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 JAMÓN 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 FILLIETS & 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