

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

<b>Pan y ali-oli (V)</b>	£2.25
Fresh bread served with a garlic mayonnaise dip	
<b>Pan de aceitunas (V)</b>	£2.50
Basket of olive bread	
<b>Pan tomaca (V)</b>	£2.25
Toasted bread spread with grated tomatoes, olive oil, garlic & parsley	
<b>Pan fresco</b>	£1.75
Basket of fresh bread (baguette)	
<b>Aceitunas (V)</b>	£1.95
Green queen olives	
<b>Aceitunas marinadas (V)</b>	£2.25
Black and green olives marinated in lemon, garlic and red chillies	
<b>Tomate aliñado (V)</b>	£2.95
Tomatoes with an olive oil, chopped garlic & parsley dressing	
<b>Queso manchego (V)</b>	£4.75
Manchego cheese drizzled with olive oil	
<b>Boquerones con tomate aliñado</b>	£4.25
Unsalted anchovies and tomatoes with an olive oil, chopped garlic & parsley dressing	
<b>Surtido de tapas frias</b>	£5.95
Selection of cold tapas with serrano ham, sardines, white asparagus, artichokes, olives, peppers, tomato and chorizo ibérico	
<b>Sardinas con alcachofas</b>	£4.25
Sardines marinated in basil oil served with artichokes	
<b>Ensalada del norte</b>	£5.95
Butter bean and tomato salad topped with pan-fried chorizo	
<b>Tapa de jamón y queso</b>	£4.75
Plate of serrano ham and manchego cheese	
<b>Ensalada verde (V)</b>	£4.75
Salad of mixed greens dressed with olive oil	
<b>Ensalada El Coto (FR)</b>	£5.95
Mixed leaves, tomatoes, onion, tuna, boiled egg, pepper, green olives, carrot & sweet-corn	
<b>Ensalada del Chef (V)</b>	£5.95
Chef's salad with beef tomato, avocado and goats cheese	

**Embutidos Cured Meats**

<b>Jamón serrano (media ración / ración)</b>	£4.75 / £8.25
Small/large portion of Spanish serrano ham	
<b>Jamón de pata negra (ración)</b>	£18.95
Large portion of special Spanish curreyd ham	
<b>Surtido de embutidos ibéricos (media ración / ración)</b>	£6.95 / £13.95
Selection of cured meats including chorizo, salchichón & lomo embuchado (half/full portion)	

**Tapas Calientes Hot Tapas**

<b>Pimientos del piquillo con pescado</b>	£4.75
Sweet & spicy piquillo peppers stuffed with fish	
<b>"Papas bravas" (V)</b>	£2.95
Potato chips with a hot & spicy tomato sauce	
<b>Patatas con salsa de mostaza (V)</b>	£2.95
Potato chips with a creamy honey & mustard mayonnaise	
<b>Patatas malagueñas (V)</b>	£2.95
Potato chips with a spicy, tomato mayonnaise	
<b>Chorizo frito</b>	£4.25
Chunks of chorizo sausage fried with garlic & white wine	
<b>Longaniza frita al vino blanco</b>	£4.25
Spanish sausage fried with garlic & white wine	
<b>Langostinos a la plancha</b>	£5.50
Grilled tiger prawns	
<b>Calamares a la molinera</b>	£4.95
Deep-fried battered squid rings	
<b>Puntas a la andaluza</b>	£4.95
Pork tenderloin pan-fried with onions, peppers & sherry	
<b>Puntas de solomillo al queso azul</b>	£4.95
Medallions of pork tenderloin in a creamy blue cheese & mushroom sauce	
<b>Gambas al ajillo</b>	£4.95
King prawns fried in olive oil with chillies & garlic	
<b>Croquetas de pescado</b>	£4.75
Home-made croquettes of white fish	
<b>Croquetas de queso y jamón</b>	£4.75
Home-made croquettes of cheese and ham	
<b>Champiñones al vino blanco (V)</b>	£3.75
Mushrooms sautéed in olive oil, garlic & white wine	
<b>Bocaditos de salmón</b>	£4.50
Deep-fried breaded chunks of salmon	
<b>Cordero en salsa</b>	£5.25
A home made rustic stew of lamb in red wine with peppers & thyme	
<b>Pollo al ajillo</b>	£4.65
Chicken sautéed in olive oil with garlic, parsley & white wine	
<b>Pollo con dátiles</b>	£4.95
Chicken cooked with dates in a creamy mushroom sauce	

Continued overleaf.....

## Tapas Calientes Hot Tapas

Continued from overleaf.....

<b>Arroz de matanza *</b>	£4.25
Rice cooked with chicken, pork and chorizo	
<b>Arroz de verduras * (V)</b>	£3.95
Rice cooked with a mixture of vegetables	
<b>Pollo pepitoria</b>	£4.75
Chicken in a creamy tomato sauce	
<b>Patatas a lo pobre (V)</b>	£2.95
Sliced potatoes pan-fried with onions & green peppers	
<b>Garbanzos (V)</b>	£3.95
Chickpea casserole with tomato & spinach	
<b>Berenjenas gratinadas (V)</b>	£4.50
Aubergines with a tomato sauce & melted cheese	
<b>Morcilla con tomate</b>	£4.25
Spanish spicy black pudding in a tomato sauce	
<b>Revuelto de chorizo y patatas (FR)</b>	£4.75
Potatoes scrambled with egg, chorizo & red peppers	
<b>Gambas con gabardina</b>	£4.80
King prawns deep fried in a beer batter	
<b>Albóndigas en salsa española</b>	£4.75
Home-made lamb meatballs in a Spanish sauce	
<b>Ternera a la mesonera</b>	£4.95
Home-made beef stew	
<b>Pollo a la cazuela</b>	£4.95
Chicken casserole cooked with chorizo, serrano ham, sherry & olives	
<b>Tortilla paisana (V) (FR)</b>	£3.50
Omelette made with potato & mixed vegetables	
<b>Brocheta de pollo</b>	£4.50
Marinated skewered chicken breast served with ali-oli, potato chips and salad	
<b>Ropa vieja</b>	£4.50
A moorish casserole of beef, chickpeas & aubergines flavoured with allspice & cloves	
<b>Pimientos del piquillo con morcilla y arroz</b>	£4.75
Sweet and spicy piquillo peppers stuffed with black pudding and rice	
<b>Filetes de lomo rellenos de queso</b>	£3.95
Breaded pork fillets stuffed with cheddar & blue cheese	
<b>Dátiles con beicon</b>	£4.50
Dates with an almond centre wrapped in bacon	

## Paellas y Arroces Paellas & Rices

<b>Paella Valenciana</b>	£9.95 per person
Rice cooked with chicken and seafood	
<b>Paella Mixta *</b>	£9.75 per person
Rice cooked with chicken, pork and chorizo sausage	
<b>Paella de Pescado y Mariscos</b>	£10.95 per person
Rice cooked with fish and seafood	
<b>Arroz a la Hortelana * (V)</b>	£8.50 per person
Rice cooked with mixed vegetables	

*Minimum 2 people*

**Cooking time for paellas is approx. 40-50 minutes**

*\* We also do tapas portions of these paellas*

**(V) denotes dishes suitable for vegetarians**

**We cannot guarantee that our dishes are completely free of traces of nuts.**

**Fish dishes may contain bones.**

**We do tapas selections for 2, 3, & 4 people or more.  
Please ask to see our selection menus.**

All prices inclusive of VAT at current rate.

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