

Tapas de Carnes y Aves

Meat & Chicken Tapas

- 1. Albóndigas en Salsa** £5.50
3 Fresh homemade beef meatballs cooked in red wine sauce
- 2. Chorizo al Vino** £5.25
Spanish spicy sausages cooked in red wine
- 3. Croquetas de Pollo y Jamon Serrano** £4.75
Chicken and Serrano ham croquettes
- 4. Panceta asada** £4.50
Slow roasted pork belly cooked in white wine and garlic
- 5. Pata De Pollo** £4.25
Oven roasted chicken legs flavoured with garlic thyme.

Tapas de Pescado y Mariscos

Fish & Seafood Tapas

- 6. Frito Mixto** £7.50
Selection of deep fried whitebait, squid and prawns, served with garlic mayonnaise
- 7. Gambas al Ajillo** £6.50
5 Peeled tiger prawns cooked in garlic, chili and white wine
- 8. Gambas a la Plancha** £6.50
5 Grilled mediterranean tiger prawns
- 9. Mejillones** £5.95
Mussels cooked with white wine, garlic and fresh tomato sauce
- 10. Pulpo a la Gallega** £7.75
Galician style octopus-pieces of octopus sprinkled with sea salt, paprika, olive oil and potatoes
- 11. Calamares Fritos** £6.95
Deep fried squid
- 12. Fritada de Bacalao y Cangrejos** £4.95
Salt Cod and crab meat fritters served with Ali-oli

Tapas de Verduras

Vegetable tapas

- 13. Verduras a la Plancha** £5.00
Selection of grilled vegetables
- 14. Patatas Bravas** £4.50
Deep Fried potatoes topped with spicy sauce
- 15. Patatas Ali-Oli** £4.00
Deep fried potatoes served with Ali-oli sauce
- 16. Tortilla Española** £4.50
Traditional Spanish omelet with Potatoes and Onions
- 17. Berenjenas con Pisto** £5.00
Aubergine with ratatouille
- 18. Champiñones al Ajillo** £4.50
Mushrooms cooked in white wine with garlic
- 19. Pimientos de Padrón** £4.00
Padrón peppers, pan fried and served with sea salt
- 20. Piquillo Peppers** £4.00
Piquillo Peppers stuffed with vegetable rice.

Tablas

Sharing Boards

- 21. Plato Charutero** £12.50
A selection of Spanish Salami, Chorizo Ibérico, Salchichón Serrano Ham and Manchego cheese
- 22. Jamón Serrano** £7.75
Mountain cured Spanish Serrano ham
- 23. Selección de Quesos** £6.95
Selection of Manghego, Burgos and Blue cheese

Paellas Menu

Serving from 5pm-12am, suitable for a minimum of 2 people

- 24. Paella Valenciana- House Special** £14.95pp
Traditional Spanish dish of saffron colored rice with chicken, seafood and shellfish
- 25. Paella Marinera** £16.45pp
Traditional Paella with Seafood
- 26. Paella Vegetariana (V)** £11.45pp
Golden Saffron Colored rice cooked with seasonal vegetables

Menu de Platos Principales

Main Course Menu

Serving from 5pm-12am

- 27. Bistec a la Pimienta o con Salsa de Cabrales** £14.95
Steak with peppercorn sauce or spanish blue cheese sauce
- 28. Pollo relleno con Espinacas y Champiñones** £9.95
Chicken stuffed with spinach and mushrooms
- 29. Lubina con Hierbas y Vino Blanco** £14.95
Sea bass with herbs and white wine
- 30. Salmon a la Plancha** £9.95
Grilled salmon fillet with salad and new potatoes
- 31. Chuletas de Cordero** £14.95
Lamb cutlets with grilled vegetables and sautéed potatoes

Aperitivos y Ensaladas

Side Dishes & Salads

- 32. Pan Rustico con Aciete y Vinagre** £1.00
Rustic French Bread with olive oil & balsamic vinegar dip
- 33. Pan con Tomate** £2.00
Slices of Toasted Bread topped with Tomato
- 34. Acietunas Marinadas** £1.50
Marinated Olives
- 35. Ensalada Verde** £3.50
Green side salad
- 36. Ensalada de Aguacate con Queso de Burgos** £4.50
Avocado salad with Burgos cheese
- 37. Ensalada de Gambas con Aguacate** £8.50
Mediterranean prawns with avocado salad.

Our chefs are happy to cater for any special dietary Requirements, please ask a member of staff. All prices are inclusive of VAT. A 10% service charge will be added to your bill.

Costa Dorada

SPANISH BAR & RESTAURANT