

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

Pan y ali-oli (V) Fresh bread served with garlic mayonnaise	£2.65
Pan tomaca (V) Toasted bread spread with grated tomatoes, parsley, garlic & olive oil	£2.75
Pan tomaca con queso (V) As above but with melted cheese topping	£2.95
Pan rústico (V) Olive cob or herb bloomer (when available)	£2.65
Pan fresco (V) Fresh bread (baguette)	£1.95
Aceitunas (V) Green queen olives	£2.25
Aceitunas marinadas (V) Black & green olives marinated in lemon, garlic & chillies	£2.55
Queso manchego (V) Cheese from La Mancha served with grapes	£5.25
Alcachofas con anchoas Artichoke hearts served with salted anchovies	£4.25
Boquerones con tomate Unsalted anchovies marinated in olive oil, vinegar & garlic served with tomato	£4.50
Berenjenas con miel (V) Crispy slices of deep-fried aubergine, lightly covered in honey	£4.25
Ensalada mixta (V) Lettuce, tomato, red onion, cucumber, peppers, carrot and celery with olive oil & vinaigrette dressing	£5.25
Ensalada El Coto (V) Beef tomato, avocado and grated goat's cheese drizzled with olive oil.	£5.95
Ensalada El Torero Salad with beef tomato, tuna, white & green asparagus, egg, onion, & olives with olive oil & vinaigrette dressing	£5.95
Ensalada rústica (V) Salad of mixed green leaves with walnuts, blue cheese and an olive oil & balsamic vinegar dressing	£5.95

Embutidos Cured Meats

Jamón serrano Cured Spanish ham (small / large portion)	£5.25 / £8.75
Tabla mixta Serrano ham and manchego cheese	£9.25
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)	£7.25/ £14.25
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	£5.50
Bacalao con tomate confitado Oven-baked cod with peppers & onions in a tomato coulis	£5.50
Gambas al ajillo King prawns sautéed in olive oil with chilli peppers & garlic	£5.95
Gambas al pil-pil King prawns sautéed in olive oil with sweet paprika & garlic	£5.95
Gambas al vino blanco King prawns cooked in white wine with garlic & parsley	£5.95
Gambas con gabardina King prawns deep-fried in a beer batter	£5.50
Cazuela de calamares Squid cooked in white wine with tomato, pepper, garlic & parsley	£5.50
Calamares a la molinera Fried battered squid served with garlic mayonnaise	£5.45
Paella valenciana 🍷 Rice dish with fish, seafood & chicken	£4.75
Pescaito frito Mixture of fish lightly dusted in flour and fried (including prawns)	£6.25

Berenjenas con gambas y queso gratinado	£5.25	Croquetas de jamón y pollo	£4.95
Aubergines, prawns & tomato with bechamel and cheese topping		Ham & chicken croquettes	
“Papas a lo pobre” (V)	£3.75	Cordero en caldereta	£5.75
Sliced potatoes fried in olive oil with green peppers and onions		Lamb braised in a tomato & white wine sauce with paprika & herbs	
Patatas al infierno (V)	£3.75	Lomitos al cabrales	£5.25
Potatoes with a hot tomato sauce		Pork fillet served in a creamy blue cheese & mushroom sauce	
Patatas cortijeras	£3.85	Habas con jamón serrano	£4.25
Potatoes fried with chorizo and red peppers		Broad beans fried in olive oil with Spanish ham	
Patatas payesa (V)	£3.75	Brocheta de pollo	£5.25
Potatoes fried in olive oil with red peppers & onions		Chicken breast, pepper & onion kebab served with potatoes & salad	
Champiñones al vino blanco (V)	£3.95	Dátiles con beicon	£4.95
Mushrooms sautéed in olive oil with garlic, parsley & dry white wine		Dates with an almond centre wrapped in streaky bacon	
Tortilla española (V)	£3.95	Morcilla con tomate	£4.50
Spanish omelette with potatoes and onions		Spicy Spanish black sausage in a tomato sauce	
Salteado de verduras (V)	£3.95	Ternera a la riojana	£5.50
Mixture of vegetables par grilled & fried in olive oil		Beef stew cooked with carrots & peas in a rich red wine sauce	
Arroz a la hortelana 🍷 (V)	£4.25	Longaniza frita	£4.75
Rice dish cooked with mixed vegetables		Spanish sausage fried in olive oil with garlic & white wine	
Berenjenas gratinadas (V)	£4.95	Chorizo picante frito al vino blanco	£4.75
Aubergines in a tomato sauce topped with cheese		Spicy chorizo sausage fried in olive oil with garlic & white wine	
Estofado de verduras con nata (V)	£4.95	Albóndigas “El Torero”	£4.95
Mixed vegetables cooked in a delicious cream and chilli sauce		Home-made pork meatballs in a rich tomato & vegetable sauce	
Potaje de titos (V)	£3.95	Ropa vieja	£4.75
Chickpeas cooked with vegetables seasoned with cumin		Chickpeas with diced spicy sausages & pork loin in a tomato sauce	
Croquetas de queso y verduras (V)	£4.95	Picadillo ibérico	£4.95
Cheese and vegetable croquettes		Chunks of chorizo & fried potatoes scrambled with eggs	
Fricasé de pollo	£4.95	Pimientos del piquillo con morcilla	£4.95
Chicken cooked with onions, mushrooms & brandy in a cream sauce		Piquillo peppers stuffed with a mix of spicy black sausage & rice	
Pollo empanado con salsa picante	£4.95		
Strips of breaded chicken breast with a spicy pepper salsa			
Pollo al vino blanco	£4.95		
Chicken cooked in olive oil with garlic & white wine			
Arroz con pollo “Mama Antonia” 🍷	£4.50		
Rice cooked with pork & chicken in white wine			

(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 🍷 **£11.95 per person**

Rice with chicken, fish and seafood

Paella mixta **£11.75 per person**

Rice with chicken, pork and chorizo

Paella de pescado y mariscos **£12.25 per person**

Rice with fish and seafood

Arroz negro **£12.95 per person**

Rice with fish and seafood cooked with squid ink

Arroz "Mama Antonia" 🍷 **£11.95 per person**

Rice with pork & chicken cooked in white wine

Paella a la hortelana 🍷 (V) **£9.95 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 approx. **£130 per pig (POA)**

Roasted suckling pig (10 days advance notice required)

Postres Desserts

Tarta de Santiago **£5.75**

Typical Spanish almond cake

"Le Chocolate" **£6.25**

Decadent layers of bitter chocolate ganache and chocolate biscuit

Tarta de limón y mascarpone **£4.25**

Delicious creamy mascarpone & lemon curd cheesecake

Tarta de queso de chocolate blanco **£5.95**

Delightful white chocolate cheesecake

Trufito **£4.25**

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

Seleccion de Helado

£3.50

Selection of vanilla & chocolate ice-cream

Brandies y Licores

Spanish Liqueurs & Brandies

Liqueurs

25ml

Licor 43	Sweet orange liqueur	£3.95
Hierbas	Liqueur made from herbs	£3.95
Pacharán	Made with sloe berries and aniseed	£3.95
Ponche	Sweet liqueur made from sherry brandy	£3.95
Aguardiente de Orujo	Strong liqueur from Northern Spain	£4.25
Melón	Melon schnapps	£3.75
Melocotón	Peach schnapps	£3.75
Manzana Verde	Green Apple schnapps	£3.75
Avellana	Hazelnut schnapps	£3.75
Crema Catalana	Crème brûlée flavour liqueur	£3.75

Brandies

25ml

Soberano	£4.25
Veterano	£4.25
Magno	£4.25
Carlos I	£4.75
Lepanto	£4.75
Remy Martin	£4.95