

Para Picar to pick at

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| VV, GF 1. Aceitunas
2.95
Mixed Spanish olives marinated in garlic and fresh herbs | VV 2. Pan Catalàn
1.95
Fresh tomato and garlic on toasted bread. | V 3. Tortillas con Salsa
4.50
Tortilla chips with Cuban salsas. add melted cheese + .90 add chilli beef & sour cream + 1.50 |
| V 4. Pan de ajo
1.95
Garlic bread. | V 5. Pan de Aceitunas
1.95
Olive tapenade on toasted bread. | V 6. Pan
1.50
Bread. |
| VV, GF 7. Platano frito
2.25
Fried banana plantain. | V 8. Pan de Alioli
1.95
Alioli on toasted bread. | GF 9. Boquerones
3.95
Pickled white anchovy fillets. |

Embutidos y Queso cured meat & cheese

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| 10. Jamón Ibérico Reserva
11.95 (100g)
Hand cut award winning black foot jamon Iberico bellota served with bread and olives. | 11. Pinchos de Jamón y Queso
6.95
3 Toasted tomato bruschettas topped with jamon Serrano, manchego cheese, roasted sweet red pepper and green manzanilla olive. |
| 12. Plato Ibérico
11.95
A selection of the Ibérico Pata Negra cured pork, Chorizo & Salchichón sausage, Lomo loin and jamon paleta. An exquisite selection served with bread and olives. | V 14. Plato de Quesos
10.95
Cheese platter of Manchego, Mahon curado, Azul Blue and grilled Halloumi served with quince jelly, bread and olives. |
| V 13. Plato de Manchego
9.95
Semi cured Manchego cheese served with quince jelly, bread and olives. | |

Ensaladas salads

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| VV, GF 15. Ensalada Mixta
4.95
Mixed salad. | VV, GF 16. Ensalada de tomate
4.95
Tomato salad. |
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DE LA TIERRA FROM THE LAND

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| 17. Albondigas Cubanas
5.95
Beef meatballs in a rich rosemary, red wine and tomato sauce. | 18. Chorizo al Vino
5.95
Spanish chorizo sausage in a rich Rioja sauce. | 19. Enchaladas
5.95
2 flour tortillas stuffed with Cuban pulled pork, topped with bravas sauce, cheese and baked in the oven. | 20. Cordero Habana
6.95
Sweet and spicy Caribbean lamb stew. |
| GF 21. Lomo de Cerdo
6.25
Marinated pork loin cooked on the plancha and served with red mojo sauce. | 22. Brocheta de Cordero
6.95
Lamb fillet kebab marinated in smoked paprika and served with yoghurt and honey. | 23. Pollo de la Bodeguita del Medio
6.25
A classic Cuban stew of chicken and potato in a white wine and tomato sauce. | |
| 24. Costillas
6.25
Pork ribs slow roasted in honey and smoked paprika. | 25. Pollo Picante
6.95
Chicken breast fillet served with house piri piri sauce. | 26. Huevos Estrellados
5.95
Spanish take on sausage, egg and chips made with our smokey chorizo. | |

DEL MAR FROM THE SEA

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| GF 27. Gambas a la Plancha
6.95
Juicy king tiger prawns cooked on the plancha with shells on and served with alioli. | 28. Gambas rebozadas
6.95
Tail-on king tiger prawns in an Alhambra beer batter and served with alioli. | 29. Tortas de Bacalao con salsa verde
5.95
Fish cakes served with lime and coriander salsa. |
| 30. Calamares a la romana
5.95
Squid rings in a light batter served with alioli. | GF 31. Mejillones al ajillo
5.95
Mussels cooked in white wine, garlic and cream. | 32. Lubina
7.95
2 Pan roasted Seabass fillets with garlic capers. |

V=Vegetarian - VV=Vegan - GF=Gluten Free

Service Charge Not Included

De la huerta From the Garden

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| V 33. Croqueta de Champiñones
5.50
Wild mushroom croquette served with alioli. | V 34. Jalapos
4.95
Green jalapeno peppers filled with cream cheese and coated in a crispy crumb. |
| V 35. Pan de España
5.95
Spanish garlic flat bread with tomato, aubergine, sweet red pepper topped with Feta and Manchego cheese. | V, GF 36. Queso Tenerife
5.95
Grilled Halloumi cheese with red and green mojo sauce. |
| V 38. Berenjenas Fritas con ajo y huevo picado
5.95
A tower of aubergine layered with egg, salsa and melted cheese. | VV 39. Pisto de Frijoles Cubano
5.75
Aromatic Cuban bean stew with aubergines, peppers, onion, mixed beans, coriander and tomato. |
| V 37. Tortilla Española
5.95
Spanish omelette. | |

Arroces Rice

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| VV 40. Moros y Christianos
3.95
Classic Cuban dish of black beans and white rice. add fried egg + .75 | 41. Arroz con Pollo
5.75
Chicken and rice, a classic dish with influences from Spain and the Caribbean. |
| 42. Paella
5.75
Spanish Seafood rice. | V, GF 43. Arroz a la Cubana
4.95
White rice with a rich tomato sauce topped with fried plantain and a fried egg. |
| | VV, GF 44. Arroz Blanco
2.95
White rice. |

Patatas Potatoes

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| VV 45. Patatas Bravas
4.95
Crispy diced potatoes topped with 'Brave' spicy tomato sauce. add cheese + .90 | V, GF 46. Patatas Alioli
4.50
Crispy diced potatoes topped with alioli. |
| 47. Patatas Chilli
4.95
Crispy diced potatoes topped with spicy beef chilli. add cheese + .90 | VV, GF 48. Patatas Fritas
2.95
Fries. |
| | VV, GF 49. Patatas Viva Cuba
3.95
Smoked paprika and cheesy fries. |