

## Cocktails

<b>MOJITO</b> <i>Bacardi, Lime, Mint, Soda</i>	£7.95	<b>COSMOPOLITAN</b> <i>Vodka, Cointreau, Cranberry juice</i>	£7.95
<b>MARGARITA</b> <i>Tequila, Cointreau, Lime Juice</i>	£7.95	<b>FRENCH 75</b> <i>Gin, Prosecco, Lemon Juice</i>	£7.50
<b>LONG ISLAND TEA</b> <i>Tequila, Gin, Vodka, Cointreau, Bacardi, Lemon juice, dash of Coke</i>	£8.95	<b>STRAWBERRY BELLINI</b> <i>Strawberry syrup, Prosecco</i>	£6.95
<b>SEX ON THE BEACH</b> <i>Vodka, Archers, Orange juice &amp; Strawberry syrup</i>	£7.50	<b>ESPRESSO MARTINI</b> <i>Espresso, Vodka, Kahlua</i>	£7.95
<b>BLUE HAWAII</b> <i>Vodka, Rum, Curacao &amp; Pineapple juice</i>	£7.50	<b>PINA COLADA</b> <i>Classic mixture of Malibu, coconut milk and pineapple juice</i>	£7.50

## Mocktails

<b>ELDERFLOWER COLLINS</b> <i>Elderflower cordial, soda, lemon and mint</i>	£3.50
<b>CRANBERRY BREEZE</b> <i>Cranberry juice, orange juice, soda, fruit</i>	£3.50
<b>VIRGIN SANGRIA</b> <i>Grape juice, cranberry juice, citrus fruit, soda</i>	£3.95
<b>VIRGIN MOJITO</b> <i>Mint, lime, apple juice, soda</i>	£4.95
<b>VIRGIN COSMOPOLITAN</b> <i>Cranberry juice, lime, soda, sugar syrup</i>	£4.95

## Hot & Cold Beverages

<b>COKE</b>	£2.65	<b>AMERICANO</b>	£2.00
<b>DIET COKE</b>	£2.65	<b>AMERICANO WITH MILK</b>	£2.20
<b>LEMONADE</b>	£2.65	<b>CAPPUCCINO</b>	£2.60
<b>APPLE JUICE</b>	£2.20	<b>LATTE</b>	£2.60
<b>ORANGE JUICE</b>	£2.20	<b>ESPRESSO</b>	£1.80
<b>CRANBERRY JUICE</b>	£2.20	<b>DOUBLE ESPRESSO</b>	£2.40
<b>J2O</b>	£2.95	<b>CORTADO</b>	£2.00
<b>STILL WATER</b>	£2.50	<b>MOCHA</b>	£2.80
<b>SPARKLING WATER</b>	£2.50	<b>SPANISH HOT CHOCOLATE</b>	£2.95
<b>TONIC / SLIMLINE TONIC</b>	£2.10	<b>TEA</b>	£2.00
<b>LIME &amp; SODA</b>	£2.10	<b>HERBAL TEA</b>	£2.50
<b>SODA</b>	£2.00	<b>LIQUOR COFFEE</b>	£5.95

## Desserts

**HOT CHOCOLATE FUDGE CAKE** Served with Vanilla Ice Cream  
**VANILLA CHEESECAKE** Served with Vanilla Ice Cream  
**CHURROS** Served with Chocolate Sauce.  
**MIXED ICE CREAM**  
 £5.95



# LA Cueva

*Spanish Tapas Restaurant  
& Wine Bar*

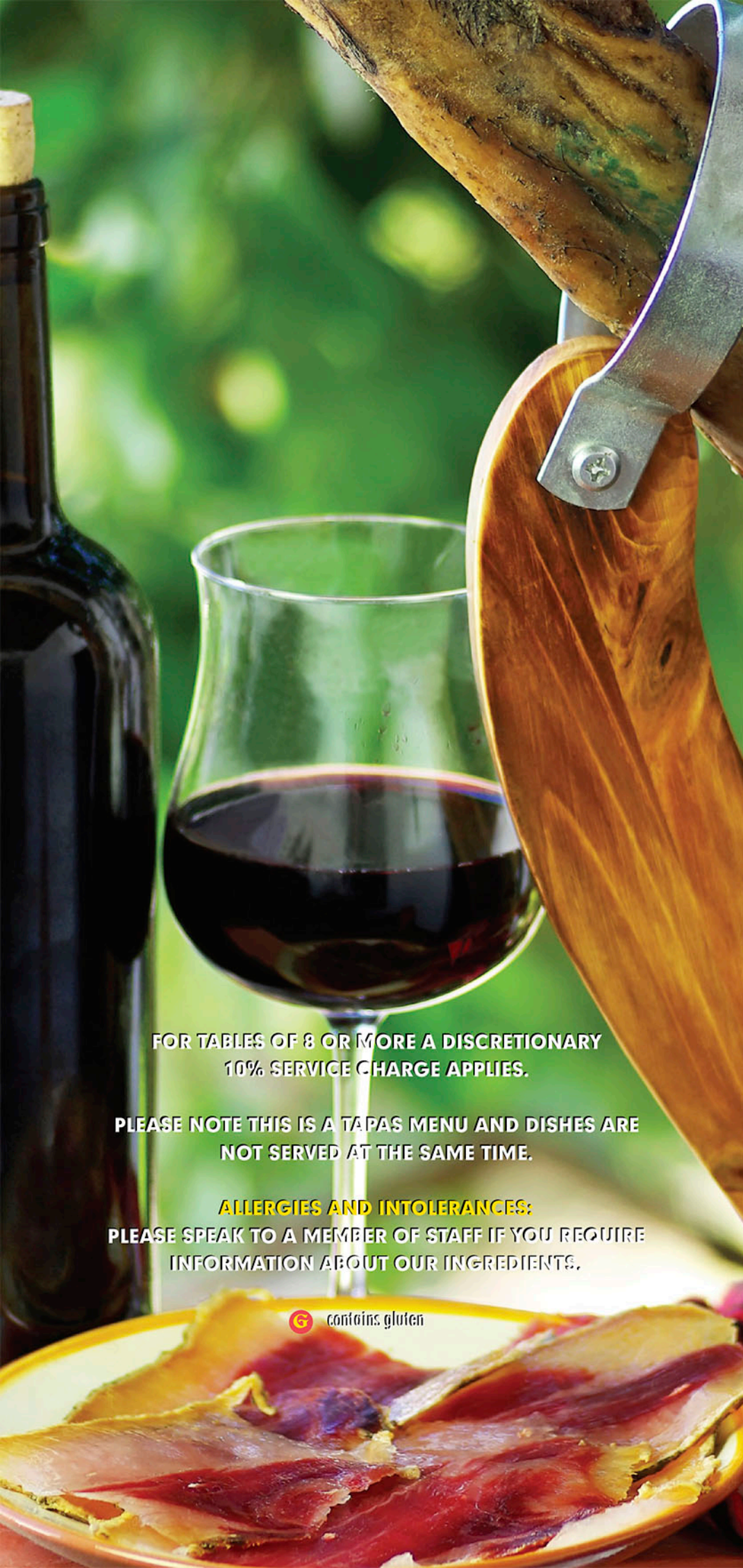


## Menu

0161 478 6969  
 8 Old rectory gardens, Cheadle SK8 1BX

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FOR TABLES OF 8 OR MORE A DISCRETIONARY  
10% SERVICE CHARGE APPLIES.

PLEASE NOTE THIS IS A TAPAS MENU AND DISHES ARE  
NOT SERVED AT THE SAME TIME.

**ALLERGIES AND INTOLERANCES:**  
PLEASE SPEAK TO A MEMBER OF STAFF IF YOU REQUIRE  
INFORMATION ABOUT OUR INGREDIENTS.

**G** contains gluten

## Cava / Prosecco

150ml — Bottle

### SPANISH CAVA BRUT

£7.50 £25.95

Bright, fresh and approachable Cava with floral and citrus aromas.  
Ideal as aperitif or to accompany starters or desserts.

### PROSECCO

£6.50 £21.95

Veuve Clicquot's fizz is a superb marriage of freshness and power.  
Rich notes of apricot, vanilla and brioche drift through  
a mouth-filling mousse.

## Champagne

### VEUVE CLICQUOT BRUT

£55.00

Veuve Clicquot's fizz is a superb marriage of freshness and power.  
Rich notes of apricot, vanilla and brioche drift through a mouth-filling mousse.

## Sangria

### RED WINE SANGRIA

JUG £18.95

GLASS

£6.95

### CAVA SANGRIA

JUG £21.00

GLASS

£7.95

## Beers & Ciders (330ml)

### SAN MIGUEL

£3.75

### ESTRELLA

£3.95

### PERONI

£3.95

### BECK'S BLUE

£3.45

### MAGNERS 568ml

£4.20

## Gin & Tonic

### GORDON'S

£5.95

### TANQUERAY 10

£6.95

### BOMBAY

£6.95

### GORDON'S GIN

£5.95

### STRAWBERRY

£6.95

### MEDITERRANEAN

### RHUBARB GINGER

£6.95

### PINK RHUBARB GIN

£6.95

### PARMA VIOLET

£6.95

### GORDON'S SICILIAN

£5.95

### HENDRICK'S

£6.95

### LEMON GIN

### GORDON'S PINK GIN

£5.95

## Spirits

25ml

50ml

On its own (each) £3.50

£5.95

With a mixer £5.95

£7.95

### VODKA

### COINTREAU

### SAMBUCA

### BACARDI

### CAPTAIN MORGAN

### KAHLÙA

### BRANDY

### SPICED

### JACK DANIELS

### TEQUILA

### COURVOISIER

### JAMESON

### DISARONNO

### MALIBU

### JOHNNIE WALKER

### BAILEYS

### TIA MARIA

### LICOR 43

### JAGERMEISTER

Wines - Gin & Tonic - Spirits



## Platos De Carne

<b>EMPANADAS - Meat Empanada</b> 	£6.95
Oven baked pastry filled with minced lamb and beef, ball peppers, onion, garlic, and olives.	
<b>PANCETTA DE CERDO - Pork Belly</b>	£6.50
Chargrilled pork belly served with our homemade barbecue style sauce.	
<b>ENSALADA LA CUEVA</b>	£8.95
Chargrilled chicken breasts, chorizo and halloumi on a bed of mixed salad dressed with a balsamic glaze.	
<b>ALBONDIGAS - Meatballs</b> 	£5.95
Authentic Spanish meatballs cooked in rich tomato sauce and herbs.	
<b>ALBONDIGAS CON MOZZARELLA - Meatballs with cheese</b> 	£6.95
Meatballs topped with mozzarella.	
<b>CHORIZO</b>	£6.50
Spicy sausage cooked in red wine, tomato sauce, onions and garlic.	
<b>POLLO ALLA CREMA - Creamy chicken</b>	£7.95
Chicken breast cooked in cream with smoked cheese, roasted garlic and parsley.	
<b>POLLO ALLA CAZADORA - Chicken stew</b>	£7.95
Chicken breasts cooked with chorizo, ball peppers, mushrooms and olives in tomato sauce and red wine.	
<b>BROCHETAS DE POLLO Y CHORIZO - Chicken &amp; chorizo</b>	£7.50
Grilled diced chicken breasts and chorizo with salad garnish.	
<b>HALLLOUMI Y CHORIZO</b>	£6.95
Grilled halloumi and chorizo with salad garnish.	
<b>CROQUETAS DE JAMON SERRANO - Ham croquettes</b> 	£5.95
Deep fried croquettes made with the finest Serrano ham and creamy béchamel.	
<b>COSTILLAS DE CERDO ADOBADO - Pork ribs</b> 	£5.95
Chef's special homemade barbecue marinated ribs.	
<b>ALITAS DE POLLO - Chicken wings</b>	£5.95
Grilled chicken wings marinated in garlic, paprika and a splash of brandy.	
<b>ESTOFADO DE CORDERO - Lamb stew</b>	£9.50
Chunks of tender lamb slow cooked with paprika, garlic, rosemary, onion and thyme.	
<b>PINCHOS DE CORDERO - Grilled lamb cubes</b>	£9.50
Bite sized lamb cubes marinated in oregano, olive oil and touch of chilli, served with chimichurri sauce.	
<b>LOMO DE BUEY - Steak</b>	£14.95
Sirloin steak served with chimichurri sauce.	

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 contains gluten

## Platos De Pescado

<b>GAMBAS PIL PIL - Chilli prawns</b>	£8.95
King prawn tails sautéed in olive oil, garlic, fresh chilli and tomato sauce.	
<b>GAMBAS AL AJILLO - Garlic prawns</b>	£8.95
King prawn tails sautéed in olive oil, garlic and parsley.	
<b>GAMBAS ALLA CREMA - Creamy prawns</b>	£8.95
King prawn cooked in cream with roasted garlic, white wine & parsley	
<b>CALAMARES FRITOS - Calamari</b> 	£6.95
Deep fried squid rings served with Alioli.	
<b>MEJILLONES EN SALSA ROJA - Mussels</b>	£7.95
Mussels cooked in tomato sauce, white wine, garlic, and a touch of cream.	
<b>GUISO DE MARISCOS - Seafood stew</b>	£8.95
Mixed seafood stewed in rich tomato sauce with garlic and aromatic herb.	
<b>LUBINA ALLA PLANCHA - Sea Bass</b>	£8.95
Grilled sea bass fillet.	
<b>CROQUETAS DE PESCADO - Fish croquettes</b> 	£6.95
Deep fried mixture of cod, salmon and potatoes, coated in panko bread crumbs, served with Alioli.	

## Las Paellas

for 1 for 2

<b>PAELLA DE MARISCOS - Seafood Paella</b>	£9.50	£15.95
Seafood paella containing mixed seafood, vegetables and saffron.		
<b>PAELLA DE POLLO - Chicken Paella</b>	£8.50	£14.95
Chicken paella with chorizo, vegetables and saffron.		
<b>PAELLA DE CORDERO - Lamb Paella</b>	£9.50	£16.95
Lamb paella with seasonal vegetables.		
<b>PAELLA VEGETARIANA - Vegetarian Paella</b>	£7.50	£13.95
Vegetarian paella with seasonal mixed vegetables.		



## Side Orders

<b>SAUTEED VEGETABLES</b>	£5.95	<b>GARLIC BREAD</b>	£4.50
<b>SIDE SALAD</b>	£4.50	<b>GARLIC BREAD</b>	
<b>MIXED OLIVES</b>	£3.95	<b>WITH CHEESE</b>	£4.95
<b>BASKET OF BREAD</b>	£4.50	<b>FRIES</b>	£3.50
<b>PITTA BREAD (2pcs)</b>	£2.50	<b>ALIOLI</b>	£1.00





## White Wines

— 175ml — 250ml — Bottle

<b>HOUSE WHITE</b>	£4.95	£5.95	£18.00
<b>SAUVIGNON BLANC</b>	£5.50	£6.95	£19.00
<i>Aromas of apple and ripe pear, with lightly floral notes. The palate has peach and citrus fruit, with zesty acidity giving a fresh finish. Perfect with Paella.</i>			
<b>PINOT GRIGIO</b>	£5.50	£6.95	£19.00
<i>Packed full of fruit with flavours of grapefruit and lemons; appealing wine, soft in the mouth with a delicate finish.</i>			
<b>CHARDONNAY</b>			£21.00
<i>Refreshingly unoaked, citrus and white peach flavours combine with a zesty fresh acidity. (And clean, bright mineral finish)</i>			

## Red Wines

— 175ml — 250ml — Bottle

<b>HOUSE RED</b>	£4.95	£5.95	£18.00
<b>SHIRAZ</b>	£5.50	£6.95	£19.00
<i>Aromas of plums, blackberries, and cherry with a hint of milk chocolate. Rich and spicy on the palate with dark fruit, balancing acidity and soft tannins. Great with meaty dishes.</i>			
<b>TINTO RIOJA</b>	£6.00	£7.50	£21.50
<i>Rich redcurrant and raspberry aromas, youthful and very refreshing with hints of liquorice.</i>			
<b>VINO RIOJA</b>	£6.00	£7.50	£21.50
<i>Rich redcurrant and, youthful and very refreshing with hints of liquorice.</i>			
<b>MERLOT</b>	£5.50	£6.95	£19.00
<i>A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine</i>			
<b>MALBEC</b>			£26.00
<i>This juicy fruit of Malbec combines beautifully with the subtle spiciness of Bonarda resulting in a wine which is velvety smooth on the outside but macho on the inside</i>			

## Rose Wines

— 175ml — 250ml — Bottle

<b>PINOT BLUSH ROSÉ</b>	£5.50	£6.95	£19.00
<i>Classic Spanish rosado - easy drinking with strawberry notes and fresh acidity. Dry, approachable and well-balanced.</i>			
<b>WHITE ZINFANDEL ROSÉ</b>	£5.50	£6.95	£20.00
<i>Dip your toes into the palate-pleasing flavours of sun-ripened strawberries, succulent pears, lush pineapple, and juicy peach.</i>			

## Platos Vegetarianos

<b>PATATAS BRAVAS - Potatoes</b>	£4.95
<i>Crispy, spiced potatoes cooked with onions, paprika, chilli and herbs.</i>	
<b>PATATAS BRAVAS CON MOZZARELLA</b>	£5.75
<i>- Potatoes with cheese</i>	
<b>TORTILLA ESPAÑOLA - Spanish omelette</b>	£5.50
<i>Spanish omelette with potatoes and spinach served on a bed of salad leaves.</i>	
<b>PASTA FILO - Feta cheese parcels</b> 	£5.95
<i>Deep fried filo pastry filled with feta cheese and spinach.</i>	
<b>HOUMOUS Y PITTA</b> 	£5.50
<i>Homemade hummus served with toasted pitta bread.</i>	
<b>CHAMPIÑONES AL AJILLO - Garlic mushrooms</b>	£6.50
<i>Mushrooms sautéed in garlic olive oil with cream and touch of tomato sauce.</i>	
<b>BRUSCHETTA</b> 	£6.95
<i>Toasted ciabatta bread topped with chopped tomatoes, red onions &amp; garlic, and basil oil.</i>	
<b>ENSALADA MEDITERRANEA - Feta cheese salad</b>	£7.95
<i>Mixed leaves, ball peppers, cucumber, tomatoes, olives, feta cheese and red onion dressed with basil oil and balsamic glaze.</i>	
<b>HALLOUMI</b>	£6.00
<i>Grilled sliced halloumi served on a bed of salad garnish and balsamic glaze</i>	
<b>PASTEL DE BERENJENAS - Aubergine bake</b>	£6.95
<i>Layers of baked aubergine, mushrooms and spinach, baked in tomato sauce, topped with mozzarella.</i>	
<b>CROQUETAS DE QUESO DE CABRA</b> 	£5.95
<i>Goat Cheese Croquettes</i>	
<i>Deep fried balls of goat cheese and béchamel coated in breadcrumbs. chilli &amp; olive oil</i>	

