

EL COTO

Tapas Frias, Panes y Ensaladas Cold Tapas, Breads & Salads

Pan y ali-oli (V) Fresh bread served with a garlic mayonnaise dip	£2.65
Pan de aceitunas (V) Basket of olive bread	£2.75
Pan tomaca (V) Toasted bread spread with grated tomatoes, olive oil, garlic & parsley	£2.75
Pan fresco (V) Basket of fresh bread (baguette)	£1.95
Aceitunas (V) Green queen olives	£2.25
Aceitunas marinadas (V) Black and green olives marinated in lemon, garlic and red chillies	£2.75
Tomate aliñado (V) Tomatoes with an olive oil, chopped garlic & parsley dressing	£3.25
Queso manchego Manchego cheese drizzled with olive oil	£5.25
Boquerones con tomate aliñado Unsalted anchovies and tomatoes with an olive oil, garlic & parsley dressing	£4.50
Surtido de tapas frias Selection of cold tapas with serrano ham, anchovies, artichokes, white asparagus, olives, peppers, tomato and chorizo ibérico	£6.95
Tapa de jamón y queso Plate of serrano ham and manchego cheese	£5.25
Ensalada mixta (V) Salad of mixed greens, tomato & onion dressed with olive oil and balsamic vinegar	£5.50
Ensalada El Coto (FR) House salad with mixed salad leaves, tomatoes, onion, tuna, boiled egg, green pepper, green olives, carrot & sweet-corn	£6.95
Ensalada del Chef (V) Chef's salad with tomato, avocado and goats cheese dressed with chopped garlic, parsley & olive oil	£6.95

Embutidos Cured Meats

Jamón serrano ½ ración / ración Small/large portion of Spanish serrano ham (half or full portion)	£5.25 / £8.75
Jamón de pata negra ración Large portion of special Spanish cured ham	£18.95
Surtido de embutidos ibéricos ½ ración / ración Special selection of cured meats including chorizo, salchichón & lomo embuchado (half or full portion)	£7.25 / £14.25

Tapas Calientes Hot Tapas

Pimientos del piquillo con pescado Breaded sweet & spicy piquillo peppers stuffed with fish served with a sweet chilli sauce	£4.95
"Papas bravas" (V) Potato chips with a home-made hot & spicy tomato sauce	£3.75
Patatas con salsa de mostaza (V) Potato chips with a creamy honey & mustard mayonnaise	£3.75
Patatas malagueñas (V) Potato chips with a spicy, tomato mayonnaise	£3.75
Chorizo frito Chunks of chorizo sausage fried with garlic & white wine	£4.75
Longaniza frita al vino blanco Spanish sausage fried with garlic & white wine	£4.75
Langostinos a la plancha Tiger prawns pan-griddled with coarse sea salt	£6.95
Calamares a la molinera Deep-fried battered squid rings	£5.75
Puntas a la andaluza Pork tenderloin pan-fried with onions, peppers & sherry	£5.45
Puntas de solomillo al queso azul Pork tenderloin in a creamy blue cheese & mushroom sauce	£5.45
Gambas al ajillo King prawns fried in olive oil with chillies & garlic	£5.95
Croquetas de champiñones y ricotta (V) Home-made croquettes of mushroom & ricotta cheese	£4.95
Croquetas de queso y jamón Home-made croquettes of cheese and ham	£4.95

Champiñones al vino blanco (V) Mushrooms sautéed in olive oil, garlic & white wine	£3.95
Bocaditos de salmón Deep-fried breaded chunks of salmon	£5.50
Cordero en salsa Rustic stew of lamb in red wine with peppers & thyme	£5.75
Pollo al ajillo Chicken sautéed in olive oil with garlic, parsley & white wine	£4.85
Pollo con dátiles Chicken cooked with dates in a creamy mushroom sauce	£4.95
Dátiles con beicon Dates with an almond centre wrapped in bacon	£4.95
Arroz de matanza * Rice cooked with chicken, pork and chorizo	£4.75
Arroz de verduras * (V) Rice cooked with a mixture of vegetables	£4.25
Paella Valenciana * Typical Spanish rice dish cooked with chicken & seafood	£4.75
Pollo pepitoria Chicken in a creamy tomato sauce	£4.85
Patatas a lo pobre (V) Potato chips pan-fried with onions & green peppers	£3.75
Garbanzos (V) Chickpea casserole with tomato & spinach	£3.95
Berenjenas gratinadas (V) Aubergines with a tomato sauce & melted cheese	£4.95
Morcilla con tomate Spanish spicy black pudding in a tomato sauce	£4.50
Revuelto de chorizo y patatas (FR) Potatoes scrambled with egg, chorizo & red peppers	£4.95
Gambas con gabardina King prawns deep fried in a beer batter	£5.75
Albóndigas en salsa española Home-made lamb meatballs in a Spanish sauce	£5.25
Ternera a la mesonera Home-made beef stew	£5.75

Pollo a la cazuela Chicken casserole cooked with chorizo, serrano ham, sherry & olives	£4.95
Tortilla paisana (V) (FR) Omelette made with potato & mixed vegetables	£3.95
Brocheta de pollo Marinated skewered chicken breast served with ali-oli, potato chips & salad	£4.95
Ropa vieja Casserole of beef, chickpeas and aubergines flavoured with allspice	£4.95
Lentejas (V) Typical home-made Spanish lentil stew	£4.75
Pimientos del padrón (V) Spanish "padrón" green peppers deep fried and served with rock salt	£4.75

Paellas y Arroces Paellas & Rices

Paella Valenciana * Rice cooked with chicken and seafood	£11.95 per person
Paella Mixta * Rice cooked with chicken, pork and chorizo sausage	£11.75 per person
Paella de Pescado y Mariscos Rice cooked with fish and seafood	£12.25 per person
Arroz a la Hortelana * (V) Rice cooked with mixed vegetables	£9.75 per person

Minimum 2 people

Cooking time for paellas is approx. 40-50 minutes

* We also do tapas portions of these paellas, see tapas with an *

(V) - denotes dishes suitable for vegetarians

(FR) - denotes dishes made with free-range eggs

* available to order as a large paella or as a small tapas portion

All prices are inclusive of VAT at the current rate

Not all dishes will arrive at the same time as preparation times vary for each dish.

We cannot guarantee that any of our dishes are completely free from traces of nuts. Fish dishes may contain bones.

Please ask if you wish to see our Gluten Free or Dairy Free menu or if you have any special dietary requirements.