

PICOTEO BREAD & NIBBLES

PAN CON ALIOLI (V) £2.25
Ciabatta with homemade garlic mayo

PAN CON TOMATE (VE) £3.50
Toasted bread, garlic, tomato and olive oil

PAN CON TOMATE Y JAMON £4.50
Toasted bread, garlic, tomato, olive oil and Serrano ham

PAN CON AJO (VE) £2.95
Toasted bread, garlic and olive oil

ACEITUNAS MANZANILLA (VE)(GF) £2.75
Marinated Andalusian green olives

ALMENDRAS FRITAS £1.95
Spanish almonds with sea salt

QUESO MANCHEGO Y MEMBRILLO (GF) £5.75
Castilian ewe's milk cheese served with quince jelly

JAMÓN SERRANO RESERVA SELECTA £6/£11
Dry-aged for up to 24 months, Serrano ham served with breadsticks

TABLA MIXTA £12.95
Sharing board. All your favourite Spanish nibbles to share; bread, Serrano ham, grated tomatoes, marinated olives, salted almonds, Manchego cheese and quince jelly

TAPAS SMALL PLATES

We recommend 3 or 4 dishes per person as a tapas meal. Your camarero will be happy to help you make the perfect selection!

Your tapas will be served the traditional Spanish way, in no particular order and as soon as they are prepared

CARNES MEAT

OMAR'S SIGNATURES

CERDO CON PIQUILLOS Y SALSA VERDE £9.95

Slow-cooked pork belly with roasted piquillo peppers and a salsa verde

One of our slighter larger tapas. This dish is inspired by the Asadores of Castilla where meat is slow cooked in traditional clay ovens for hours. The slow cook makes for delicious meat that falls off the bone. Perfect with patatas bravas.

CROQUETAS DE JAMÓN £5.75
Deep-fried cured ham and béchamel croquettes

ALITAS DE POLLO A LA MIEL Y LIMÓN £5.75
Marinated crispy chicken wings with a lemon and honey dressing

ALBÓNDIGAS EN SALSA £5.95
Spanish style meatballs in a rich tomato and vegetable 'sofrito' sauce

CHORIZO A LA SIDRA (GF) £5.95
Spiced Asturian sausage roasted with cider

PESCADOS FISH

CALAMARES FRITOS A LA ANDALUZA £6.75
Squid rings tossed in flour, deep-fried and served with garlic mayonnaise and lemon

GAMBAS AL AJILLO (GF) £7.95
Tiger prawns cooked with garlic and chilli oil in the traditional terracotta pot

OMAR'S SIGNATURES

BACALAO CON PIPERRADA Y OLIVAS (GF) £9.95

Pan roasted loin of cod served on a bed of slow cooked red peppers topped with a green olive salsa verde

One of our slighter larger tapas. For centuries cod has been Spain's favourite fish, whether salted or fresh, here's my version of our family favourite.

VERDURAS VEGETABLES

ENSALADA DE TOMATES (VE) £5.90
Sliced beef tomatoes dressed with Spanish extra virgin olive oil and pickled red onions, finished with Maldon sea salt and fresh chives

PATATAS BRAVAS (V)(T) £4.50
Fried potatoes with spicy tomato sauce & alioli

BERENJENAS FRITAS (V) £5.75
Crispy fried aubergine with a spiced honey and thyme dressing

TORTILLA DE PATATAS (V)(T) £4.50
Classic Spanish omelette with Galician eggs, potatoes and onion

PIMENTOS DE PADRÓN (VE)(T) £4.95
Fried sweet green peppers - ¡unos pican y otros no!

PAELLAS TO SHARE

Paella, Spain's most famous dish, comes from the region of Valencia. It is traditionally cooked, served and shared from iconic steel pans (from which they acquired their name).

The key to delicious paella is pride, experience and great ingredients. We use the unique round-grain rice from the Albufera wetlands in Valencia, the richest of stocks for the rice to absorb and give depth of flavour, the best saffron from La Mancha, smoked paprika from Extremadura, and a whole range of other fresh ingredients from across Spain. Enjoy!

PAELLA VALENCIANA (GF) £12 PER PERSON

Cooked with chicken, green beans, artichokes, red peppers and rosemary

PAELLA MIXTA (GF) £13 PER PERSON

The best of both worlds: chicken, seafood, red pepper, green beans and artichokes

PAELLA DE MARISCO (GF) £14 PER PERSON

Made with shellfish: squid, tiger prawns, mussels and red pepper

Our paella pans are for 2 people, so please note paella must be ordered in even numbers, prices are per person. Our paellas are prepared to order, please allow up to 25 minutes for your paella to be served while you enjoy your tapas.

SET MENUS FOR 2 PEOPLE TO SHARE

VEGETARIANO

Not just for vegetarians!

PAN CON TOMATE (VE)

PIMENTOS DE PADRÓN (VE)(T)

TORTILLA DE PATATAS (V)(T)

BERENJENAS FRITAS (V)

PATATAS BRAVAS (V)(T)

£24 FOR 2 PEOPLE

£12pp

CLÁSICO

Popular dishes from across the country

PAN CON ALIOLI (V)

CROQUETAS DE JAMÓN

TORTILLA DE PATATAS (V)(T)

CHORIZO A LA SIDRA (GF)

PATATAS BRAVAS (V)(T)

CALAMARES FRITOS A LA ANDALUZA

£28 FOR 2 PEOPLE

£14pp

DEL CHEF

Our recommended specialities

PAN CON TOMATE Y JAMON

TORTILLA DE PATATAS (V)(T)

CALAMARES FRITOS A LA ANDALUZA

CROQUETAS DE JAMÓN

GAMBAS AL AJILLO (GF)

ALITAS DE POLLO A LA MIEL Y LIMÓN

£32 FOR 2 PEOPLE

£16pp

(GF) Gluten-free (T) Gluten trace
(V) Vegetarian (VE) Vegan

**A discretionary service charge, which is distributed amongst the team, will be added to your bill. Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Allergen information is available on request.*