Gluten Free Guide

Tapas Frias y Ensaladas Cold Tapas and Salads

Langostinos a la plancha

Pork tenderloin pan-fried with onions, peppers & sherry

Grilled tiger prawns

Puntas a la andaluza

Tapas Calientes Hot Tapas

Continues overleaf....

		Continued	
Aceitunas (V)	£1.95		
Green queen olives		Puntas de solomillo al queso azul	£4.95
Aceitunas marinadas (V) £2.25		Medallions of pork tenderloin in a creamy blue cheese &	
Black and green olives marinated in lemon, garlic and re	mushroom sauce		
Tomate aliñado (V)	£2.95	Gambas al ajillo	£4.95
Tomatoes with an olive oil, chopped garlic & parsley dre	ssing	King prawns fried in olive oil with chillies & garlic	
Queso manchego (V)	£4.75	Champiñones al vino blanco (V)	£3.75
Manchego cheese drizzled with olive oil		Mushrooms sautéed in olive oil, garlic & white wine	
Boquerones con tomate aliñado	£4.25	Cordero en salsa	£5.25
Unsalted anchovies and tomatoes with an olive oil, chop	A rustic stew of lamb in red wine with peppers & thyme		
& parsley dressing		Pollo al ajillo	£4.65
Surtido de tapas frias	£5.95	Chicken sautéed in olive oil with garlic, parsley & white	
Selection of cold tapas with serrano ham, sardines, whit		Pollo con dátiles	£4.95
asparagus, artichokes, olives, peppers, tomato and chor		Chicken cooked with dates in a creamy mushroom sau	
Sardinas con alcachofas	£4.25	Arroz de matanza *	£4.25
Sardines marinated in basil oil served with artichokes		Rice cooked with chicken, pork and chorizo	14.23
Tapa de jamón y queso	£4.75	Arroz de verduras * (V)	£3.95
Plate of serrano ham and manchego cheese		Rice cooked with a mixture of vegetables	L3.33
Ensalada verde (V)	£4.75	Pollo pepitoria	£4.75
Salad of mixed greens dressed with olive oil		Chicken in a creamy tomato sauce	14.73
Ensalada El Coto (FR)	£5.95		to of
Mixed leaves, tomatoes, onion, tuna, boiled egg, pepper	r, green	Garbanzos (V)	£3.95
olives, carrot & sweet-corn		Chickpea casserole with tomato & spinach	64.50
Ensalada del Chef (V)	£5.95	Berenjenas gratinadas (V)	£4.50
Chef's salad with beef tomato, avocado and goats chees	se .	Aubergines with a tomato sauce & melted cheese	64.25
		Morcilla con tomate	£4.25
Embutidos	4850	Spanish spicy black pudding in a tomato sauce	04 ==
Cured Meats	7817	Revuelto de chorizo y patatas (FR)	£4.75
		Potatoes scrambled with egg, chorizo & red peppers	
Jamón serrano (media racíon / ración) £4.7	'5/ £8.25	Ternera a la mesonera	£4.95
Small/large portion of Spanish serrano ham		Home-made beef stew	
Jamón de pata negra (ración)	18.95	Pollo a la cazuela	£4.95
Large portion of special Spanish cureyd ham	17 72	Chicken casserole cooked with chorizo, serrano ham, s	sherry &
Surtido de embutidos ibéricos (media / ración) £6.95/	£13.95	olives	
Selection of cured meats including chorizo, salchichón &		Tortilla paisana (V) (FR)	£3.50
embuchado (half/full portion)		Omelette made with potato & mixed vegetables	
		Ropa vieja	£4.50
		A moorish casserole of beef, chickpeas & aubergines f	avoured
Tanas Calientes		with allspice & cloves	
Tapas Calientes		Pimientos del piquillo con morcilla y arroz	£4.75
Hot Tapas		Sweet & spicy piquillo peppers stuffed with black pudo	ding and rice
`horizo frito	£4 3E		
Chorizo frito £4.25		Please don't hesitate to ask	
Chunks of chorizo sausage fried with garlic & white wine	C4 3F	should you require any further inform	ation
onganiza frita al vino blanco	£4.25		
Spanish sausage fried with garlic & white wine	CE E0		

£5.50

£4.95

Gluten Free Guide

Tapas Calientes Hot Tapas

The following tapas themselves DO NOT contain gluten but they have been fried in oil in a deep-fat fryer that has also been used to fry food that does contain gluten.

Patatas a lo pobre (V) Sliced potatoes pan-fried with onions & green peppers	£2.95
"Papas bravas" (V) Potato chips with a hot & spicy tomato sauce	£2.95
Patatas con salsa de mostaza (V) Potato chips with a creamy honey & mustard mayonnaise	£2.95
Patatas malagueñas (V) Potato chips with a spicy, tomato mayonnaise	£2.95

The Paellas and Rices DO NOT contain Gluten

Paellas y Arroces
Paellas & Rices

Paella Valenciana £9.95 per person

Rice cooked with chicken and seafood

Paella Mixta * £9.75 per person

Rice cooked with chicken, pork and chorizo sausage

Paella de Pescado y Mariscos £10.95 per person

Rice cooked with fish and seafood

Arroz a la Hortelana * (V) £8.50 per person

Rice cooked with mixed vegetables

Minimum 2 people required for paellas & rices

Cooking time for paellas is approx. 40-50 minutes

Postres Desserts

Trufito £3.95

Chocolate shell filled with chocolate ice-cream and a caramel centre