

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

Pan y ali-oli

Fresh bread served with a garlic mayonnaise dip

Pan de aceitunas (V)

Basket of olive bread

Pan tomaca (V)

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

Pan fresco

Basket of fresh bread (baguette)

Aceitunas (V)

Green queen olives

Aceitunas marinadas (V)

Black & green olives marinated in lemon, garlic & red chillies

Tomate aliñado (V)

Tomatoes with an olive oil, chopped garlic & parsley dressing

Queso manchego (V)

Manchego cheese drizzled with olive oil

Boquerones con tomate aliñado

Unsalted anchovies and tomatoes with an olive oil, chopped garlic & parsley dressing

Surtido de tapas frias

Selection of: serrano ham, sardines, white asparagus, artichokes, olives, peppers, tomato & chorizo ibérico

Sardinas con alcachofas

Sardines marinated in basil oil served with artichokes

Ensalada del norte

Butter bean & tomato salad topped with pan-fried chorizo

Tapas de jamón y queso

Plate of serrano ham and manchego cheese

Ensalada verde (V)

Salad of mixed greens dressed with olive oil

Ensalada El Coto (FR)

House salad with mixed salad leaves, tomatoes, onion, tuna, boiled egg, green pepper, green olives, carrot & sweet-corn

Ensalada del Chef (V)

Chef's salad with beef tomato, avocado and goats cheese

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Embutidos
Cured Meats

Jamón serrano (1/2/ración)

Small/large portion of Spanish serrano ham

£4.50 / £8.00

Jamón de pata negra (ración)

Large portion of special Spanish cured ham

£13.95

Surtido de ibéricos (1/2/ración)

Special selection of cured meats including chorizo, salchichón & lomo embuchado

£6.25/ £11.95

Tapas Calientes

Hot Tapas

Revuelto de ajetes con espárragos (V)(FR)

Garlic stems and green asparagus scrambled with egg

£3.75

"Papas bravas" (V)

Potato chips with a hot & spicy tomato sauce

£2.95

Patatas con salsa de mostaza (V)

Potato chips with a creamy honey & mustard mayonnaise

£2.95

Patatas malagueñas (V)

Potato chips with a spicy, tomato mayonnaise

£2.95

Chorizo frito

Chunks of chorizo sausage fried with garlic & white wine

£3.95

Longaniza frita al vino blanco

Spanish sausage fried with garlic & white wine

£3.95

Langostinos a la plancha

Grilled tiger prawns

£5.25

Calamares a la molinera

Deep-fried battered squid rings

£4.75

Puntas a la andaluza

Pork tenderloin pan-fried with onions, peppers & sherry

£4.65

Puntas de solomillo al queso azul

Medallions of pork tenderloin in a creamy blue cheese & mushroom sauce

£4.75

Gambas al ajillo

King prawns fried in olive oil with chillies & garlic

£4.95

Croquetas de pescado

Home-made croquettes of white fish

£4.25

Croquetas de queso y jamón

Home-made croquettes of cheese and ham

£4.25

Tapas Calientes

Hot Tapas

..... continued

Champiñones al vino blanco (V)

Mushrooms sautéed in olive oil, garlic & white wine

Bocaditos de salmón

Deep-fried breaded chunks of salmon

Cordero en salsa

Home-made stew of lamb in red wine with peppers & thyme

Pollo al ajillo

Chicken sautéed in olive oil with garlic & white wine

Pollo con dátiles

Chicken cooked with dates in a creamy mushroom sauce

Arroz de matanza *

Rice cooked with chicken, pork and chorizo

Arroz de verduras * (V)

Rice cooked with a mixture of vegetables

Pollo pepitoria

Chicken in a creamy tomato sauce

Patatas a lo pobre (V)

Sliced potatoes pan-fried with onions & green peppers

Garbanzos (V)

Chickpea casserole with tomato & spinach

Berenjenas gratinadas (V)

Aubergines with a tomato sauce & melted cheese

Morcilla con tomate

Spanish spicy black pudding in a tomato sauce

Revuelto de chorizo y patatas (FR)

Potatoes scrambled with egg, chorizo & red peppers

Gambas con gabardina

King prawns deep fried in a beer batter

Albóndigas en salsa española

Home-made lamb meatballs in a Spanish sauce

Ternera a la mesonera

Home-made beef stew

Pollo a la cazuela

Chicken casserole cooked with chorizo, serrano ham, sherry & olives

Tortilla paisana (V) (FR)

Omelette made with potato & mixed vegetables

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Tapas Calientes

Hot Tapas

..... continued

£3.50

Brocheta de pollo

Marinated skewered chicken breast served with ali-oli, potato chips & salad

£4.25

£4.25

Ropa vieja

A moorish casserole of beef, chickpeas & aubergines flavoured with allspice & cloves

£4.25

£4.95

Pimientos del piquillo con morcilla y arroz

Sweet and spicy piquillo peppers stuffed with black pudding and rice

£4.45

£4.50

Filetes de lomo rellenos de queso

Breaded pork fillets stuffed with cheddar & blue cheese

£3.95

£4.50

Dátiles con beicon

Dates with an almond centre wrapped in bacon

£4.50

£3.95

£3.65

Paellas y Arroces

Paellas & Rices

Minimum 2 people

Cooking time for paellas is approx. 40-50 minutes

£4.35

Paella valenciana

Rice cooked with chicken and seafood

£9.75 per person

£2.95

Paella mixta *

Rice cooked with chicken, pork and chorizo sausage

£9.50 per person

£3.75

Paella de pescado y mariscos

Rice cooked with fish and seafood

£10.25 per person

£4.25

Arroz a la hortelana * (V)

Rice cooked with mixed vegetables

£8.50 per person

£3.75

£4.25

£4.40

* We also do tapas portions of these paellas, see * on the hot tapas menu

£4.50

£4.75

(V) denotes dishes suitable for vegetarians
(FR) denotes dishes made with free-range eggs

£4.95

Please note that not all dishes will arrive at the same time as preparation times vary for each dish.

£3.35

At busy times your patience is appreciated