

MENU

ALBONDIGAS A LA BARCELONA £4.95

One hundred percent beef meatballs with peppers, onions and red tomato in a special rich sauce

FABADA ASTURIANA £2.95

Asturian pork and bean stew with Chorizo, special white beans, pork and tomato

HABAS CATALANAS £2.95

Rich Catalan stew made with black pudding and broad beans

CROQUETAS DE POLLO £3.25

Chicken croquettes made to our special recipe. Breadcrumbed and fried till golden brown

POLLO AL AJILLO £3.95

Pieces of chicken sautéed with garlic, spices and white wine

POLLO ADOBADO £4.25

Tender strips of chicken marinated with paprika, chilli, cumin and other spices

BROCHETA DE POLLO £5.95

A grilled skewer of marinated chicken and mushrooms

PINCHO MORUNO £5.95

Occupation by Arabs introduced Spain to a variety of foods and seasonings. Pincho Moruno, highly seasoned skewered cubes of pork with cumin and paprika and marinated in red wine before grilling to perfection is a favourite tapa found throughout Spain.

CHORIZO AL VINO £3.50

Spanish spicy sausage cooked with wine



PINCHO DIABLO £3.25

Hot! Spicy hot! Pieces of pork, marinated in Spanish paprika, chillies and red wine

LOMO ADOBADO £4.50

Grilled loin of pork, marinated in red wine, cumin and paprika

BUTIFFARRA Y SECAS £5.75

Traditional pork sausage from Catalonia served with fried white beans

RINONES AL JEREZ £3.95

Lamb kidneys sautéed in onions and sherry from Xeres

PINCHO CORDERO £5.95

Pieces of tender lamb infused with spices from Andalucia

CHULETAS DE CORDERO £5.25

Grilled lamb cutlets served with All-i-Olli our homemade Catalan mayonnaise

CALLOS A LA MADRILENA £3.95

A speciality from Madrid - tripe stewed slowly with tomatoes, chorizo and chickpeas

CORDERO AL LIMON £4.25

Pieces of tender lamb infused with spices from Andalucia

TRIO DE PINCHOS £14.95

A trio of our popular pinchos, Brochetta de pollo (chicken & mushrooms), Pincho Moruno (marinated pork) and Pincho Cordero (tender spiced lamb)

Embutidos (Cured Meats)**JAMON SERRANO £8.50**

Spanish Serrano ham "Mountain Cured" for up to 3 years. Serrano ham is a national treasure shared in Spain by all walks of life

**JAMON IBERICO £13.95**

Iberian ham is an unusual, rare and expensive delicacy. The king of hams which is produced from the black Iberico pigs who grow sweet on the acorns they eat.

Pescados y Mariscos (Fish and Seafood)**MEJILLONES CON SOFRITO £3.75**

Mussels served in a sauce finely blended tomato, onion white wine and a hint of garlic

MEJILLONES AL NATURAL £3.50

Green lipped mussels served cold with a choice of black pepper, fresh lemon or plain

CHIPRONES FRITOS £3.95

Deep-fried baby calamares served with a twist of lemon

BACALAO FRITO £4.95

Pieces of fresh cod lightly dusted in flour and shallow fried

ESQUEIXADA £4.95

Salt cod salad of pepper, onion, tomato and olives dressed with Extra Virgin Olive Oil

BUNUELOS DE BACALAO £4.95

Golden fried balls of salt cod. A classic tapa in Catalonia

GAMBAS CON ALL-I-OLLI £7.50

Mediterranean prawns served cold with Catalan garlic mayonnaise

CALAMARES FRITOS £4.95

Golden fried rings of squid

GAMBAS AL AJILLO £6.95

Peeled tiger prawns cooked in garlic, chilli and white wine

GAMBAS CON GABARDINA £4.95

Deep fried breaded butterfly king prawns with chilli and garlic

BOQUERONES EN VINAGRE £2.95

Fresh anchovies cured in oil and vinegar (not salty)

MUSLITOS DE MAR £4.95

Deep fried breaded crab claws



PESCADITO FRITO £3.50

Deep fried whitebait

ANCHOAS DE CANTABRIA £4.95

Traditional Spanish anchovies, marinated in Extra Virgin Olive Oil & served with a dash of Balsamic Vinegar

ENSALADA DE PULPO £4.95

Octopus salad, red peppers, green peppers, onions, tomatoes and Extra Virgin Olive Oil and a touch of Xeres vinegar

PULPO A LA GALLEGA £8.95

Octopus Galician style, pieces of octopus served with potatoes, sprinkled with sea salt, paprika and olive oil

Verduras (Vegetable Dishes)

PATATAS BRAVAS £2.95

Deep fried potato cubes smothered in a spicy hot sauce

PATATAS ALL-I-OLLI £2.95

Deep fried potato cubes with a tasty Catalan garlic mayonnaise

CHAMPIÑONES AL AJILLO £3.25

Fresh button mushrooms sauteed in garlic and white wine

PIMIENTOS PADRON £3.50

Small green peppers from Padron fried with Extra Virgin Olive Oil and sprinkled with sea salt

PIMIENTOS ASADOS £3.50

Grilled red peppers sliced and drizzled with extra virgin olive oil and garlic

ESCALIVADA £3.95

Catalan medley of grilled peppers, onions and aubergine, with extra virgin olive oil

ZARANGOLLO £2.95

A typical dish of the rich gastronomy of Levante, courgettes and onions gently cooked with extra virgin olive oil



TACOS DE BERENJENAS £2.95

Cubes of aubergines dusted in flour and egg coating and fried

ESPARRAGOS BLANCOS £2.95

White asparagus served with home-made mayonnaise

SAMFAINA £3.50

A pisto of slow cooked tomatoes, aubergines, peppers, courgettes and onions. Delicious on it's own or to accompany fish or meat dishes

Arroces (Rice Specialities)

PAELLA VALENCIANA

A traditional dish of delicately saffron coloured rice containing chicken,

PAELLA CATALANA

A tasty Catalan dish of saffron coloured rice with a combination of

seafood and shellfish. A King among Paellas

Minimum 2 persons (per person) £11.95



sausage, chicken and pork (no seafood)

Minimum 2 persons (per person) £9.95

ARROS NEGRE

Catalan black rice with squid and seafood. This house speciality obtains its dramatic natural colouring from the squid ink

Minimum 2 persons (per person) £9.95

PAELLA HUERTANA £5.95

Golden saffron coloured rice cooked with seasonal vegetables

FIDEUA DE PESCADO

Catalan short noodle speciality, a variation on the Paella (originated when someone forgot the rice) contains seafood and shellfish

Minimum 2 persons (per person) £10.95

FIDEUA DE CARNE

Catalan short noodle speciality, a variation on the Paella (originated when someone forgot the rice) contains chicken and sausage

Minimum 2 persons (per person) £9.95

Ensalades (Salads)

ENSALADA DE TOMATE Y CEBOLLA £3.25

Tomato and onion salad



ENSALADA MIXTA £3.75

Salad of lollo rossa, frisee and iceberg lettuce with tomato and onion

EMPEDRAT £3.75

A cold salad of black-eyed beans, tuna and onions dressed in a white wine vinaigrette and extra virgin olive oil

Tapas Variadas (Various Tapas)

TORTILLA ESPAÑOLA £3.25

World famous Spanish omelette with potatoes and onions

PIMIENTOS DEL PIQUILLO RELLENOS DE MORCILLA DE BURGOS £3.25

Grilled red capiscums stuffed with morcilla

PA TORRAT £3.95

Slice of toasted bread rubbed with tomato, topped with either Serrano ham, anchovy or tuna

PA AMB TOMAQUET £3.25

A Catalan speciality of toasted bread rubbed with tomato, garlic and Extra Virgin Olive oil

ACEITUNAS £2.95

Choose from either Cracked Green Olives with Provençal herbs, Sweet Black Olives with black peppercorns, Cracked Green Olives marinated in chilli or Manzanilla Green Olives

GUINDILLAS EN VINAGRE £1.95

Chilli peppers marinated in vinegar.

ENSALADILLA £2.95

Salad of tuna, squid, potatoes, peppers and egg in a light mayonnaise

PAN £0.75

Bread

Quesos (Cheeses)**TABLA DE QUESOS £10.95**

A selection of Spanish cheeses (Plenty for 2, maybe even 3)

QUESO IBORES £4.95

Cheese from Ibores (Extremadura), made with raw milk from Serrana, Retinta or Verata goats. Made using centuries old traditional cheese making methods.

QUESO MIL OVEJAS £4.95

Merino ewe's milk from Valdefuentes and La Serena are mixed in Trujillo to obtain a delicious variety of cheese, reminiscent of Manchego but in our opinion superior in taste and texture.

QUESO EL CHAMIZO £4.95

Milk from cows and ewe's give us this authentic cheese perfectly blended to produce a smooth textured, flavoursome cheese using the artisan methods.

QUESO PICOS BLUE £4.95

This exquisite cow's milk cheese is made in the mountains of the Cantabrian coast in "The Picos of Europa". It is a semi-soft blue veined cheese aged 1-2 months. It is believed to be the ancestor of Roquefort, having been taken back to France by Pilgrims

**TORTA DEL CASAR £6.95**

A natural cheese made with raw sheeps milk, matured a minimum of 60 days. A unique and creamy texture full of character and intense aroma. A combination of taste sensations only achieved by following years of cheese making traditions.

Postres (Deserts)**MEL I MATO £2.95**

A Catalan speciality of whey cheese and honey

FLAN DE HUEVO £2.95

Homemade creme caramel, our chef's speciality

CREMA CATÁLANA £3.95

Traditional homemade Catalan creme brulee

CHOCOLATE BARCELONA £3.95

Pure indulgence, chocolate and more chocolate

TARTA DE SANTIAGO £3.25

Almond tart from Santiago de Compostela

GRAN TORRES TIRAMISU £3.95

Homemade Catalan tiramisu with Gran Torres liquer, a fusion of oranges, brandy and Mascarpone

HELADO DE CREMA CATÁLANA £3.95

Ice cream brulee

HELADO DE PINA £3.95

Half a pineapple filled with a delicious pineapple ice cream

SORBETE DE LIMON £3.95

Refreshing citrusy lemon sorbet served in a whole lemon

HELADO DE TRUFA £3.95

Chocolate truffle ice cream with a rich dark chocolate centre on a coulis of white chocolate

SORBETE DE NARANJA £3.95

Refreshing orange sorbet served in a whole orange

HELADO DE COCO £3.95

Half a coconut shell filled with a delicious cream coconut ice cream

Cafes (Coffee)**CAFÉ DOBLE £1.70**

Double espresso coffee

CAFÉ CAPPUCCINO £1.80

Coffee with froth and chocolate

CAFÉ CON LECHE £1.70

Coffee with milk

CAFÉ LECHE MANCHADA £1.70

Very little coffee, a lot of milk

CAFÉ SOLO £1.60

Small, strong black espresso coffee

CAFÉ AMERICANO £1.50

Large black coffee

CAFÉ CORTADO £1.70

Small black espresso coffee with a touch of milk

CARAJILLO £2.60

Small black coffee with anisette or brandy

CAFÉ BARCELONA £3.95

Small espresso coffee with Torres brandy & cream

CAFÉ LICOR £3.95

Espresso coffee with Irish whiskey, Kahlua, Tia Maria or Baileys with cream

Café Especiales (Special Coffees)**CAFÉ MOCHA £2.60**

Espresso coffee, chocolate syrup, steamed milk, topped with whipped cream

CAFÉ LATTE £1.95

Espresso coffee, steamed milk, topped with foamed milk

CAFÉ SABOR £2.60

As in Cafe Latte, topped with whipped cream, but served with a choice of the following syrups: Hazelnut, Amaretto, Irish Cream & Chocolate Fudge

Te y Chocolates (Tea and Chocolates)**INFUSION DE TE £1.40**

Pot of tea with milk or lemon

MANZANILLA £1.40

Pot of camomile tea

CHOCOLATE LA BOMBA £2.95

As above but with a shot of brandy to cause the explosion

CHOCOLATE LAS RAMBLA £2.25

Thick chocolate drink topped with whipped cream and a sprinkle of cocoa

CHOCOLATE COCO LOCO £2.95

Thick chocolate drink topped with whipped cream, flavoured with coconut liqueur