

EL COTO

TAPAS SELECTION MENUS

4 OR MORE PEOPLE

Please Note

Selection menus are based on **4 people sharing** and prices are **per person**

So for 4 people you get one of every dish on the selection menu, for 8 people you get two of every dish.

For numbers that aren't exact multiples of 4, you will receive extra of some of the dishes so as to be equal to the price per head quoted.

Bread and cold tapas will arrive first, and after a short rest the hot tapas will arrive. Please note that not all tapas will arrive at exactly the same time due to different preparation/cooking times. At busy times, your patience is appreciated.

Depending on availability we may have to substitute tapas on the selection menu for a similar tapa of the same price.

(V) indicates dishes suitable for vegetarians

If there are vegetarians in your group, we can substitute some of the dishes for vegetarian alternatives.

Please let us know if there are any guests with special dietary requirements.

We cannot guarantee that any of our dishes are completely free from traces of nuts.

Fish dishes may contain bones

£16.95

per person

Pan y ali-oli (V)

Fresh bread served with a garlic mayonnaise dip

Aceitunas (V)

Green queen olives

Pan tomaca (V)

Toasted bread spread with grated tomatoes, olive oil, garlic & parsley

Tomate aliñado (V)

Tomatoes with an olive oil, chopped garlic & parsley dressing

Jamón serrano

Spanish cured ham

Queso manchego

Manchego cheese drizzled with olive oil



Papas bravas (V)

Deep-fried potato chips with a spicy, hot tomato sauce

Chorizo frito

Chorizo sausage fried in olive oil with garlic & white wine

Pollo pepitoria

Chicken in a creamy, tomato sauce

Gambas al ajillo

King prawns sautéed in olive oil with garlic & chillies

Albóndigas de cordero

Home-made lamb meatballs in a typical Spanish sauce

Calamares a la molinera

Deep-fried battered squid rings

Ternera a la mesonera

Home-made beef stew

Champiñones al vino blanco (V)

Mushrooms sautéed in olive oil, garlic & white wine

Arroz de matanza

Rice cooked with chicken, pork & chorizo

£19.95

per person

Pan y ali-oli (V)

Fresh bread served with a garlic mayonnaise dip

Aceitunas (V)

Green queen olives

Pan tomaca (V)

Toasted bread spread with grated tomatoes, olive oil, garlic & parsley

Boquerones con tomate aliñado

Unsalted anchovies & tomatoes with an olive oil, chopped garlic & parsley dressing

Ensalada El Coto

Large salad with leaves, tomatoes, onions, tuna, boiled egg, green pepper, green olives, carrot & sweetcorn

Jamón serrano

Spanish cured ham

Queso manchego

Manchego cheese drizzled with olive oil



Papas bravas (V)

Deep-fried potato chips with a spicy, hot tomato sauce

Papas a lo pobre (V)

Sliced potatoes pan fried with onions & green peppers

Longaniza

Spanish sausage fried in olive oil with garlic & white wine

Pollo con dátiles

Chicken cooked with dates in a creamy mushroom sauce

Gambas al ajillo

King prawns sautéed in olive oil with garlic & chillies

Albóndigas de cordero

Home-made lamb meatballs in a typical Spanish sauce

Calamares a la molinera

Deep-fried battered squid rings

Ternera a la mesonera

Home-made beef stew

Puntas a la andaluza

Pork tenderloin fried with onions, peppers & sherry

Paella Valenciana

Rice cooked with chicken & seafood

£22.95

per person

Pan y ali-oli (V)

Fresh bread served with a garlic mayonnaise dip

Aceitunas marinadas (V)

Marinated black & green olives

Jamón de pata negra

Large portion of special Spanish cured ham

Boquerones con tomate aliñado

Unsalted anchovies & tomatoes with an olive oil, chopped garlic & parsley dressing

Queso manchego

Manchego cheese drizzled with olive oil

Ensalada El Coto

Large salad with leaves, tomatoes, onions, tuna, boiled egg, green pepper, green olives, carrot & sweetcorn



Papas bravas (V)

Deep-fried potato chips with a spicy, hot tomato sauce

Pollo a la cazuela

Chicken casserole cooked with chorizo, serrano ham, sherry & olives

Cordero en salsa

Home-made rustic lamb stew

Calamares a la molinera

Deep-fried battered squid rings

Ropa vieja

A moorish casserole of beef with chickpeas & aubergines

Puntas de solomillo al queso azul

Pork tenderloin in a blue cheese & mushroom sauce

Berenjenas gratinadas (V)

Aubergines in a tomato sauce topped with melted cheese

Gambas con gabardina

King prawns deep-fried in a beer batter

Revuelto de chorizo y patatas

Potatoes scrambled with egg, chorizo & red peppers

Croquetas de jamón y queso

Home-made croquettes of ham & cheese