

# SPANISH SUNDAY MENU

## STARTERS

Pimientos de Padrón £6.50

Sauteed green Padron peppers

**Calamares a la romana £8.50**

Deep fried squid served with homemade tartar sauce

**Gambas al ajillo £9.50**

Prawns with garlic, chilli, and cappers

**Jamón Serrano £9.00**

Serrano ham

**Pulpo a la Gallega £15.00**

Octopus served on a bed of potatoes, rock salt, and paprika

**Sardinas £8.00**

Butterfly sardines with caramelized onions

**Pollo a la Riojana £8.00**

Slices of chicken with peppers

**Patatas Bravas £5.50**

Deep fried potatoes served with spicy tomato sauce

**Tortilla Española £6.50**

Spanish omelette

**Albóndigas a la Cantina £7.50**

Meatballs served with tomato sauce

**Chorizo al Albariño £7.00**

Chorizo cooked in Albariño sauce

**Ensalada Mediterránea £8.50**

White asparagus, avocado, and tomato salad

## MAIN COURSE

Mixed Paella (Minimum for 2 people) £18.00 per person

Vegetarian Paella (Minimum for 2 people) £18.00 per person

Grilled mix fish £21.00

Roasted suckling pig £22.00

Fillet of wild boar wrapped in bacon with Rioja sauce £25.00

Cod marinara with sea food £18.00

**Mixed vegetables and chips for 2 people £4.50**

## DESSERTS £6.30.

Warm almond tart served with vanilla ice cream

Lemon Sorbet

Cream Caramel

Fresh fruit salad

Chocolate & Orange sponge cake

## RECOMMENDED DRINKS

White Wine: Albariño

Red Wine: Rioja and Ribera del Duero

Jug of Sangría: £20.00

Please inform us of any allergies. Price inclusive of V.A.T. Optional 12.5% service charge will be added  
Menu available all day on Sunday and Monday Bank Holidays