SPANISH SUNDAY MENU

STARTERS

Pimientos de Padrón. Sauteed green Padron peppers £5.50 (V)

Croquetas de Jamón. Iberian ham croquettes £6.50

Calamares a la Romana. Deep fried squid served with homemade garlic mayonnaise £7.00

Gambas a la Gabardina. Fried prawns in batter with sweet chilli sauce £8.00

Albóndigas a la Cantina. Meatballs served with tomato sauce £6.50

Ensalada de Rulo de Cabra. Warm goat cheese, asparagus, beetroot, and walnuts £9.00 (V)

Patatas Bravas. Deep fried potatoes served with spicy tomato sauce £5.50 (V)

Pinchos Morunos. Grilled chicken and vegetables skewers £7.00

Tortilla Española. Spanish omelette £6.50 (V)

Mejillones en Salsa. Steamed mussels with white wine £7.50

Chorizo al Albariño. Chorizo cooked in Albariño wine £6.50

MAIN COURSE

Mixed Paella (Minimum for 2 people) £20.00 per person

Vegetarian Paella (Minimum for 2 people) £18.00 per person (V)

Pulpo a la Gallega. Octopus served on a bed of potatoes, rock salt, and paprika £15.00

Roast of the day £17.50

Chops of suckling pig with white wine and rosemary sauce £23.50

Fillet of wild boar wrapped in bacon with Rioja wine £25.00

Breast of chicken with mix peppers, olives, garlic, chilli, and tomato sauce £17.50

Grilled mix fish £21.00

Fillet of sea bass with clams and white wine £18.00

Mixed vegetables and roasted potatoes are served with the main course