

SUNDAY FOOD

ALL OUR FOOD IS COOKED FRESH, SO YOUR FOOD
WILL BE BROUGHT TO YOU WHEN READY. WE HOPE
YOU ENJOY THE EXPERIENCE

PAELLA FOR TWO

OUR PAELLA IS MADE TO ORDER

(Please allow at least 30 minutes for your Paella)

CARNE - 24

SEAFOOD - 24

MIXED -24

VEGETARIAN - 20



TAPAS MENU

(GF) - GLUTEN FREE (VG) – VEGAN
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

PAN FRESCO HORNEADO – FRESH BAKED BREAD – 3.5

ALIOLI – 1 (VG/GF)

ACEITUNAS GORDAL – GORDAL SPANISH OLIVES – 2.5 (VG)

ALMENDRA VALENCIANA – VALENCIAN ROAST ALMONDS –
2.7 (VG/GF)

TABLA DE JAMON 5J – IBERICAN 5J HAM BOARD – 12 (GF)

TABLA DE QUESOS CON MIEL DE CASTAÑAS – MIXED
SPANISH CHEESE WITH ORGANIC CHESNUT HONEY - 9 (GF)

BOQUERONES DEL CANTABRICO – WHITE ANCHOVIES OF
CANTABRICO – 4.5 (GF)

PIMENTO DE PADRON – PADRON PEPPERS – 4.5 (VG / GF)

COSTILLAS DUROC CRUJIENTES – CRISPY DUROC PORK
RIBS - 9

HANDMADE CROQUETAS – 2.20 (EACH)

JAMON

CHORIZO

LEEK, BLUE CHEESE & MUSHROOM

PATATAS BRAVAS – ROASTED POTATOES IN SPICY BRAVAS
SAUCE – 5 (VG)

ENSALADA CORDOBESA DEL PADRON – BABY GEM, TUNA
FLLIETS & CRISPY GARLIC – 5 (GF) VEGAN OPTION
AVAILABLE

ENSALADA VALENCIANA DE TOMATE RAF – VALENCIAN
TOMATO SALAD – 5 .5 (GF / VG)

DESSERT

TARTA DE SANTIAGO – GALICIAN ALMOND CAKE – 4 (GF)

CHURROS CON CHOCOLATE – SPANISH CHURROS WITH
CHOCOLATE SAUCE – 4

ESSPRESSO – 2.5

CAFÉ CONE LECHE – 3.5

WE SUGGEST A SWEET SHERRY WITH YOUR DESSERT!

SOBREMESA

-(N.) THE TIME SPENT AROUND THE TABLE AFTER LUNCH OR
DINNER, TALKING TO THE PEOPLE YOU SHARED THE MEAL WITH;
TIME TO DIGEST AND SAVOR BOTH FOOD AND FRIENDSHIP

PADRÓN