



## Aves Y Carnes Poultry & Meats

Mixed Meat Platter (gf) - Selection of Lomo, Salchichón Ibérico & Chorizo. (These cured meat can be ordered as individual meat board. Ask a member of staff for the price)	14.50
Jamón Serrano Reserva - Thin sliced, eighteen month air cured Spanish mountain Ham	13.50
Costillas De Cerdo A La Barbacoa - BBQ pork ribs in a smokey honey, soy & Worcester sauce	14.50
Pollo Al Chilindrón (gf) - Cut breast of barn reared chicken & bacon in a tomato, chili and garlic sauce	10.95
Croquetas De Jamón Serrano - Freshly made serrano ham croquettes served with a garlic mayonnaise	8.50
Pollo Al Ajillo (gf) - Strips of chicken breast, grilled with fresh roast garlic and olive oil	9.50
Solomillo De Ternera (gf) (d) - 6 oz beef fillet medallions (cooked medium rare) served with a choice of peppercorn or a Spanish blue cheese sauce	19.95
Habas Al Estilo Ronda (gf) - Broad beans sauteed with onions, bacon, paprika, garlic and flavoured in Fino sherry wine from Jerez	8.95
Canapes De Lomo - Flame grilled fillet of beef marinated in lager and fresh chilies served with mango & chili dip	13.95
Champiñones Rellenos Con Chorizo (gf) - Deep fried mushrooms stuffed with chorizo, topped with melted Mahon cheese	7.95
Chorizo Al Vino (gf) - Chorizo and pimiento in Manzanilla wine	9.50
Albondigas En Salsa Picante (d) - Beef meatballs in a piquant of chilli, paprika, Manzanilla wine and tomatoes	9.95
Pinchos De Pollo Y Chorizo (gf) - Chicken and chorizo kebabs, served on a bed of sauteed onions and peppers	13.50
Solomillo Ibérico Con Salsa De Vino Oloroso (Jerez) (gf) (d) - Pork tenderloin with Oloroso sherry sauce	12.50
Rollitos De Pollo Con Queso Mohón Y Jamón Serrano - Chicken rolls with mahón cheese, serrano ham and hint of honey mustard	12.50
Tosta Con Solomillo De Cerdo, Crema De Queso Azul Y Cebolla Caramelizada - Pork tenderloin toast, blue cheese and caramelised onion	11.95

(gf) - Glutenfree | (d) - Dairy Product | (v) - Vegan

