



Menu



PARA COMPARTIR - TO SHARE

ALL SERVED WITH CRUSTY BREAD

BREAD AND BALSAMIC BLISS - £11 - V

Organic extra virgin olive oils, balsamic vinegar, Spanish olives, and home made authentic alioli.

IBERIAN DELIGHTS - £21

Organic extra virgin olive oils, balsamic vinegar, Spanish olives, alioli, manchego cheese, chorizo made in La Rioja with a smoky, garlicky flavour, and grand reserva serrano ham from free-range pork, salted and then cured for a minimum of 10 months.

PINTXOS £3.50 EACH

Small snack served on a slice of crusty baguette, perfect with a beer, wine or sangria. Traditionally from the basque region of Spain. The word pintxo comes from the Spanish word to spike or skewer. The ingredients are held together by a skewer on top of crusty bread.

**FRESH CHOPPED TOMATO, GARLIC
AND BASIL OLIVE OIL - VG**

**SERRANO HAM AND SEMI CURED
MANCHEGO CHEESE**

**SPANISH OLIVES AND ROASTED
SWEET RED PEPPERS - VG**

SPANISH TORTILLA - V

RUSSIAN SALAD

CHORIZO AND MANCHEGO CHEESE

EXTRAS

CRUSTY BREAD AND HOMEMADE ALIOLI - £3

ALIOLI PORTION - £2

PORTION OF 10 YEAR AGED BALSAMIC VINEGAR - £2

MIXED OLIVES - £4.95

**CRUSTY BREAD WITH BALSAMIC VINEGAR
AND ORGANIC EXTRA VIRGIN OLIVE OIL - £3**

**PORTION OF SERRANO HAM
WITH MANCHEGO CHEESE OR CHORIZO - £6**

TICKLE YOUR PICKLE - £6.95
Spanish Mixed Olives & Pickles

MANCHEGO MEDLEY - £16 - V

Organic extra virgin olive oils, balsamic vinegar, Spanish olives and home made authentic alioli, wedges of 90 day cured manchego cheese served with membrillo.

SOUP OF THE DAY £4.95

PÂTÉS £7.95

**SPANISH PÂTÉ SERVED WITH TOSTADOS
(CRUNCHY TOASTED BREAD)**

IBERICO PORK PÂTÉ WITH CHERRIES

Iberian pork pate with a slight sweetness from the Valle del Jerte cherries.

VENISON PÂTÉ WITH PEDRO JIMENEZ

Slow cooked Spanish venison pate blended with Pedro Jimenez sherry.

GOATS CHEESE AND CARAMELISED ONION

A combination of the intense goats cheese, with the sweet touch of caramelised onion.

PHEASANT AND TRUFFLE PATE

Slow cooked Spanish pheasant blended with black truffle.

ENSALADAS - SALADS

ENSALADA DE LA CASA - HOUSE SALAD - £8

Iceberg lettuce, fresh tomato, onion, boiled egg, tuna and sweetcorn. With balsamic vinegar and extra virgin olive oil on the side.

VEGAN SALAD - £5 - VG

Iceberg lettuce, fresh tomato, onion, sweetcorn. With balsamic vinegar and extra virgin olive oil on the side.

TOMATO SALAD - £4 - VG

Fresh tomatoes, onions, sea salt and drizzled with organic extra virgin olive oil.

Add a side of Manchego Cheese, Serrano Ham or Chorizo to your salad.

POSTRES- DESSERTS

TARTA DE QUESO MANCHEGO - £4

Burnt manchego cheesecake made from authentic manchego cheese cream for an oozy centre.

TARTA DE SANTIAGO - £3.50

Almond cake from a galician family bakery since 1914.

CHOCOLATE FUDGE CAKE - £4.95

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please speak with a member of staff for more information.



TAPAS

SERVED FROM 12.30PM

ENSALADILLA RUSA - RUSSIAN SALAD - £4.95

A Spanish classic, this dish is a creamy potato salad, delicately balanced with tender chunks of carrots, tuna and peas, all enrobed in mayonnaise.

GAMBAS PIL PIL - £8.95

Gambas al pil pil is a tantalising Spanish delicacy. Succulent King Prawns are gently sautéed in sizzling olive oil with fiery red chili peppers and aromatic garlic.

RIOJAN CHORIZO IN CIDER - £5.95

The robust, smoky flavor of chorizo sausage with the sweet and tangy notes of cider. Slices of savory chorizo are gently simmered in a bubbling, aromatic pool of cider, allowing the sausage to soak up the intoxicating flavors.

ALBONDIÇAS - MEATBALLS - £5.95

Albondigas are Spanish meatballs, pork and beef mince with smokey Spanish paprika, simmered in a flavorful tomato sauce, offering a taste of comfort and tradition in every bite.

TORTILLA ESPANYOL - SPANISH OMLETTE - £4.95 - V

This traditional Spanish omelette, made with potatoes and onions, gently cooked in our own brand of organic extra virgin olive oil, until tender and caramelised.

CROQUETAS - £5.95

Spanish croquetas, or "croquettes," made by blending béchamel sauce with various savory fillings. Once shaped into cylinders, they are coated with breadcrumbs and fried to a perfect, crunchy exterior. Choose from, serrano ham, goats cheese or salted cod.

CHIPRONES - £7.95

Baby squid coated in a delicate, light batter, which adds a delightful crunch without overshadowing the natural flavor of the squid. Served with lemon olive oil.

PIMIENTOS DE PADRON - £4.95 - VG

Pimientos de Padrón are a delightful Spanish appetiser, known for their tantalising mix of flavors. These small green peppers, typically mild but occasionally packing a surprising heat, are pan-fried until blistered and tender. Served simply with a sprinkle of coarse sea salt.

MORCILLA DE BURGOS - £5.95

Morcilla de Burgos is a flavorful Spanish blood sausage from the Burgos region of Spain, with a rich history and a unique taste.

MUSHROOMS AL PIL PIL - £6.95 - V - Ask for vegan option.

Mushrooms al Pil Pil is a savory Spanish dish that brings the earthy goodness of mushrooms to life in a sizzling, garlicky olive oil sauce. Sliced mushrooms sautéed until tender, absorbing the flavors of red chili peppers and aromatic garlic as they release their natural juices.

PATATAS BRAVAS - £4.95 - VG - Vegan option without Alioli.

Cubed, fried potatoes served with a smokey bravas sauce and alioli.

Our products are carefully sourced from their respective countries and provinces of origin to ensure an authentic and delightful taste. We prioritise partnering with small, family-run traditional businesses in these regions whenever possible. In cases where this isn't feasible, we proudly collaborate with small enterprises based right here in Lancashire, strengthening our local small business community.

Our Aim is to share with you the essence of Spain, with a particular focus on Andalucía and the Canary Islands, where we have cherished countless happy moments while raising our own family. We are truly grateful that you've chosen to embark on this culinary journey with us and for your unwavering support of our small, local business. Thank you for being part of our adventure.

Andy, Becky and the Team x