



Andalucia
TAPAS & WINE BAR

TAPAS MENU

PARA PICAR

Aceitunas ^{GF} 3.5
Marinated olives

Boquerones ^{GF} 4.5
Fresh anchovies

Almendras ^{GF} 3.5
Marcona almonds with paprika — 'The King of Almonds'

Pan con Tomate 3.5
Toasted bread, tomato

Manchego Frito 6
Fried Manchego cheese, red onion relish, honey

Dátiles con Chorizo 5.5
Dates and chorizo wrapped in bacon, fried in breadcrumbs

Melon Con Sangria ^{GF} 6.5
Melon, Sangria

CURED MEATS & CHEESE

Plato ibérico ^{GF} 12
Selection of iberico meats

Plato de queso ^{GF} 8
Aged manchego cheese 6/12 months, membrillo

Jamón de bellota 100% ibérico ^{GF} 14
Sierra de Jabugo, D.O. Huelva Jamón Ibérico Puro de Bellota from wild pigs. Cured traditionally for at least 36 months. This exceptional product provides a unique and exquisite taste

FROM THE SEA

Gambas Pil Pil ^{GF} 9.5
Tiger prawns, garlic, chillies

Gambas gabardina 8
Crispy tiger prawns

Bacalao frito 7
Breaded cod, ali oli

Bacalao Andaluz ^{GF} 8.5
Cod, chorizo, cannellini beans, Salsa verde

Mejillones Marinera ^{GF} 8
Mussels in a white wine and tomato sauce

FROM THE LAND

Costillas ^{GF} 8
Pork belly ribs, Pedro Ximénez

Pollo con mojo picón ^{GF} 7.5
Chicken, mojo picon sauce

Pollo con machego 6.5
Breaded chicken with melted manchego cheese

Chorizo ^{GF} 6.5
Chorizo, red wine, honey and apple

Albondigas 6.5
Mixed beef and pork meatballs with a spicy tomato sauce

Ternera 14
Rib eye steak, sauces

Pinchitos morunos ^{GF} 8.5
Lamb skewers with Andalusian spices

VEGETABLES

Ensalada Andaluz ^{GF} 5
Mediterranean salad, feta

Ensalada Sevillana ^{GF} 6
Orange, fennel, pine nuts

Patatas ali oli ^{GF} 4.5
Potatoes with garlic mayonnaise

Patatas bravas ^{GF} 4.5
Potatoes with spicy tomato sauce

Pimientos de Padrón ^{GF} 5
Padron peppers, Maldon sea salt

Pisto Andaluz ^{GF} 6.5
Pepper stuffed with Mediterranean vegetables topped with goats cheese

Classic tortilla ^{GF} 4.5
Traditional Spanish omelette

Habas con queso 6
Broad beans, goats cheese, Pedro Ximénez

Coliflor Andaluz ^{GF} 6.5
Cauliflower, chickpeas with Andalusian spices

Berenjenas malagueñas 6
Crispy aubergines, honey

^{GF} Gluten free. Service charge not included. Gratuities will be divided amongst all members of staff – muchas gracias.

TO FINISH

Lemon Tart

**Vanilla and
passion fruit cheesecake**

with coconut ice cream

Chocolate cheesecake

Santiago tart 

with vanilla ice cream

Pastel de Almendra 

Spanish style almond ice cream

Crema Catalana 

Spanish custard made with cinnamon, orange
and lemon zest with a caramelised topping

Rum and raisin ice cream 

with Pedro Ximenez reduction and marcona almonds

6.5