

Panes, Tapas Frias y Ensaladas Breads, Cold Tapas and Salads

Pan y ali-oli (V) Fresh bread served with garlic mayonnaise	£2.25
Pan tomaca (V) Toasted bread spread with grated tomatoes, parsley, garlic & olive oil	£2.25
Pan tomaca con queso (V) As above but with melted cheese topping	£2.55
Pan rústico (V) Olive cob or herb bloomer (when available)	£1.95
Aceitunas (V) Green queen olives	£1.95
Aceitunas marinadas (V) Black & green olives marinated in lemon, garlic & chillies	£2.25
Queso manchego (V) Cheese from La Mancha served with grapes	£4.75
Alcachofas con anchoas Artichoke hearts served with salted anchovies	£3.95
Boquerones con tomate Unsalted anchovies marinated in olive oil, vinegar & garlic served with tomato	£4.25
Berenjenas con miel (V) Crispy slices of deep-fried aubergine, lightly covered in honey	£2.95
Ensalada mixta (V) Lettuce, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing	£4.75
Ensalada El Coto (V) Beef tomato, avocado and grated goat's cheese drizzled with olive oil.	£4.95
Ensalada El Torero Salad with beef tomato, tuna, white & green asparagus, egg, onion, & olives with olive oil & vinaigrette dressing	£4.95
Ensalada rústica (V) Salad of mixed green leaves with walnuts, blue cheese and an olive oil & balsamic vinegar dressing	£4.95

Embutidos Cured Meats

Jamón serrano Cured Spanish ham (small / large portion)	£4.75 / £8.50
Tabla mixta Serrano ham and manchego cheese	£8.50
Jamón ibérico Special cured Spanish ham (small / large portion)	£9.75 / £18.95
Surtido de embutidos ibéricos Assortment of Spanish cured sausage meats (small / large portion)	£6.95 / £13.95
Quesos (V) Selection of cheeses	£8.50

Tapas Calientes Hot Tapas

Bocaditos de salmón Deep-fried breaded chunks of salmon served with salad & tartare sauce	£4.50
Bacalao con tomate confitado Oven-baked cod with peppers & onions in a tomato coulis	£4.95
Gambas al ajillo King prawns sautéed in olive oil with chilli peppers & garlic	£4.95
Gambas al pil-pil King prawns sautéed in olive oil with sweet paprika & garlic	£4.95
Gambas al vino blanco King prawns cooked in white wine with garlic & parsley	£4.95
Gambas con gabardina King prawns deep-fried in a beer batter	£4.80
Cazuela de calamares Squid cooked in white wine with tomato, pepper, garlic & parsley	£4.95
Pulpo a la gallega Octopus tentacle medallions with a sweet paprika & olive oil dressing	£4.95
Calamares a la molinera Fried battered squid served with garlic mayonnaise	£4.95
Paella valenciana 🍷 Rice dish with fish, seafood & chicken	£4.25
Pescaito frito Mixture of fish lightly dusted in flour and fried (including prawns)	£5.25

Berenjenas con gambas y queso gratinado	£4.85	Arroz con pollo "Mama Antonia" Ⓢ	£4.25
Aubergines, prawns & tomato with bechamel and cheese topping		Rice cooked with pork & chicken in white wine	
"Papas a lo pobre" (V)	£2.95	Croquetas de jamón y pollo	£4.75
Sliced potatoes fried in olive oil with green peppers and onions		Ham & chicken croquettes	
Patatas al infierno (V)	£2.95	Cordero en caldereta	£5.25
Potatoes with a hot tomato sauce		Lamb braised in a tomato & white wine sauce with paprika & herbs	
Patatas cortijeras	£3.25	Lomitos al cabrales	£4.95
Potatoes fried with chorizo and red peppers		Pork fillet served in a creamy blue cheese & mushroom sauce	
Patatas payesa (V)	£2.95	Habas con jamón serrano	£3.95
Potatoes fried in olive oil with red peppers & onions		Broad beans fried in olive oil with Spanish ham	
Champiñones al vino blanco (V)	£3.75	Brocheta de pollo	£4.75
Mushrooms sautéed in olive oil with garlic, parsley & dry white wine		Chicken breast, pepper & onion kebab served with potatoes & salad	
Tortilla española (V)	£3.50	Dátiles con beicon	£4.50
Spanish omelette with potatoes and onions		Dates with an almond centre wrapped in streaky bacon	
Salteado de verduras (V)	£3.75	Morcilla con tomate	£4.25
Mixture of vegetables par grilled & fried in olive oil		Spicy Spanish black sausage in a tomato sauce	
Arroz a la hortelana Ⓢ (V)	£3.95	Ternera a la riojana	£4.95
Rice dish cooked with mixed vegetables		Beef stew cooked with carrots & peas in a rich red wine sauce	
Berenjenas gratinadas (V)	£4.75	Longaniza frita	£4.25
Aubergines in a tomato sauce topped with cheese		Spanish sausage fried in olive oil with garlic & white wine	
Estofado de verduras con nata (V)	£4.50	Chorizo picante frito al vino blanco	£4.25
Mixed vegetables cooked in a delicious cream and chilli sauce		Spicy chorizo sausage fried in olive oil with garlic & white wine	
Potaje de titos (V)	£3.75	Albóndigas "El Torero"	£4.75
Chickpeas cooked with vegetables seasoned with cumin		Home-made pork meatballs in a rich tomato & vegetable sauce	
Croquetas de queso y verduras (V)	£4.75	Ropa vieja	£4.50
Cheese and vegetable croquettes		Chickpeas with diced spicy sausages & pork loin in a tomato sauce	
Fricasé de pollo	£4.95	Picadillo ibérico	£4.75
Chicken cooked with onions, mushrooms & brandy in a cream sauce		Chunks of chorizo & fried potatoes scrambled with eggs	
Pollo empanado con salsa picante	£4.75	Pimientos del piquillo con morcilla	£4.75
Strips of breaded chicken breast with a spicy pepper salsa		Piquillo peppers stuffed with a mix of spicy black sausage & rice	
Pollo al vino blanco	£4.65		
Chicken cooked in olive oil with garlic & white wine			
Pollo a la campera	£4.75		
Chicken cooked in white wine with garlic, saffron & cloves			

(V) denotes dishes that are suitable for vegetarians.

We cannot guarantee that any of our dishes are completely free from trace of nuts or gluten. We have a **Gluten Free** guide available.

Fish dishes may contain bones.

Paellas y Arroces Paellas and Rices

Minimum of 2 people required Cooking time 40-45 minutes

At busy times, cooking time may be longer.

Paella valenciana  **£9.95 per person**

Rice with chicken, fish and seafood

Paella mixta **£9.75 per person**

Rice with chicken, pork and chorizo

Paella de pescado y mariscos **£10.25 per person**

Rice with fish and seafood

Arroz negro **£10.25 per person**

Rice with fish and seafood cooked with squid ink

Arroz "Mama Antonia"  **£9.95 per person**

Rice with pork & chicken cooked in white wine

Paella a la hortelana  (V) **£8.95 per person**

Country style rice cooked with vegetables

 Also available as a tapas portion – see Hot Tapas overleaf.

Platos Por Encargo Dishes by advance order only

Cochinillo al horno **£24.95 per person (min. 4 people)**

Roasted suckling pig. (Only suitable for those with a hearty appetite!)

(10 days advance notice required)

Postres Desserts

Tarta de Santiago **£4.75**

Typical Spanish almond cake

Tarta de chocolate y amaretto **£4.25**

Rich, nutty chocolate cheesecake

Tarta de limón y mascarpone **£4.25**

Delicious creamy mascarpone & lemon curd cheesecake

Tarta de manzana y canela **£4.75**

Decadent vanilla cheesecake on a crunchy biscuit base with a layer of toffee sauce & topped with apples & cinnamon

Trufito

£3.95

Chocolate ice-cream encased in a chocolate shell with a caramel centre

Brandies y Licores

Spanish Liqueurs & Brandies

Liqueurs

25ml

Licor 43	Sweet orange liqueur	£3.50
Hierbas	Liqueur made from herbs	£3.50
Pacharán	Made with sloe berries and aniseed	£3.50
Ponche	Sweet liqueur made from sherry brandy	£3.50
Aguardiente de Orujo	Strong liqueur from Northern Spain	£3.50
Melón	Melon schnapps	£3.25
Melocotón	Peach schnapps	£3.25
Manzana Verde	Green Apple schnapps	£3.25
Avellana	Hazelnut schnapps	£3.25
Crema Catalana	Crème brûlée flavour liqueur	£3.25

Brandies

25ml

Soberano	£3.50
Veterano	£3.50
Magno	£3.75
Carlos I	£4.50
Lepanto	£4.50
Remy Martin	£4.75