starter

Muchos Nachos – Freshly fried tortilla chips topped with vintage cheddar cheese, mozzarella, and nacho cheese sauce, jalapenos, pico de gallo, salsa and sour cream.

Jalapeno Poppers – Whole jalapenos filled with cream cheese and deep fried.

Tortilla Chips and Dips Choose two dips from: guacamole/tomato salsa/sour cream/tomatillo salsa/nacho cheese sauce/black beans

Main

Crispy Fried Chicken Tacos – Southern fried chicken with shredded lettuce and chipotle mayonnaise on two flour tortillas

Chicken Tinga Tacos – Chicken marinated in Mexican spices and lime juice, slow cooked and shredded, served with tomatillo salsa, white cabbage, and a fresh mango and chilli salsa on two flour tortillas.

Smokey Pulled Pork Tacos – Our own special recipe! Slow cooked and hand pulled, topped with grilled pineapple – slaw - white onion & sour cream on two flour tortillas.

Roasted Veg Medley Tacos – A mix of Mediterranean vegetables, roasted, topped with red cabbage slaw, tomato salsa, sour cream & Pico de Gallo on two flour tortillas.

Quesadilla: A large, folded flour tortilla, griddled and filled with cheese and a choice of:

Chicken Tinga – Mexican Shredded chicken

Dirty Burger – Spiced ground beef & triple cheese

Spicy roasted vegetables with spicy tomato sauce & black beans

The Vegan Dirty Burger – Spiced vegan mince, spicy tomato sauce and vegan cheese.

GLUTON FREE AVAILABLE ON REQUEST ON SELECTED ITEMS

Allergens and Dietary Advice:

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BOTTOMLESS BRUNCH

Spanish £38pp

Starter

Pan de Barra – 3.50 - (VG/V) (GF AVAILABLE)

Warm bread with virgin olive oil & balsamic vinegar or Aoili

Aceitunas – 4.00 - (GF/VG)

Organic Mediterranean olives marinated in garlic and lemon

Padron Peppers from Galicia

Lightly fried sweet green peppers & sea salt with the occasional hot one!

Main - Choose 2

Gambas Pil Pil – (GF) - King Prawns in olive oil, garlic & chilli

Calamari Fritti - Salt & Pepper squid with garlic mayo dip

Morrallas Fritti - Deep fried whitebait, with lemon wedges

Croquetas de Bacalao - Salt cod croquettes

Croquetas de Queso - Goats cheese croquettes

Croquetas de Jamon - Serrano ham croquettes

Champignons al Ajillo (GF/V cream available)

Mushrooms cooked in white wine, cream & garlic.

Patatas Bravas (GF) - Fried potato cubes with a spicy tomato sauce & garlic mayo

Chorizo al Vino (GF) - Spicy Spanish sausage cooked in red wine & honey (GF)

Albondigas (GF)

Homemade pork & beef meatballs cooked in a tomato sauce

Vegan No Meatballs - In a rich tomato sauce (mild spice)

Halloumi Fries (V/GF) - Deep fried halloumi fingers served with a chipotle salsa and lime & coriander sour cream

Tortilla Espanola (GF) - A generous slice of our own homemade Spanish omelette

Boquerones (GF) - Fresh anchovies, marinated in vinegar and olive oil, seasoned with garlic and parsley, served with bread

Chicken Wings (4) - Salt & Pepper (GF) - BBQ Sauce – Fiery Hot – Sweet Chilli

Pork Belly (GF) – Marinated Pan-Fried Belly of Por

BB COCKTAIL CHOICE

One drink at a time! Drink responsibly of course!

Tequila Sunrise

Tequila, orange juice & grenadine

Sex on the Beach

Vodka, Archers, Orange juice & cranberry juice

Poco Zombie

Bacardi rum, dark rum, spiced rum, apricot brandy, lime juice, pineapple juice & orange juice

Long Island Iced Tea

Tequila, Vodka, Gin, Bacardi, Triple Sec, lime juice, lemon juice, cola

Adios Motherfucker

Tequila, Vodka, Gin, Bacardi, lime juice, lemon juice, blue curacao, lemonade

Sangria

Red Wine, Orange Juice, Brandy, lemonade and Fruit

Prosecco

Mimosa

Prosecco & Orange Juice

Gin & Tonic

Gordons Gin & Tonic Water

Pink Gin & Lemonade

Pint of Beer or Cider

Choose either Cruz Campo or Inches Cider

Mocktails

Virgin Strawberry Daiquiri

Strawberries, strawberry puree, lime juice, blended

Pi-No Colada

Coca Lopez & pineapple juice, blended

Passionfruit Punch

Passionfruit puree, fresh lime & Sprite

Cuddles on the Beach Orange & Cranberry juice in a tall glass with ice

Shots - 4 for £10

B-52 - Kahlua, Baileys and Cointreau

Baby Guinness - Kahlua & Baileys

Blowjob - Amaretto, Kahlua, Baileys & Cream

Bubblegum - Baileys, blue curacao and banana liqueur

Creamy Pussy - Tequila Rose & Baileys

Tequila

Coffee Tequila

Chocolate Tequila

Tequila Rose

*UPGRADE YOUR BRUNCH TO
INCLUDE SPECIALITY COCKTAILS*

ADD £10 PP PER BRUNCH

Porn Star Martini

Vanilla vodka, Passoa, passion fruit puree, lime juice, orange juice, vanilla syrup

Classic Margarita

Tequila, Lime Juice, Lemon Juice, Triple Sec, Agave Syrup

Pina Colada

Bacardi, Coca Lopez, pineapple juice

Strawberry Daiquiri

Bacardi rum, strawberry puree, lime juice

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