

# PICOTEO BREAD & NIBBLES

**PAN CON ALIOLI (V) £2.25**  
Ciabatta with homemade garlic mayo

**PAN CON TOMATE (VE) £3.50**  
Toasted bread, garlic, tomato and olive oil

**PAN CON TOMATE Y JAMÓN £4.50**  
Toasted bread, garlic, tomato, olive oil and Serrano ham

**PAN CON AJO (VE) £2.95**  
Toasted bread, garlic and olive oil

**ACEITUNAS MANZANILLA (VE)(GF) £2.75**  
Marinated Andalusian green olives

**ALMENDRAS FRITAS £1.95**  
Spanish almonds with sea salt

**QUESO MANCHEGO Y MEMBRILLO (GF) £5.75**  
Castilian ewe's milk cheese served with quince jelly

**JAMÓN SERRANO RESERVA SELECTA £6/£11**  
Dry-aged for up to 24 months, Serrano ham served with breadsticks

**TABLA MIXTA £12.95**  
Sharing board. All your favourite Spanish nibbles to share; bread, Serrano ham, grated tomatoes, marinated olives, salted almonds, Manchego cheese and quince jelly

# TAPAS SMALL PLATES

We recommend 3 or 4 dishes per person as a tapas meal. Your camarero will be happy to help you make the perfect selection!

Your tapas will be served the traditional Spanish way, in no particular order and as soon as they are prepared

## CARNES MEAT

### OMAR'S SIGNATURES

**CERDO CON PIQUILLOS Y SALSA VERDE £9.95**

Slow-cooked pork belly with roasted piquillo peppers and a salsa verde

*One of our slighter larger tapas. This dish is inspired by the Asadores of Castilla where meat is slow cooked in traditional clay ovens for hours. The slow cook makes for delicious meat that falls off the bone. Perfect with patatas bravas.*

**CROQUETAS DE JAMÓN £5.75**  
Deep-fried cured ham and béchamel croquettes

**ALITAS DE POLLO A LA MIEL Y LIMÓN £5.75**  
Marinated crispy chicken wings with a lemon and honey dressing

**ALBÓNDIGAS EN SALSA £5.95**  
Spanish style meatballs in a rich tomato and vegetable 'sofrito' sauce

**CHORIZO A LA SIDRA (GF) £5.95**  
Spiced Asturian sausage roasted with cider

## PESCADOS FISH

**CALAMARES FRITOS A LA ANDALUZA £6.75**  
Squid rings tossed in flour, deep-fried and served with garlic mayonnaise and lemon

**GAMBAS AL AJILLO (GF) £7.95**  
Tiger prawns cooked with garlic and chilli oil in the traditional terracotta pot

### OMAR'S SIGNATURES

**BACALAO CON PIPERRADA Y OLIVAS (GF) £9.95**

Pan roasted loin of cod served on a bed of slow cooked red peppers topped with a green olive salsa verde

*One of our slighter larger tapas. For centuries cod has been Spain's favourite fish, whether salted or fresh, here's my version of our family favourite.*

## VERDURAS VEGETABLES

**ENSALADA DE TOMATES (VE) £5.90**

Sliced beef tomatoes dressed with Spanish extra virgin olive oil and pickled red onions, finished with Maldon sea salt and fresh chives

**PATATAS BRAVAS (V)(T) £4.50**  
Fried potatoes with spicy tomato sauce & alioli

**BERENJENAS FRITAS (V) £5.75**  
Crispy fried aubergine with a spiced honey and thyme dressing

**TORTILLA DE PATATAS (V)(T) £4.50**  
Classic Spanish omelette with Galician eggs, potatoes and onion

**PIMENTOS DE PADRÓN (VE)(T) £4.95**  
Fried sweet green peppers - ¡unos pican y otros no!

# PAELLAS TO SHARE

*Paella, Spain's most famous dish, comes from the region of Valencia. It is traditionally cooked, served and shared from iconic steel pans (from which they acquired their name).*

*The key to delicious paella is pride, experience and great ingredients. We use the unique round-grain rice from the Albufera wetlands in Valencia, the richest of stocks for the rice to absorb and give depth of flavour, the best saffron from La Mancha, smoked paprika from Extremadura, and a whole range of other fresh ingredients from across Spain. Enjoy!*

**PAELLA VALENCIANA (GF) £12 PER PERSON**

Cooked with chicken, green beans, artichokes, red peppers and rosemary

**PAELLA MIXTA (GF) £13 PER PERSON**

The best of both worlds: chicken, seafood, red pepper, green beans and artichokes

**PAELLA DE MARISCO (GF) £14 PER PERSON**

Made with shellfish: squid, tiger prawns, mussels and red pepper

Our paella pans are for 2 people, so please note paella must be ordered in even numbers, prices are per person. Our paellas are prepared to order, please allow up to 25 minutes for your paella to be served while you enjoy your tapas.

# SET MENUS FOR 2 PEOPLE TO SHARE

## VEGETARIANO

*Not just for vegetarians!*

**PAN CON TOMATE (VE)**

**PIMENTOS DE PADRÓN (VE)(T)**

**TORTILLA DE PATATAS (V)(T)**

**BERENJENAS FRITAS (V)**

**PATATAS BRAVAS (V)(T)**

**£24 FOR 2 PEOPLE**

*£12pp*

## CLÁSICO

*Popular dishes from across the country*

**PAN CON ALIOLI (V)**

**CROQUETAS DE JAMÓN**

**TORTILLA DE PATATAS (V)(T)**

**CHORIZO A LA SIDRA (GF)**

**PATATAS BRAVAS (V)(T)**

**CALAMARES FRITOS A LA ANDALUZA**

**£28 FOR 2 PEOPLE**

*£14pp*

## DEL CHEF

*Our recommended specialities*

**PAN CON TOMATE Y JAMÓN**

**TORTILLA DE PATATAS (V)(T)**

**CALAMARES FRITOS A LA ANDALUZA**

**CROQUETAS DE JAMÓN**

**GAMBAS AL AJILLO (GF)**

**ALITAS DE POLLO A LA MIEL Y LIMÓN**

**£32 FOR 2 PEOPLE**

*£16pp*

(GF) Gluten-free (T) Gluten trace  
(V) Vegetarian (VE) Vegan

*\*A discretionary service charge, which is distributed amongst the team, will be added to your bill. Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Allergen information is available on request.*