

{ MAIN MEALS. }

Penne Arabiata plain	£7.95
With Chicken	£8.95
Add parmesan cheese for £1.50 extra	
Penne Bolognaise	£9.95
Penne cooked with homemade bolognaise sauce	
Lasagne	£8.95
Homemade lasagne served with garlic bread	
Pollo ala Pimiento	£9.95
Grilled chicken breast with pepper sauce	
Salmon Con Mejillones	£12.95
Salmon with mussels in garlic and herb butter	
Arroz Con Pisto y Tofu (vegan)	£9.95
Pan grilled tofu, vegetables on a bed of rice and tangy tomato sauce	
Canelones al Forno (vegan)	£8.95
Canelones cooked with vegetables and baked with vegan cheese	
Soya Bean and Potato Curry (vegan)	£8.95
Chunks of soya bean cooked with our secret spices , Served with rice	
Sirloin Steak	£15.95
8 Oz steak cooked according to your preference and served with either gravy or pepper sauce	
Chicken Enchilladas	£9.95
Flour tortilla rolled with chicken, onion , peppers , topped with melting cheese and served on a bed of mexican rice	
Pizza (Create your own pizza from any of the following toppings)	£8.95
Chorizo, Tomatoes, goat cheese, olives, jalepeno, sweetcorn, mushroom, Peppers, red onion, black pudding **ask for vegan	
Chicken Fajita	£9.95
Freshly-cooked to order in our special mix of spices, onions & peppers. Dished up sizzling, with guacamole, grated cheese, soured cream, jalapeños, tomato salsa & soft flour tortillas	
Curry of the Day	£9.95
Ask your server for the curry of the day, served with rice	

{ OUR EXQUISITE PAELLAS. }

Please allow 25-35 minutes cooking time. May not be available on very busy nights, please check with server)

Paella de Pollo y Marisco	£12.95pp
Fresh cooked with chicken, prawns, squids, fresh mussels and white fish	
Paella de Marisco	£12.95pp
Prawns, squid, fresh mussels and white fish	
Paella de Pollo	£10.95pp
Chicken and vegetables	
Paella de Verduras (Vegan)	£9.95
Selection of vegetables	

{ ACCOMPANIMENTS. }

Pan de Ajo	£1.95	Pan con Tomate	£2.45
Garlic Bread		Rustic baked bread with fresh tomato, onion and olive oil	
Pan Fresco	£1.95	Chips	£1.95
Fresh Bread with olive oil and balsamic vinegar		Chips and cheese	£2.25
Pan de ajo Con Queso	£2.45	Olives (vegan)	£1.95
Garlic bread with cheese		Olives marinated in our own special recipe	
Pan con Harissa	£2.45	Toto Pos (vegan)	£1.95
Home made roasted pepper and chilli paste served with fresh bread		Spice dusted corn chips with tomato salsa	



{ A LA CARTE MENU }

POLLO. CHICKEN

Pinchos Moronus

Spicy Moroccan chicken skewers

Paella de Pollo

Traditional mini paella dish with chicken and vegetables

Croquetas de Pollo

Homemade deep fried breadcrumbed chicken croquettes served with alioli

Chicken Nachos

Tortilla chips served with melted cheese, chicken, tomato salsa, sour cream, guacamole and jalepeno

Chicken Quesadilla

Flour tortilla stuffed with chicken and grilled to perfection served with tomato salsa

Alitas de Pollo

Hot and fiery, crispy chicken wings

Tempura de Pollo

Strips of chicken cooked in tempura batter until crisp, served with chilli dip

Concha de Pollo

Chicken and bell pepper cooked in rich tomato sauce and stuffed in potato shells then grilled with cheese.

£4.25

£4.35

£4.45

£4.65

£4.65

£4.25

£4.25

£4.45

MARISCOS. SEAFOOD

Mejillones

Mussels cooked in either Vino blanco (In white wine and cream) or Ala Marinara (tomato sauce)

Gambas Gabardina

King prawn cooked in light batter

Gambas Pil Pil

Sizzling King prawn cooked with olive oil, chillies and garlic

Salmon Ala Parilla

Grilled peppered salmon on a bed of oriental salsa

Calamari a La Romana

Deep fried squid in seasoned flour and then coated with Cajun seasoning.

Fritura Mixta

King Prawns, fish and calamari cooked in light batter

Fish and Chips

Deep fried white fish in a light and crispy beer batter

Muslitos De Mar

Breaded crab claws

£4.95

£4.95

£4.95

£5.25

£4.75

£4.95

£4.25

£4.45

CARNE. MEAT

Albondigas

Meat balls in homemade tomato sauce

Costillas de Cerdo Con Mojo Picon

Marinated tender pork ribs in La Rambla tangy BBQ sauce

Morcilla y Chorizo Con Vino Tinto

Grilled Spanish black pudding and chorizo cooked in red wine

Chorizo a la Parilla

Grilled spicy sausage cooked with herbs.

Champinones Rellenos

Grilled mushroom stuffed with chorizo and black pudding served with chilli oil.

Chilli Nachos

Tortilla Chips served with beef, salsa, sour cream, guacamole and jalepeno

Bunuelos de Porcilla

Spanish black pudding fritters

Chilli Con Carne

Beef chilli served over Mexican spiced rice & topped with salsa, sour cream & guacamole

Taquitos de Cordero

Lamb cubes in onion gravy

£4.25

£4.25

£4.25

£4.65

£4.65

£4.95

£4.25

£5.25

£4.75

VERDURAS. VEGETABLES AND VEGAN

Patatas Gratinades

Baked sliced potatoes with herbs, cream and cheese

Patatas Bravas (vegan)

Crispy fried potatoes with piquant tomato sauce

Champinones al Ajillo (vegan)

Pan fried mushroom with garlic, parsley and white wine

Nachos (ask for vegan)

Corn tortilla chips with melted cheese, topped with salsa, sour cream, jalepeno and guacamole

Paella de Verduras (vegan)

Mixed veg paella

Guiso de Garbanzos (vegan)

Slow cooked chickpeas with garlic, onion, tomato and parsley

Bunuelos De espinacas (vegan)

Deep fried spinach and potato cake served with tangy tomato sauce

Ensalada Mixta :Fresh mixed salad (vegan)

£4.25

£3.95

£4.25

£3.95

£4.25

£3.95

£4.25

£1.95

Tempura de verduras (vegan)

Crispy vegetable tempura served with sweet chilli dip.

Patatas ala Pobre (vegan)

Potatoes cooked with onion and peppers and tossed in tomato sauce

Espargos Verdes A la Plancha (vegan)

Grilled asparagus with extra virgin olive oil

Queso de Cabra al Horno

Baked goat's cheese smothered in sweet chilli sauce and balsamic onion

Vegetable Pakora (vegan)

Mix vegetables, deep fried with gram flour

Vegetable Fajita (ask for vegan)

Flour tortilla stuffed with chicken and grilled to perfection served with tomato salsa

Conchas de Potata: (vegan)

Sweetcorn and bell pepper stuffed potato shells

£3.95

£3.95

£4.25

£4.25

£3.95

£8.95

£4.25

Tapas comes from Spain which means an appetiser or snack, but with time tapas have evolved into an entire sophisticated cuisine.

People nowadays order different tapas and combine them to make a full meal. In common man's language tapas are actually small portions of food which gives people an option to try different things. Tapas are also very good for sharing. Tapas is equally deal as a quick lunch or lingering dinner, where you can almost think of it as ever evolving buffet brought to your own table.

ANY 3 TAPAS. ONLY £10.95

AVAILABLE SUNDAY-THURSDAY: ALL DAY

FRIDAY- SATURDAY 12PM TO 6PM

£1 SUPPLEMENT APPLIES ON TAPAS ABOVE £4.65

TAPAS UNLIMITED. ONLY £24.95/pp

EAT AS MANY TAPAS AS YOU CAN

1) Only valid if everyone's going for the offer on the table. 2) Food served for maximum of 2 hours. 3) Maximum of 3 tapas of prawns and seafood served per person. 4) A charge of £5/pp will be applied if too much wastage is seen on the table. 5) Finish your meal with choice of ice-cream or tea/coffee. T&C's Apply.