



SPANISH TAPAS BAR & RESTAURANT

Starters

Sopa del día Homemade soup	£ 4.25
Langostinos Butterfly king prawns cooked in garlic & white wine.	£5.20
Espárragos Green asparagus served with olive oil and rock salt	£5.35
Coctel de gambas Prawn cocktail	£ 5.15
Chanquetes Whitebait	£ 4.95
Salpicón del mar Seafood salad	£ 5.75
Croquetas de Bacalao Od croquets	£ 5.50
Aguacate con gambas Avocado prawns	£ 5.85
Salmon ahumado Smoked Salmons on a bed of lettuce	£ 5.45
Calamares provenzales Pan fried squid in herbal tomato sauce	£ 5.25
Jamón y melón Spanish cured ham with melon slices	£ 5.45
Entremeses variados Selection of Spanish cured hams with a garnish of Russian salad	£ 5.95
Tricolor salad A mozzarella, tomato & avocado salad	£ 5.45
Mejillones a provenzal Mussels cooked in an herbal tomato sauce	£ 5.55



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Mains

Entrecot a la Terraza	£ 15.75	Parrillada de pescado	£ 16.45
Sirloin Steak with a dash of cream, mushrooms, Dijon mustard and brandy		Selection of grilled seafood and Shellfish	
Entrecot a la Plancha	£ 15.25	Espetada de Langostinos	£ 14.95
Plain grilled sirloin steak		Skewer of king prawn served on a bed of rice	
Medallones a la Pimienta	£ 16.85	Lenguado a Plancha	£ 23.95
Medallions of fillet steak cooked in a black peppercorn sauce		Whole grilled <i>Dover Sole</i>	
Chuleta de Ternera	£ 15.50	Lenguado a la Terraza	£ 14.95
Grilled veal chop		Filletted lemon sole with mushroom, cocktail prawns, peas and cream	
Chuleta de Vaca	£ 19.95	Rape a la Gallega	£ 16.95
T-Bone steak		Monkfish with cocktail prawns, peas, clams, king prawn, finely chopped onions in a creamy tomato and garlic sauce	
Picado	£ 15.80	Rape Con Espárragos	£ 16.95
Diced sirloin steak cooked in garlic, red wine and bay leaf served with chips		Monkfish with cocktail prawns, peas, calms, king prawn, finely chopped onions in an Asparagus and garlic sauce	
Solomillo Mar Montaña	£ 17.65	Salmon fresco	£ 13.95
Fillet steak with tiger prawn and brandy sauce on a bed of mush potato and a slice of pate		Poached fillet of salmon served in a cream, tomato and brandy sauce	
Solomillo a la Plancha	£ 17.45	Paella Valenciana	£ 13.95
Plain grilled fillet steak		Saffron rice cooked with chicken, seafood and shellfish	
Chuletas de Cordero	£ 14.95	Paella Marinera	£ 13.95
Grilled lamb cutlets served with a rosemary sauce.		Saffron rice cooked with seafood and shellfish only	
Pollo Serrano	£ 13.50	Paella Vegetariana	£ 13.25
Breast of chicken wrapped in Jamon Serrano stuffed with mozzarella cheese cooked in a cream, Dijon mustard and mushroom sauce.		Saffron cooked rice with vegetables only	
Pollo a la Crema	£ 12.95	Lubina	£ 16.95
Breast of chicken cooked in a mushroom, Dijon mustard and brandy sauce		Whole sea bass	
Hígado de Ternera	£ 14.95	Raya	£ 16.25
Grilled calves liver served with bacon		Skate wing with capper and butter sauce	

Most dishes will be served with seasonal vegetables

la terraza

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Spirits

Smirnoff Vodka	37.5%	£2.75
Gordon's Gin	37.5%	£2.75
Bombay sapphire Gin	40%	£2.80
Bacardi	37.5%	£2.75
Jose Cuervo Tequila	38%	£2.75

Whiskies

Famous grouse	40%	£3.25
J&B	40%	£3.10
Jim beam	40%	£3.10
Jonny Walker "black"	40%	£3.45
Bell's	40%	£3.15
Jack Daniel	40%	£3.45
Jameson	40%	£3.15
Canadian Club	40%	£3.15
Glenfiddich "single malt"	40%	£3.45
Southern comfort	35%	£3.15
Teachers	40%	£3.25
Havana Club Añejo <i>especial</i>	40%	£3.10

Beers

Estrella Damm	4.6%	330ml	£3.20
San Miguel	5.0%	330ml	£3.20
Sagres	5.0%	400ml	£4.20
Sagres	5.0%	225ml	£2.60
Mahou	5.5%	330ml	£3.20
Peroni	5.1%	330ml	£3.50
Dry cider	5.3%	330ml	£3.20
Alcohol free	0.05%	330ml	£3.10

Ports & Sherry's

Tio Pepe	17.5%	£3.95
Amontillado	17%	£3.95
Sweet sherry	17.5%	£3.95
Torres de Oro Moscatell	15%	£4.15
<i>La Golla</i> Manzanilla	37.5%	£3.95
White Port	20%	£3.95
Vintage Port	20%	£3.95

Vermouths

Martini dry	15%	£3.65
Martini rosso	15%	£3.65
Martini bianco	15%	£3.65
Cinzano	15%	£3.65
Campari	25%	£3.65
Pimm's & Lemonade	25%	£4.55
Ricard	45%	£3.55
Pernod	40%	£3.45

Soft Drinks

Coca cola	200ml	£2.10
Diet coke	200ml	£2.10
Lemonade	200ml	£2.10
Schweppes		£1.80
Orange & passion J2O		£2.60
Apple & Mango J2O		£2.60
Apple & Raspberry J2O		£2.60
Appetizer		£2.65
Red Bull		£2.75
Fruit Juices		£1.90

Sangria by the jug

Red wine Sangria	£13.75
Sparkling Wine Sangria	£16.95

Wine by the glass

Red Rioja	175ml	£3.70
Red Rioja	250ml	£5.40
White Rioja	175ml	£3.70
White Rioja	250ml	£5.40
Navarra rose	175ml	£3.70
Navarra rose	250ml	£5.40
Red Wine Sangria	250ml	£3.55
Glass of Prosecco	125ml	£3.75

Please refer to our dessert menu for the wide range of brandies and liqueurs...



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Tapas

Tabla de Queso	£ 4.60	Berenjenas	£ 4.95
Spanish Cheese Board		Baked aubergines with tomato & peppers	
Ensalada Mixta	£ 3.95	Mejillones a la Marinara	£ 5.35
Mixed Salad		Mussels cooked in onion, w. wine & cream	
Salpicón Del Mar	£ 5.95	Gambas al Ajillo	£ 5.40
Seafood Salad		Shell on prawns with garlic & olive oil	
Ensalada Rusa	£4.95	Boquerones en vinagre	£ 4.90
Tuna, carrots, new potatoes, peas in a mayonnaise mix.		Anchovies marinated in vinegar	
Chanquetes	£ 4.95	Sardinas a la Plancha	£ 4.95
Whitebait		Pan fried sardines	
Bacalão	£ 8.65	Calamares Fritos	£ 5.25
Salted Cod Baked in tomatoes & Peppers		Fried squid in batter	
Salmon Ahumado	£ 5.45	Jamón Serrano	£ 5.45
Smoked Salmon		Cured Spanish ham	
Pulpo a la Gallega	£ 8.65	Patatas Bravas	£ 4.95
Octopus with olive oil and paprika		Potatoes cooked in spicy tomato sauce	
Muslitos de Cangrejo	£ 4.95	Chorizo Frito	£ 5.40
Deep fried crab meat		Fried Spanish sausage in red wine	
Fabada Asturiana	£ 5.20	Costillitas de Cordero	£ 4.75
Cooked Spanish beans		Grilled lamb cutlets	
Riñones al Jerez	£ 4.95	Raxo	£ 4.95
Kidneys cooked in sherry sauce		Pork strips marinated in garlic, paprika & w. Wine	
Hígado Encebollado	£ 4.85	Arroz con pollo	£ 4.95
Liver & onions in garlic & w. wine		Traditional Spanish rice with chicken, prawns & peas.	
Champiñones al Ajillo	£ 4.85	Tortilla Española	£ 5.10
Button mushrooms in garlic & w. wine		Spanish omelette	
Pinchos de Pescado	£ 5.95	Lomo a la Plancha	£ 4.95
Monkfish & prawn skewers		Slices of pork fillets with Lyonnais potatoes	
Pinchos de pollo	£ 5.10	Gambas Pilpil	£ 6.45
Chicken skewer		Marinated prawns served hot in a clay dish	
Pimientos de Piquillo	£ 5.90	Costillas de Cerdo	£ 5.15
Soft red pepper stuffed with crab & Prawn		Spare ribs marinated in red wine and honey.	
Albóndigas en Salsa	£ 5.55	Patatas Riojanas	£ 5.10
Homemade beef meat balls in tomato & Peppers sauce.		Potatoes and chorizo in a spicy tomato sauce	
Croquetas de Pollo	£ 5.10	Pinchos de cordero	£5.30
Homemade chicken croquets		Lamb skewers	
Bread & butter	£ 1.60	Alas de Pollo	£4.50
Olives	£ 1.50	Chicken wings cooked in red wine & honey sauce.	

If you suffer from any allergies, please inform a member of staff.