

<b>Hummus Pimiento a la Vera</b> Traditional hummus with a hint of smoked paprika served with toasted ciabatta bread and breadsticks	<b>£4.95</b>	<b>Pan Fresco</b> Freshly baked bread served with extra virgin olive oil & sherry vinegar	<b>£3.50</b>	<b>Pan Catalan</b> Toasted bread topped with tomato, garlic & olive oil	<b>£4.75</b>
<b>Aceitunas mixtas</b> Marinated mixed olive	<b>£4.95</b>	<b>Queso Manchego</b> Spanish cured cheese from La Mancha served with quince jelly	<b>£6.95</b>	<b>Padron Peppers</b> Peppers from padron, roasted served with salt flakes & extra virgin olive oil	<b>£5.95</b>
<b>Boquerones</b> Fresh marinated anchovies	<b>£5.75</b>	<b>Jamon Iberico de Bellota</b>	<b>£12.95</b>	<b>Tabla Ibérico</b> Selection of Spanish cured meats and artisan cheeses served with membrillo, olives and picos	<b>£27.95</b>

## ACOMPANIAMIENTOS

<b>Pan de Ajo</b> Garlic Bread	<b>£3.95</b>
<b>Pan de Ajo con Queso</b> Garlic Bread with cheese	<b>£4.50</b>
<b>Pan Garum</b> Toasted bread topped with olive & anchovy tepenade	<b>£4.50</b>
<b>Patatas Fritas</b> French fries	<b>£3.95</b>
<b>Patatas Fritas Cajun</b> French fries with cajun spices	<b>£4.25</b>

## ENSALADAS

<b>Ensalada Malaga</b> Goat cheese, walnuts, roast peppers and apple with sherry vinaigrette	<b>£5.75</b>
<b>Picadillo Andaluz</b> Tomatoes, red onion & olives with extra virgin olive oil & sherry vinegar	<b>£5.50</b>
<b>Ensalada Rusa</b> Spanish potato salad with tuna, egg, peas, served with Spanish bread sticks	<b>£5.95</b>

## PESCADOS

<b>Gambas Pil-Pil</b> King prawns sizzling in roasted garlic olive oil, with hot red chillies	<b>£6.95</b>
<b>Gambas Gabardinas</b> King prawns in our beer batter served with hot sweet chilli sauce	<b>£6.95</b>
<b>Calamares a la romana</b> Lightly floured & fried squid, served with lemon and alioli	<b>£6.50</b>
<b>Cazuela Marisco</b> Spanish seafood casserole in rich tomato and seafood broth	<b>£7.50</b>
<b>Pescado en Adobo</b> White fish marinated in spices, lightly floured & fried, served with lemon & alioli	<b>£5.95</b>
<b>Mejillones</b> Mussels served in tomato & chilli sauce or garlic cream & white wine	<b>£6.75</b>
<b>Pescado Andaluz</b> White fish cooked in a white wine & lemon sauce with peas and coriander	<b>£6.50</b>

## VERDURAS

<b>Queso de Cabra</b> Warm grilled goats cheese, served with pomegranate molasses & rocket	<b>£6.50</b>
<b>Patatas Bravas</b> Deep fried potatoes served with our Chef's special brava sauce or homemade alioil sauce	<b>£4.95</b>
<b>Tortilla Espanola</b> Traditional Spanish omelette with potatoes & onions	<b>£4.95</b>
<b>Tapa Paella</b> Individual paella with a selection of fresh vegetables	<b>£5.95</b>
<b>Patatas Gratinadas</b> Gratin potatoes with cream, cheese, roast peppers & onions	<b>£5.50</b>
<b>Pisto</b> Tomato and roast vegetable stew – traditional dish from La Mancha	<b>£5.25</b>
<b>Lentejas</b> Spanish lentil stew	<b>£4.95</b>
<b>Potaje</b> Chickpea and spinach stew	<b>£4.95</b>
<b>Berenjenas con miel</b> Aubergine fritters served with Spanish honey	<b>£5.50</b>
<b>Champinones al Ajillo</b> Mushrooms sauteed with garlic oil & finished with a touch of cream	<b>£5.50</b>

## PAELLAS

<b>Paella de Verduras</b> Vegetarian paella with a selection of fresh vegetables	<b>£28.00</b>
<b>Paella de Montaña</b> Paella with a combination of chicken and dried cured chorizo	<b>£30.00</b>
<b>Paella Valenciana</b> A valencian style paella with a mix of chicken and seafood	<b>£35.00</b>
<b>Paella de Mariscos</b> Traditional seafood paella with prawns, mussels, squid & white fish	<b>£38.00</b>

## CARNES

<b>Cinta de Lomo</b> Marinated pork medallion served on toasted bread with alioli topped with roast pepper	<b>£6.95</b>
<b>Cordero en Salsa</b> Simmered Lamb in a white wine sauce with ginger & mangos	<b>£6.95</b>
<b>Pinchos Morunos</b> Marinated grilled pork skewers served with brava sauce	<b>£6.50</b>
<b>Hilos de Ternera</b> Beef strips in a tomato, sweet sherry & cream sauce	<b>£6.95</b>
<b>Morcilla Española</b> Spanish black pudding satueed in a sweet and spicy sauce	<b>£6.50</b>
<b>Chorizo Frito al Vino Tinto</b> Chorizo cooked in a rich red wine & tomato sauce	<b>£6.50</b>
<b>Albondigas</b> Beef & pork meatballs in a rich tomato sauce	<b>£6.95</b>
<b>Lentejas con Chorizo</b> Spanish lentil stew with chorizo	<b>£5.95</b>
<b>Potaje con Morcilla</b> Chickpea and spinach stew with Spanish black pudding	<b>£5.95</b>
<b>Rabo de Toro</b> Spanish oxtail stew from our home town of Cordoba.	<b>£6.95</b>

## POLLO

<b>Croquetas de Pollo</b> Homemade chicken croquettes	<b>£5.95</b>
<b>Tapa Paella</b> Individual paella with chicken & sofrito	<b>£6.75</b>
<b>Pollo a la crema</b> Strips of chicken breast in a creamy oregano & saffron sauce	<b>£6.75</b>
<b>Pinchos de Ronda</b> Marinated grilled chicken skewers served with alioli	<b>£6.75</b>
<b>Pollo Crujiente</b> Chicken strips in our light beer batter served with alioli	<b>£6.50</b>
<b>Pollo Burgos</b> Chicken strips in a creamy sweet sherry & Spanish blackpudding sauce.	<b>£6.95</b>

# MALAGA TAPAS

