



1. Generous Spanish tradition that gives food lovers lots of variety in one meal. Usually served with wine or beer.

SIDES

- Bread, olive oil, balsamic vinegar £4
- Amazing olives £4
- Garlic bread £4
- Brazilian cheese rolls £7
- Sweet potato chips/chips £4
- Wilted greens £5
- Mixed salad £7

BURGERS

All served with chips/sweet potato chips or side salad

- Beef, cheese, salad £13
- Chicken, cheese, salad £13
- Vegetarian, cheese, salad £12
- Mixed vegetable, coriander & lemon grass, red lentil crumb

MAINS

- HOUSE PAELLA** £14
Chicken, chorizo, shellfish and fish.
- SEAFOOD PAELLA** £14
Shellfish and fish.
- VEGETARIAN PAELLA** £12
Vegetable and fresh herb.
- FEIJOADA** £14
Black bean & smoked pork stew, steamed rice, greens & "farofa" (toasted and seasoned cassava flour)

KIDS £8

- Carrot sticks.
- Chicken nuggets, fries, tomato.
- Fish fingers, fries, tomato.
- Penne pasta, cheese, tomato sauce.
- Ice cream in a funky toy.
- kid's bubble gum cocktail.

- Spanish tortilla £7
- Patatas bravas £7
- Manchego cheese, guava marmalade £8
- Risotto croquettes £8
- Chorizo & new potatoes £9
- Spicy chicken bites £8
- Padron peppers £7
- Pork belly £8
- Meat balls, tomato sauce £8
- Olive humus, bread £8
- Nachos with spicy beef (or vegetarian) £11
- Grilled trio of meat skewers £9
- Prawns with 'salsa roja' £9
- Octopus salad £10
- Whitebait, tartare sauce, lemon £8
- Fetta cheese and Apple dressed salad £9
- Fish croquettes, tartare sauce, lemon £8
- Calamares, tartare sauce, lemon £8
- Marinated anchovies, garlic toasts £8
- Spanish platter £13
Serrano ham, manchego cheese, marinated olives, bread

TABLAS DE TAPAS

- LONDON** £18
Chicken bites, pork belly, fries.
- KINGSTON** £18
Meat balls, calamares, patatas bravas.
- MORTLAKE** £18
Fish croquettes, calamares, salad.
- HASTA LA VEGAN** £18
Olive humus, nachos, salad.

COCKTAILS £10.70

Substantial double shots!

MOJITO

Rum, lime and fresh mint

PASSION FRUIT

CAIPIROSKA
Vodka, passion fruit

SANGRIA

Red wine, fresh fruit, lemonade

PORN STAR MARTINI

Vanilla vodka, passion fruit liqueur, sparkling wine shot

NEGRONI

Campari, martini and soda

MAMBO MANDARINE

Gin, triple sec, mandarine syrup, cinnamon, soda, orange zest

CAIPIRINHA

Cachaca, lime

BUBBLE GUM BAZOOKA

Vodka, bubble gum syrup, cranberry juice

COCKTAIL LITRE £19

- Sangria
- Bubble gum bazooka
- Pimms

LITRE of soda with... £9

- Elderflower
- Fresh mint and lime
- Bubble gum

VINO TINTO

	175ml	250ml	500ml	Bottle
Cabernet Sauvignon - Italy Intense red colour and fruit aroma.	5.95	8.50	17.50	21.95
Rioja Crianca Lagunilla - Rioja Red fruit, spice and vanilla flavors.	6.70	9.50	21.00	24.00
Malbec mendoza - Argentine Full bodied bursting with spicy red and dark fruit.	7.50	10.50	22.00	28.00
Rioja Reserva - Rioja Traces of coconut, toffee and attractive herb nuances.				32.00
Valpolicella Ripasso Classico - Italy Ruby red with a bouquet of ripe red berries and a hint of spice.				36.00

VINO BLANCO

	175ml	250ml	500ml	Bottle
Trebbiano - Italy Fresh and delicate to the palate, lime tones.	5.95	8.50	17.50	21.95
Pinot Grigio - Italy Clean and crisp white, dry with pear notes.	6.00	8.60	18.00	23.00
Rioja Blanco - Rioja Fresh with citrus and tropical fruit notes.	6.70	9.50	21.00	24.00
Sauvignon Blanc - New Zealand Zesty with grapefruit aroma and mineral character to the palate.	6.95	9.70	21.90	25.00
Picpoul de Pinet - France Crisp and aromatic with passion fruit notes.				26.00
Albarino - Spain Juice and fresh notes of white peach and citrus, distinctive floral				27.00

VINO ROSADO

	175ml	250ml	500ml	Bottle
Pinot Blush -Italy Pale pink, dry and fruity flavors	6.00	8.60	18.00	23.00
Diamarine - France Delicate rose wine from Provence, fruit & floral flavors	7.60	9.80	22.10	26.00

ESPUMANTE

	125cl	75cl
Prosecco - Italy	7	27
Bollinger - Champagne		75
Cristal - Champagne		390

Some ingredients were not listed in every dish/drink. Please ask your server if you are concerned about food allergy/intolerance.