



PARA COMPARTIR - TO SHARE

Served from 12pm

BREAD AND BALSAMIC BLISS - £9

Organic extra virgin olive oils, balsamic vinegar, spanish olives and home made authentic alioli. **V**

IBERIAN DELIGHTS - £19

Organic extra virgin olive oils, balsamic vinegar, spanish olives ,alioli, manchego cheese, chorizo made in la rioja with a smoky, garlicky flavour, and serrano ham from free-range pork, salted and then cured for a minimum of 10 months.

PINTXOS £3.50 EACH

Small snack served on a slice of crusty baguette, perfect with a beer, wine or sangria. Traditionally from the basque region of Spain. The word pintxo comes from the spanish word to spike or skewer. The ingredients are held together by a skewer on top of crusty bread.

FRESH CHOPPED TOMATO, GARLIC AND BASIL OLIVE OIL VG

SERRANO HAM AND SEMI CURED MANCHEGO CHEESE

SPANISH OLIVES AND ROASTED SWEET RED PEPPERS VG

SPANISH TORTILLA V

RUSSIAN SALAD

CHORIZO AND MANCHEGO CHEESE

ENSALADAS - SALADS

ENSALADA DE LA CASA - HOUSE SALAD - £8

Iceberg lettuce, fresh tomato, onion, boiled egg, tuna and sweetcorn. With balsamic vinegar and extra virgin olive oil on the side.

VEGAN SALAD VG - £5

Iceberg lettuce, fresh tomato, onion ,sweetcorn. With balsamic vinegar and extra virgin olive oil on the side.

TOMATO SALAD VG - £4

Fresh tomatoes, onions, sea salt and drizzled with organic extra virgin olive oil.

EXTRAS

CRUSTY BREAD AND HOMEMADE ALIOLI - £3

ALIOLI PORTION - £2

MIXED OLIVES - £4.50

CRUSTY BREAD WITH BALSAMIC VINEGAR AND ORGANIC EXTRA VIRGIN OLIVE OIL - £3



Menu

MANCHEGO MEDLEY - £14

Organic extra virgin olive oils, balsamic vinegar, spanish olives and home made authentic alioli, wedges of 90 day cured manchego cheese served with membrillo. **V**

PÂTÉS

SPANISH PÂTÉ SERVED WITH WARM CRUSTY BREAD

IBERICO PORK PÂTÉ WITH CHERRIES

Iberian pork pate with a slight sweetness from the Valle Del Jerte cherries.

VENISON PÂTÉ WITH PEDRO JIMENEZ

Slow cooked spanish venison pate blended with Pedro Jimenez Sherry.

LOBSTER PÂTÉ

Lobster meat pâté blended with a high quality extra virgin olive oil.

PHEASANT AND TRUFFLE PATE

Slow cooked spanish pheasant blended with black truffle.

£7.95 EACH

BOCADILLOS AND TOASTED SANDWICHES

HAM AND CHEESE - £4.95

HAM CHEESE AND FRIED EGG - £4.95

TUNA SALAD - £4.95

SMOKED BACON AND CHEESE - £4.95

TORTILLA V - £4.95

CHORIZO AND CHEESE - £5.95

SERRANO HAM AND CHEESE - £5.95

POSTRES- DESSERTS

TARTA DE QUESO MANCHEGO - £4

Burnt manchego cheesecake made from authentic manchego cheese dop cream for an oozy centre.

TARTA DE SANTIAGO - £3.50

Almond cake from a galician family bakery since 1914.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please speak with a member of staff for more information.

TAPAS

Served from 12pm

ENSALADILLA RUSA - RUSSIAN SALAD - £4.95

A spanish classic, this dish is a creamy potato salad, delicately balanced with tender chunks of carrots and peas, all enrobed in mayonnaise.

GAMBAS PIL PIL - £7.95

Gambas al pil pil is a tantalizing spanish delicacy. Succulent, plump shrimp are gently sautéed in sizzling Olive oil with fiery red chili peppers and aromatic garlic. Served hot.

RIOJAN CHORIZO IN CIDER - £5.95

The robust, smoky flavor of chorizo sausage with the sweet and tangy notes of cider. Slices of savory chorizo are gently simmered in a bubbling, aromatic Pool of cider, allowing the sausage to soak up the intoxicating flavors. Served hot.

ALBONDIGAS -MEATBALLS - £5.95

Albondigas are spanish meatballs, a blend of ground meat, aromatic herbs, and spices, simmered in a flavorful tomato sauce, offering a taste of comfort and tradition in every bite.

TORTILLA ESPANYOL - SPANISH OMLETTE V - £4.95

This traditional spanish omelette, made with potatoes and onions, gently cooked in Golden Olive oil until tender and caramelized.

CROQUETAS - £5.95

Spanish croquetas, or "croquettes," made by blending béchamel sauce with various savory fillings, Choose from, ham, cheese or salted cod. Once shaped into cylinders, they are coated with breadcrumbs and fried to a perfect, crunchy exterior.

CHIPRONES - £7.95

Baby squid coated in a delicate, crispy batter, which adds a delightful crunch without overshadowing the natural flavor of the squid. Served with alioli and a slice of lemon.

PIMIENTOS DE PADRON VG - £4.95

Pimientos de padrón are a delightful spanish appetizer, known for their tantalizing mix of flavors. These small green peppers, typically mild but occasionally packing a surprising heat, are pan-fried until blistered and tender. Served simply with a sprinkle of coarse sea salt.

MORCILLA DE BURGOS - £5.95

Morcilla de burgos is a flavorful spanish blood sausage from the burgos region of Spain ,with a Rich history and a unique taste.

MUSHROOMS AL PIL PIL VG - £5.95

Mushrooms al Pil Pil is a savory Spanish dish that brings the earthy goodness of mushrooms to life in a sizzling, garlicky olive oil sauce. Sliced mushrooms sautéed until tender, absorbing the flavors of red chili peppers and aromatic garlic as they release their natural juices.

PATATAS BRAVAS V - £4.95

Cubed, fried potatoes served with a smokey bravas sauce and alioli.

Our products are carefully sourced from their respective countries and provinces of origin to ensure an authentic and delightful taste. We prioritise partnering with small, family-run traditional businesses in these regions whenever possible. In cases where this isn't feasible, we proudly collaborate with small enterprises based right here in Lancashire, strengthening our local small business community.

Our Aim is to share with you the essence of Spain, with a particular focus on andalucía and the canary islands, where we have cherished countless happy moments while raising our own family. We are truly grateful that you've chosen to embark on this culinary journey with us and for your unwavering support of our small, local business.
Thank you for being Part of our adventure.
Andy, Becky and the Team x



Drinks



DRAUGHT

- SAN MIGUEL ESPECIAL** £4.95
San Miguel Especial is a premium pilsner-style lager, golden in colour and sparkling, with a generous white creamy head and citrus aroma.
- BIRRIFICIO ANGELO PORETTI** £5.50
Birrificio Angelo Poretti is an easy-to-drink lager with fresh, thirst-quenching attributes, making it perfect to pair with food & elevate dining moments. This beer has mild body and a balanced bitterness.
- SHIPYARD AMERICAN PALE ALE** £5.50
An easy drinking, American style Pale Ale bursting with fruity, citrus hop flavour and gooseberry and pine aroma.
- SOMERSBY APPLE SPARKLING CIDER** £4.75
The flagship apple cider that gave Somersby its reputation - setting the standard for crisp and refreshing taste.

BOTTLES - BEER AND CIDER

- ESTRELLA DAMM** £3.50
Brewed according to the original 1876 recipe from, using only the best 100% natural ingredients, including pearl rice, a very Mediterranean ingredient that characterises Estrella Damm's unique flavour.
- DAMM INEDIT** £4.50
INEDIT is flavoured with spices, giving it its special taste and making it a one-of-a-kind beer.
- MALAGA VICTORIA** £3.95
Victoria is a refreshing beer with a balanced body and taste, perfect for drinking at any time of day. It is a light, golden colour and has a fine, sparkling, white head.
- ALHAMBRA RESERVA** £4.95
Slow crafted in Spain, Alhambra Reserva beer is made with the purest water from the Sierra Nevada mountains and the best cereals from the south of Spain, following the original recipe from 1925.
- REKORDERLIG WILD BERRIES CIDER 500ML** £5.50
A fresh tasting and juicy cider with the flavour and aroma of wild blueberries and raspberries, made with pure Swedish spring water.
- JOHN SMITH SMOOTH ALE** £3.50
Only available in cans
- DAURA DAMM GLUTEN FREE** £3.95
- SAN MIGUEL 0%** £2.95
- MADRÍ** £3.95
- CRUZCAMPO** £3.95
- MAHOU** £3.95

CRAFT & ARTISAN BEERS

- ER BOQUERON** £5.50
Spanish artisan beer made from natural ingredients, using Mediterranean Sea water from an area near Valencia known for its level of purity. Er Boqueron does not contain added gas, no filtration nor pasteurisation during the brewing process producing a light, refreshing and easy to drink beer.
- CERVEZA LA SOCARRADA** £6.50
La Socarrada is a Spanish craft beer made through a high fermentation process. La Socarrada is a winter honey ale, made with barley malt, rosemary and rosemary honey, hops and yeast.
- HOBGOBLIN IPA 500ML** £4.95
Heftily hopped & aroma packed, hobgoblin ipa stays true to its ancestral traditions. Brewed with fuggles, goldings & styrian hops and then amped up by the addition of some mighty american hops - this collision of old and new world hops provide an explosion of tropical aroma and a juicy bitterness.
- HOBGOBLIN RUBY 500ML** £4.95
This distinct Ruby beer's sweet caramel and fruity aromas tease the taste buds. Brewed with smooth and Rich chocolate and Crystal malts & a blend of fuggles and styrian golding hops. Expect a delicious full-bodied toffee flavour and a fruity finish of figs, raisins and dates.

SPIRITS AND LIQUORS

	<i>SNG</i>	<i>DBL</i>
SMIRNOFF VODKA	£4.50	£6.00
CORDONS GIN	£4.50	£6.00
BELLS WHISKEY	£4.50	£6.00
3 BARRELS VSOP BRANDY	£4.50	£6.00
BACARDI	£4.50	£6.00
CAPTAIN MORGANS BLACK	£4.50	£6.00
BAILEYS	£5.00	£5.00
JACK DANIELS	£6.00	£9.00
SOUTHERN COMFORT	£4.50	£6.00
MALIBU	£4.50	£6.00

PREMIUM SPIRITS

	<i>SNG</i>	<i>DBL</i>
CIROC VODKA	£6.00	£9.00
HENDRICKS GIN	£6.00	£9.00
JOHNNIE WALKER BLACK	£6.00	£9.00
COUVOSIER	£6.00	£9.00
WOODFORD RESERVE	£6.00	£9.00
WHITLEY NEIL		
RHUBARB AND GINGER GIN	£6.00	£9.00

SOFT DRINKS & MIXERS

COKE ORIGINAL	£1.95
DIET COKE	£1.75
FANTA ORANGE	£1.75
FANTA LEMON	£1.75
LEMONADE	£1.25
BRITVIC MIXERS	£1.50
J20 VARIOUS	£2.50
BOTTLED WATER	£1.75
SPARKLING WATER	£1.75

CAFÉ AND TÉ COFFEE AND TEA

CAFE SOLO Espresso.	£1.50
CAFE CORTADO Espresso with a dash of milk.	£1.80
CAFE CON LECHE Espresso with a dash of milk.	£2.00
CAFE BON BON Espresso, milk, condensed milk.	£2.20
AMERICANO Espresso and hot water.	£2.00
BARAQUITO Espresso, condensed milk, licour 43	£5.00
CARAJILLO Coffee with spanish brandy.	£5.00
MANZANILLA Camomile.	£1.50
FRUTAS Mixed Fruits.	£1.50
POT OF ENGLISH TEA FOR 1	£1.50

SANGRIA

AUTHENTIC HOMEMADE SANGRIA MADE FROM TEMPRANILLO WINE MIXED FRUIT AND LIQUORS. SOAKED FOR A LEAST 8 HOURS FOR AN AUTHENTIC SPANISH TASTE.

GLASS £7.00

1L JUG £18.00

TINTO DE VERANO £5
Red wine with Fanta Lemon served over ice.



Dip...Drizzle...Drink
TAPAS BAR & DELI