

# ALHAMBRA

**£21.95 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

**Tabla de jamón ibérico**

Large portion of special Spanish cured ham

**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

**Cordero en caldereta**

Lamb braised in a tomato & white wine sauce

**Pescaito frito**

Mixture of fish lightly dusted in flour and fried

**Habas con jamón**

Broad beans cooked with chunks of Spanish ham

**Dátiles con beicon**

Dates with an almond centre wrapped in bacon

**Picadillo ibérico**

Chunks of chorizo & fried potatoes scrambled with eggs

**Gambas con gabardina**

King prawns deep-fried in a beer batter

**Croquetas de queso y verduras (V)**

Cheese and vegetable croquettes

**Lomitos al cabrales**

Pork fillets in a creamy blue cheese & mushroom sauce

**Potaje de titos (V)**

Chickpeas cooked with vegetables seasoned with cumin



## 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 CLÁSICO

£15.95 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

# EL TORERO

£18.95 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

## **Arroz a la hortelana (V)**

Rice dish cooked with mixed vegetables

## **Champiñones al vino blanco (V)**

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