SPANISH TAPAS RESTAURANT AND BAR

PRINCIPAL MENU

TRANSH TAPAS RESTAURANT AND BAR					
TO GRAZE		<u>SEAFOOD</u>		SIDE DISHES	
-Side of Bread with Oil and Hummus (V, *)	3.95	-Trout Fillet with Tomato and Chorizo (GF)	8.50	-Patatas Bravas with Garlic Aioli (V, GF)	4.95
-Mixed Olives (V, DF, GF)	3.00	-Octopus, Sun-blush Tomato, Chorizo and Potatoes (GF)	9.95	-Patatas Parmesan(GF)	4.50
-Anchovies in Oil and Garlic (GF, DF)	5.00	-King Prawns with chilli, Garlic and Coriander Butter (GF)	7.95	-Patatas Egg	4. <i>)</i> 0 5.50
-Mixed Olives and Breads (V, *)	6.50	-Haddock on Spinach, Chive Velouté, Serrano Ham	6.50	-Patatas Egg -Asparagus, Serrano Ham and Poached Egg (V, GF)	6.95
-Catalan Bread (V, DF, *)	5.00	with Poached Egg (GF)			
-Padron Peppers with Sea Salt (V, GF, DF)	5.95	-Estrella Battered Cod Pieces with Lemon Tartar Aioli	7.95	-Artichoke and Spinach cooked with chilli, Garlic and	6.95
-Salmon and Crab Fishcakes with Lemon Aioli	6.50	-Cod Loin with Roasted Mediterranean Veg and Chilli Oil	9.50	Coriander Butter (V, GF)	5.50
-Spanish Meat Selection with Breads (*)	9.50	-Seabass, with Scallops, Prawns, Mussels, Crab and Crean		-Potato Skins with Chorizo, Manchego and Sour	5.50
-Spanish Cheeses with Breads $(V, *)$	10.50	sause		Cream (GF)	4.05
-Spanish Meats and Cheeses with Breads (*)	12.95	-Seafood Pinchos: Salmon, King Prawn and Chorizo	8.95	-Halloumi Fritters (V)	4.95
-Vegetarian Anti-Pasti:	9.95	-Seafood Rice: Prawns Scallops, Crab and Mussels	9.50	-Serrano Ham and Manchego Croquettes	6.50
Artichokes, Red Peppers, Sun-blush Tomatoes (V, *)		NIDAT		-Mushroom Croquettes	6.50
BRUSCHETTAS		<u>MEAT</u>		-Aubergine, Tomato, Courgette, Potato and	6.50
		-Crispy Chicken with Chili and Coriander Dressing (GF)	9.50	Manchego Cheese Bake (V, GF)	
-Goats Cheese Mouse with Red Onion and	4.50	-Spiced Chicken with Saffron Rice and Peppers (GF, DF)	9.50		
Sun-blush Tomatoes (V)		-Pulled Pork Slider with Apple, Onion Relish and Aioli	8.00		
-Salmon, Prawn and Crab with Lemon Aioli (DF)	4.50	-Beef and Thyme Meatballs, Tomato and Garlic (GF, DF)	7.50		
-Creamy Mushrooms, Garlic and Parsley (V)	4.95	-Chicken thighs stuffed with Manchego, Serrano Ham	8.50	DESSERTS	
-Serrano Ham and Manchego Cheese	5.95	and Spinach	8.50	<u>DESCENTS</u>	
<u>SALADS</u>		-Chorizo Sausages in Rioja red wine sauce (GF, DF)		-Seville Orange Creama Catalana (V, GF)	6.95
-Anchovy, Tomato, Shallot and Olives (GF, DF)	5.75	-Pieces of Beef with Rioja, Chorizo and Potato (GF)	8.50	-Churros and Chocolate (V)	6.95
-Tomato, Onion, Rocket and Manchego Salad (V, GF)	5.50	-Belly Pork and Chorizo Pinchos with Chorizo Aioli	9.50	-Spanish Mess, Strawberries, Raspberries, Cream,	6.95
-Grilled Goats Cheese, Beetroot and Spinach (V, GF)	5.95	VECETADIAN		Meringue and Raspberry Sorbet (V)	
-Russian Salad, with Tuna, egg, peppers & potato (GF)	5.95	<u>VEGETARIAN</u>		-Chocolate Tort with Brownie Bites (V)	6.95
-Seafood Salad:	6.95	-Garlic Mushrooms with Cream, Garlic, Parsley (V, GF)	5.95	-Vegan Chocolate and Salted Caramel Cheesecake	6.95
Prawns, Crab, Smoked Salmon, Anchovies (GF,DF)		-Tender stem Broccoli, Manchego, Pine Nuts(N, V, GF)	6.50		
		-Spinach and Goats Cheese Stuffed Peppers with a	6.95	*All Served with a choice of Cream or the following Ice Creams	
<u>VEGAN MAINS</u>		Manchego Crust (V, GF)			
-Garlic Mushrooms and Spinach (V,*)	5.50	-Baked Eggs on Spinach, Bravas sauce, Manchego (V, GF)	6.50	-Vanilla, Honeycomb and Salted Caramel Ice Cream	5.50
-Roasted Peppers and Tender stem Broccoli (V, GF)	6.50	-Goats Cheese with Roasted Veg (V, GF)	6.50	We Recommend 2-3 Dishes Per Person	
-Sautéed Asparagus with Toasted Almonds (V, GF)	6.50	-Couscous with Roasted Veg (V, DF)	5.00		
-Aubergine, Potato and Tomato Bake (V, GF)	5.95	-Spanish Potato and Onion Tortilla (V, GF, DF)	6.50	All dishes are freshly prepared and are served as an	nd
Chick Pea, Tomato and Garlic Stew (V, GF)	4.50			when they are ready. Please speak to a member of t	the
-Vegetable Paella	5.50			team if you wish to have these at your preferred page	ce.
-Roasted Baby Corn, Tomato, Shallots, Peppers in	6.50				
chilli Oil (V, GF, DF)					
<u>ALLEGENS</u>				<u>Key</u>	

Our dish descriptions do not always mention every single ingredient used, so please ask if you are unsure.

Please inform us of any allergy or dietary requirement when ordering.

Our Kitchen contains all manor of ingredients so all though we try our very best, unfortunately we can not guarantee any cross contamination will not take place.

- (V) Vegetarian (n) Contains Nuts
- (GF) Gluten Free (DF) Dairy Free
- (*) Please ask for Gluten Free Options