

MENU

Tapas

Bread & Bites

- PAN FRESCO (VE)£3.85**
Fresh bread served with extra virgin olive oil.
- ACEITUNAS MIXTAS£4.10**
A selection of marinated green and black Spanish olives.
- PAN CON ALI OLI£3.85**
Fresh bread served with a home-made ali oli.
- PAN CON TOMATE (VE)£4.95**
Toasted fresh bread with fresh garlic and extra virgin oil.
- PAN DE AJO CON QUESO Y CEBOLLA CARAMELIZADA£4.75**
Toasted fresh bread with fresh garlic, mozzarella cheese and caramelized onion.
- SERRANITO£6.15
Toasted fresh bread spread with grated tomatoes, olive oil, garlic, padron pepper.
- MONTADITO DE BOQUERONES£6.10**
Toasted fresh bread spread with grated tomatoes, padron pepper and mediterranean anchovies.

Charcuteria

- TABLA MEDITERRANEA£12.45/£23.45
Hand picked selection of cured meats, served with olives (half/full portion).
- TABLA DE QUESO MANCHEGO£11.45
The definitive Spanish cheese from La Mancha, made from sheep's milk and aged for six months, served with membrillo.
- JAMON SERRANO£9.95
A sharing plate of the finest Gran Reserva Serrano ham.

Ensaladas

- ENSALADA DE LA CASA (GF)7.85**
Mixed leaf salad with tomato, onion and carrot, served with our Tapas Factory dressing.
- ENSALADA DE TOMATE Y QUESO (GF)7.95**
Mixed leaf salad with fresh vine tomatoes, buffalo mozzarella cheese and parsley oil.
- ENSALADA DE HALLOUMI7.95
Mixed leaf salad with tomato, fried halloumi, caramelised onion, served with our Tapas Factory dressing.
- ENSALADA CEASAR£8.95
Grilled chicken breast with Parmesan cheese, Caesar, dressing and mixed leaves.

Food Allergies and Intolerances
Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

Tapas De Carne Meat Tapas

- ALBONDIGAS (GF) 8.10**
Home-made beef and pork meatballs served in a rich, slow cooked tomato sauce.
- CHORIZO AL VINO TINTO (GF) 7.95
Fresh 'Dulce' chorizo sausage from the southern region of Andalucia, sautéed with roasted garlic and red wine.
- CROQUETAS DE POLLO 7.85**
Hand-crumbed croquettes filled with chicken in a bechamel sauce, served with salad garnish and homemade ali oli.
- ALITAS DE POLLO CON SALSA 7.85**
BARBACOA
Crispy chicken wings in barbeque sauce.
- POLLO CON CHAMPIÑONES (GF) ... 9.15
Roasted chicken breast with creamy mushroom sauce.
- GRILL MIXTO 38.95
Mixed grill platter of chicken skewer, chorizo, steak skewer, pork belly bites, fried egg and chimichurri sauce.
- TERNERA A LA PLANCHA CON MOJO ROJO 9.15 (GF)
4oz rump steak, grilled medium rare served with Canarian mojo sauce.
- PAELLA DE CARNE (GF) 7.85**
A 'tapas style' paella filled with chicken, chorizo, mixed peppers and peas.
- ESTOFADO DE TERNERA ESTILO DE LA ABUELA (GF) 7.95**
Tender diced beef shoulder braised in red wine with carrots and herbs, 'just like grandma used to make'.
- BROCHETA DE POLLO 8.95
A skewer of chicken breast, pepper and onion marinated in Tapas Factory herbs and spices, served with a salad garnish.
- TROCITOS DE CERDO (GF) 9.15
Oven roasted crispy belly pork, served with Spanish liquor sauce.
- IBERICA BURGER (NEW) 12.45
Beef, melted manchego, crispy Serrano ham. Caramelised onion on soft brioche finished with our signature burger sauce.
- BROCHETA DE TERNERA 8.95
Beef skewer marinated with Tapas factory spices served with salad garnish, hummus and mojo rojo sauce.
- PATO A LA NARANJA 9.15
Pan fried duck breast served pink with an orange jus.
- CERDO AGRIDULCE (NEW) 8.95
Crispy belly pork with Spanish style, sweet sauce and sesame.
- PINCHO MIXTO (NEW) 9.15
Beef chicken and Spanish sausage with peppers and onion.

Tapas de Pescados Tapas De Vegetales Seafood & Fish Vegetable Tapas

- CALAMARES FRITOS 8.85**
Crispy squid served in the traditional Andalusian style with salad.
- GAMBAS PIL PIL (GF) 9.45
King prawns sautéed with fresh garlic, chilli and extra virgin olive oil.
- PESCADITO ADOBADO FRITO 8.95**
Deep fried marinated fish, served with home-made ali oli and fresh lemon.
- MEJILLONES A LA MARINERA (GF) .. 8.85
Fresh mussels served with either: a spicy tomato or white wine and cream sauce.
- CAZUELA DE MARISCOS (GF) 38.95
Mixed seafood (squid, salmon, muscles and tiger prawn) served with olive oil, parsley, and lemon.
- PAELLA DE VALENCIA (GF) 8.10**
A 'tapas style' paella, filled with chicken breast, mussels, king prawns and squid.
- LUBINA A LA PLANCHA (NEW) 9.85
Pan fried sea-bass embedded with Mediterranean vegetables in white wine butter and sevilian lemon.
- LANGOSTINO A LA PARRILLA (GF) .. 8.85
Lightly salted grilled tiger prawns in a lemon and butter sauce, served with a wedge of lemon.
- SALMON DE VERANO (GF) 9.65
Grilled salmon fillet with cherry tomatoes and samphire.
- BOQUERONE EN VINAGRE (GF) 6.45**
Fresh Mediterranean anchovies marinated in garlic, salt and vinegar.
- GAMBAS CON GABARDINA 9.45
Freshly battered tiger prawns served with our home-made ali oli sauce on a bed of lettuce.
- FRITURA DE PESCADO (NEW) 9.95
Deep fried mixed seafood: squid, fish, prawns with home-made ali oli sauce and lemon.

Paellas

All our paellas are freshly made from scratch to order by our Spanish chef and take 30 minutes to prepare.

- PAELLA DE CARNE (GF) 18.95
Paella rice cooked with chicken, chorizo, mixed peppers and peas.
- PAELLA DE MARISCOS (GF) 19.95 pp
Paella rice cooked with fish, mussels, king prawns and squid.
- PAELLA DE VALENCIA (GF) 18.95 pp
Paella rice cooked with chicken breast, mussels, king prawns and squid.
- PAELLA DE VERDURAS (VE/GF) 16.45 pp
Paella rice cooked with fresh seasonal vegetables.

- PATATAS BRAVAS 6.95**
(Go large for £1 extra)
Triple-cooked potatoes topped with our home-made brava sauce and ali oli.
- PINCHO DE TORTILLA ESPAÑOLA (GF) 6.95**
classic Spanish omelette with potatoes and onions.



- PATATAS BRAVAS CON QUESO 7.25
(Go large for £1 extra)
Triple-cooked potatoes topped with our home-made brava sauce and ali oli.
- HALLOUMI FRITO 8.95
Crisp and lightly salted shallow-fried halloumi fries, served with a sweet chilli dipping sauce.
- CROQUETAS DE ESPINACAS 7.95**
Hand-braded spinach croquettes served with salad garnish and our home-made ali oli.
- PAELLA DE VERDURAS (VE/GF) 7.85**
A 'tapas style' paella filled with seasonal vegetables, topped with a lemon wedge garnish.
- CHAMPIÑONES AL AJILLO 7.65
Mushrooms sautéed in olive oil with garlic, parsley and white wine.
- HUMMUS CON TOMATE Y ALBAHACA 7.85
Chickpea puree with lemon, garlic, sun dried tomatoes and basil served with Spanish breadsticks.
- PIMIENTOS AL PADRON (GF) 7.85
Padron peppers sautéed in olive oil dusted with rock salt.
- BERENJENAS MEDITERRANEAS (GF) 8.25
Roasted aubergines topped with slow-cooked tomato sauce, peppers and grated cheese.
- PARRILLADA DE VERDURAS (GF) (NEW) 8.95
All seasoned Mediterranean vegetables
- QUESO CAMEMBERT (NEW) 8.95
Oven baked camembert cheese, with caramelised onions and breadsticks.

DRINKS

Sparkling Wine & Champagne

SERENISSIMA PROSECCO Italy £25.95
A fresh modern style with citrus and green apple notes leading to a fruit filled, crisp and subtly floral palate. *Glass 6.95*

CAN XA CAVA ROSÉ Spain £28.95
An agreeable cherry colour with nuances of bright salmon. The nose is rich with aromas of wild fruits and redcurrant. A slight spice on the palate with fine and long lasting bubbles.

CHAMPAGNE MOUTARD GRANDE CUVÉE BRUT France £50.00
A bright Champagne with a juicy mix of black cherry and candied pink grapefruit. This Cuvée is the pillar of Moutard's production. Refined, rich nose which evokes notes of butter, almond and brioche. Lively, elegant and balanced palate with good mouthfeel.

White Wine



DON LEÓN VINO BLANCO Spain £19.95
250ml £7.60
This wine presents a bright, pale yellow hue with subtle green hints. The aroma is fresh and delicately fruity, leading to a palate that is soft, well-balanced and easy to drink. *Small 3.80*

FAMIGLIA FERRATTI PINOT GRIGIO Moldova £21.95
A fresh modern style Pinot Grigio with citrus and green apple notes leading to a fruit filled palate which is crisp and subtly floral. *Small 4.70*

MARCELINO RIOJA BLANCO Spain £24.95
250ml £9.40
A hugely aromatic wine with intense flavours of apples and pears with a light floral background. On the palate a freshness and vivacity comes through with an additional handful of lavish fruit. *Small 4.70*

FINCA LA MELENDRA VERDEJO Spain £25.50
A fresh and well-structured wine. Well-balanced acidity and taste with a slight bitterness. The bouquet opens with aromas of flowers and fennel while in the glass the wine is yellow with green hints. **Highly Recommended**

GLORIA GODELLO Spain £34.00
Strong fruit flavours – a mixture of citrus and green apple together with sweeter peach fruit. Floral notes appear on the nose with a hint of green fruit. **Highly Recommended**

ALBARIÑO BODEGAS AQUITANIA Spain £42.00
Fresh citrus and orchard fruit aromas and flavours. A minerally element adds vivacity. Silky and precise, showing good lift but a bit of heat in the mid-palate. Closes clean and tight with a bitter lemon zest note lingering.



Red Wine

DON LEÓN VINO TINTO Spain £19.95
250ml £7.60
Brilliant red ruby colour with slightly matt tones. The aroma is fresh and lightly fruity, leading to a smooth, harmonious palate. *Small 3.80*

MARCELINO RIOJA JOVEN TEMPRANILLO Spain £22.95
250ml £8.80
Delicious fruit aromas presenting a lovely soft and mellow red wine with vibrant red berry flavours. *Small 4.40*

EL GALLITO MERLOT Spain £23.95
250ml £9.00
Aromas of ripe dark fruit and oak. On the palate, juicy cherries and plums give way to a very luscious finish with good oak integration. *Small 4.50*

MARCELINO RIOJA CRIANZA Spain £26.95
A lively cherry-red appearance leading to a nose of light summer fruits. Beautiful hints of vanilla amongst fruity cherry notes. A real treat, with a long and elegant finish. **Highly Recommended**

ALJIBES MONASTREL Spain £34.00
An intense burgundy colour wine with spicy, black fruit jam and a balsamic background. The palate has enormous texture and fruit weight with tasty, succulent tannins and formidable balance. **Highly Recommended**



PORTIA PRIMA Spain £70.00
Cherry and fruits of the forest aroma with elegant and slightly spiced toasted notes. Harmonious, balanced and elegant from a blend of young and old vines. Tempranillo, Syrah, Garnacha Tintorera.

Wines on this list may contain: Sulphites, dairy products, eggs or fish.
Lanchester Wines: www.lanchesterwines.co.uk

GIN

GORDON'S LONDON DRY GIN, ENGLAND 37.5% £4.55
Bold, juniper-led, with zesty notes of citrus and super smooth texture.

BEEFEATER DRY LONDON GIN ENGLAND 40% £4.55
Nine all-natural botanicals, including juniper, Seville orange peel, liquorice and Sicilian lemon peel.

TANQUERAY GIN ENGLAND 43.1% £4.55
A traditional gin made from four botanicals: juniper, coriander, angelica and liquorice.

HENDRICKS GIN SCOTLAND 41.4% £4.55
Divinely smooth with character and a balance of subtle flavours.

NORDES ATLANTIC GALICIAN GIN, SPAIN 40% £5.15
Nordes is a soft, sweet gin with the flavour of red fruit, sherbet and peaches.

MONKEY 47 SCHWARZALD DRY GIN, GERMANY 47% £5.95
A distinct and pure scent of juniper, a tangy and crisp citrus note, a sweet floral aroma. Add a Mixer for £1.50

SANGRIA

Light, refreshing white or rose served by the glass or jug. Alternatively try our Pesto Special Cava Sangria, served by the glass or jug. Perfect for special occasions.

TRADITIONAL SANGRIA WHITE / ROSÉ
GLASS £6.95 JUG £19.95

CAVA SANGRIA
GLASS £7.15 JUG £20.95

BEER & CIDER

FRESCA CANARIA £4.10
£6.25

BOTTLED
KOPPARBERG CIDER £4.95
SAN MIGUEL BOTTLE £4.85
ZERO ALCOHOL BOTTLE £4.25
MADRID BOTTLE £4.85

Soft Drinks

COCA COLA £3.15
COKE ZERO £3.15
DIET COKE £3.15
LEMONADE £3.15
FANTA LEMON £3.20
STILL WATER 500ml £3.45
SPARKLING WATER 500ml £3.45