



EL CLÁSICO

£14.95 per person

Pan y ali oli (V)

Fresh bread with a garlic mayo dip

Pan tomaca (V)

Toasted bread spread with grated tomatoes, olive oil, garlic & parsley

Queso manchego (V)

Manchego cheese

Jamón serrano

Spanish cured ham

Ensalada mixta (V)

Mixed leaves, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing



Patatas al infierno (V)

Deep-fried potatoes with a spicy, hot tomato sauce

Papas a lo pobre (V)

Potatoes fried in olive oil, green peppers & onions

Pollo al vino blanco

Chicken cooked in olive oil with garlic & white wine

Gambas al ajillo

King prawns sautéed in olive oil with garlic & chillies

Albóndigas "El Torero"

Home-made pork meatballs in a tomato sauce

Paella valenciana

Rice cooked with chicken & seafood

Champiñones al vino blanco (V)

Mushrooms sautéed in olive oil with garlic, parsley & white wine

Lomitos al cabrales

Pork tenderloin in a creamy blue cheese & mushroom sauce

Chorizo al vino blanco

Chorizo sausage cooked with garlic & white wine

Tapas Selection Menus

Tapas Selection menus are based on 4 people sharing (minimum 4 people) and prices are per person

How the Selection Menus work

For 4 people you get one of every dish on the selection menu, for 8 people you get two of every dish etc.

For numbers that aren't exact multiples of four you will receive extra of some of the dishes so as to be equal to the price per head quoted. Depending on availability we may have to substitute tapas on the selection menu for a tapa of the same price.

The breads and cold starters are served first, with the hot tapas to follow.

(V) indicates dishes suitable for vegetarians.

If there are vegetarians in your group, we can substitute some of the dishes for vegetarian alternatives.

EL TORERO

£17.95 per person

Pan y ali oli (V)

Fresh bread with a garlic mayo dip

Pan tomaca (V)

Toasted bread spread with grated tomatoes, olive oil, garlic & parsley

Queso manchego (V)

Manchego cheese

Jamón serrano

Spanish cured ham

Ensalada mixta (V)

Mixed leaves, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing

Aceitunas (V)

Green queen olives



Patatas payesa (V)

Potatoes fried in olive oil with red peppers & onions

Ternera a la riojana

Home-made beef stew

Fricasé de pollo

Chicken cooked with mushrooms & brandy in a cream sauce

Gambas al ajillo

King prawns sautéed in olive oil with garlic & chillies

Estofado de verduras (V)

Mixed vegetables cooked in a cream and chilli sauce

Croquetas de queso y verduras (V)

Home-made cheese and vegetable croquettes

Calamares a la molinera

Deep-fried battered squid rings

Ropa vieja

Chickpeas cooked with diced spicy sausages & pork loin

Longaniza

Spanish sausage cooked with garlic & white wine

Berenjenas gratinadas (V)

Aubergines in a tomato sauce topped with melted cheese

Champiñones al vino blanco (V)

Mushrooms sautéed in olive oil with garlic, parsley & white wine

ALHAMBRA

£20.95 per person

Pan y ali-oli (V)

Fresh bread served with a garlic mayonnaise dip

Pan tomaca (V)

Toasted bread spread with grated tomatoes, olive oil, garlic & parsley and topped with melted cheese

Aceitunas marinadas (V)

Marinated black & green olives

Surtido de embutidos ibéricos

Selection of special Spanish cured meats

Ensalada El Torero

Beef tomato, tuna, white asparagus, onions, egg & green olives with an olive oil & balsamic vinegar dressing

Berenjenas con miel (V)

Crispy slices of deep-fried aubergine, drizzled in honey



Patatas cortijeras

Potatoes fried in olive oil with red peppers & chunks of chorizo sausage

Ternera a la riojana

Home-made beef stew

Pescaito frito

Mixture of fish lightly dusted in flour and fried

Habas con jamón

Broad beans cooked with chunks of Spanish ham

Calamares a la molinera

Deep-fried battered squid rings

Dátiles con beicon

Dates with an almond centre wrapped in bacon

Picadillo ibérico

Chunks of chorizo & fried potatoes scrambled with eggs

Estofado de verduras (V)

Mixed vegetables cooked in a cream and chilli sauce

Gambas con gabardina

King prawns deep-fried in a beer batter

Pollo a la campera

Chicken cooked in white wine with garlic, saffron & cloves

Lomitos al cabrales

Pork fillets in a creamy blue cheese & mushroom sauce

Potaje de titos (V)

Chickpeas cooked with vegetables seasoned with cumin