



# MAIN MENU

## Platos Vegetarianos

Patatas Bravas – Potatoes	£6.95
Crispy, spiced potatoes cooked with onion, paprika, chilli, herbs	
Patatas Bravas Con Mozzarella	£7.50
Potatoes as above with mozzarella cheese	
Tortilla Espanola – Spanish Omelette	£7.95
Spanish Omelette with potatoes, spinach and peppers	
Pasta Filo – Feta Cheese Parcels (G)	£7.25
Deep fried filo pastry filled with feta cheese and spinach	
Hummus & Pitta (G)	£6.85
Homemade hummus served with toasted pitta bread	
Champinones Al Ajillo - Garlic Mushrooms	£9.95
Mushrooms sautéed in garlic, olive oil with cream and touch of tomato sauce	
Brushetta (G)	£6.95
Toasted ciabatta bread topped with chopped tomatoes, red onions, garlic, basil oil	
Ensalada Mediterranea - Feta Cheese Salad	£9.95
Mixed leaves, peppers, cucumber, tomatoes, olives, feta cheese, red onion, basil oil and balsamic glaze	
Halloumi	£7.25
Grilled sliced halloumi served on a bed of salad garnish, balsamic glaze	
Pastel De Berenjenas - Aubergine Bake	£9.80
Layers of baked aubergine, mushrooms and spinach, baked in a tomato sauce topped with mozzarella	
Pisto Manchego	£9.95
Traditional Spanish sauté, courgette, ball peppers, aubergine and tomatoes, sprinkled with Manchego cheese	
Croquetas De Queso De Cabra - Goats Cheese Croquettes (G)	£6.95
Deep fried balls of goats cheese and bechamel sauce coated in breadcrumbs	
Sauteed Vegetables	£8.95
A mix of seasonal vegetables sauteed in olive oil and herbs	
Padron Peppers	£6.95
Traditional Spanish peppers sauteed in olive oil	

## Platos De Pescado

Gambas Pil Pil - Chilli Prawns	£12.95
King prawn tails sauteed in olive oil, garlic, fresh chill and tomato sauce	
Gambas Al Ajillo - Garlic Prawns	£12.95
King prawn tails sauteed in olive oil, garlic and parsley	
Creamy Prawns	£12.95
King prawn tails cooked in cream with roasted garlic, white wine and parsley	
Calamares Fritos - Calamari (G)	£8.95
Deep fried squid rings served with alioli	
Mejillones En Salsa Roja - Mussels	£13.95
Mussels cooked in tomato sauce, white wine, garlic and a touch of cream	
Lubina Alla Plancha - Sea Bass Filled	£10.95
Served with cream, dill, mushroom, spring onion sauce	
Oven Baked Salmon	£10.95
Served with cream, dill, mushroom, spring onion sauce	
Croquetas De Pescado - Fish Croquettes (G)	£8.95
Deep fried mixture of cod, salmon & potatoes, coated in panko breadcrumbs, served with alioli	

## Las Paellas

	for 1	for 2
Paella De Mariscos - Seafood Paella	£16.95	£26.95
Seafood paella with mixed seafood, vegetables & saffron		
Paella De Pollo - Chicken Paella	£16.95	£26.95
Chicken with chorizo, vegetables & saffron		
Paella De Cordero - Lamb Paella	£16.95	£26.95
Lamb with vegatables & saffron		
Paella Vegetarina - Vegetarian Paella	£12.95	£19.95
Seasonal mixed vegatables & saffron		

## Platos De Carne

Meat Empanadas (G)	£9.95
Oven baked pastry filled with minced lamb, ball peppers, onion, garlic	
Pancetta De Cerdo - Pork Belly	£9.95
Chargrilled pork belly served with our homemade barbecue style sauce	
Ensalada La Cueva	£14.95
Chargrilled chicken breast, chorizo, halloumi on a bed of mixed salad dressed with a balsamic glaze	
Albondigas - Meatballs (G)	£8.95
Authentic Spanish meatballs cooked in a rich tomato sauce and herbs	
Albondigas Con Mozzarella - Meatballs with cheese (G)	£9.95
Authentic Spanish meatballs cooked in a rich tomato sauce and herbs, topped with mozzarella	
Chorizo	£10.95
Spicy sausage cooked in red wine, tomato sauce, onions & garlic	
Pollo Alla Crema - Creamy Chicken	£12.95
Chicken breast cooked in cream with smoked cheese, roasted garlic and parsley	
Pollo Y Funghi Alla Crema - Creamy Chicken & Mushroom	£13.95
Chicken breast & mushrooms cooked in cream with smoked cheese, roasted garlic, parsley and touch of tomato sauce	
Pollo Alla Cazadora - Chicken Stew	£13.95
Chicken breast cooked with chorizo, ball peppers, mushrooms and olives in a tomato sauce and red wine	
Brochetas De Pollo Y Chorizo - Chicken & Chorizo	£9.95
Grilled diced chicken breast and chorizo with salad garnish	
Halloumi Y Chorizo	£9.95
Grilled halloumi and chorizo with salad garnish	
Croquetas De Jamon Serrano - Ham Croquettes (G)	£6.95
Deep fried croquettes made with the finest serrano ham and creamy bechamel	
Costillas De Cerdo Adobado - Pork Ribs (G)	£9.95
Chef's special homemade barbecue marinated ribs	
Alitas De Pollo - Chicken Wings	£7.95
Grilled chicken wings marinated in garlic and paprika	
Estofado De Cordero - Lamb Stew	£13.95
Chunks of tender lamb, slow cooked with paprika, rosemary, onion, thyme	
Pinchos De Cordero - Grilled Lamb Cubes	£12.95
Bite sized Lamb cubes marinated in oregano, olive oil, garlic paprika served with chimichurri sauce	
Lomo De Buey - Steak	£19.95
Sirloin steak served with chimichurri sauce	

## Cheff Special

Slow cooked lamb with potatoes, carrot, peppers, peas, garlic & parsley	£14.95
Chicken breast cooked with potatoes, onion, peppers, cherry tomatoes, garlic,parsley, chilli sauce and touch of homemade tomato sauce	£13.95
White beans stew cooked with chorizo, black pudding, onion, garlic and oregano	£12.95
Creamy&Chilli Prawns	£13,95
King prawn cooked with garlic, white wine, cream, parsley, fresh chilli and touch of tomato sauce	

## Side Orders

Side Salad	£6.50	Garlic Bread	£4.95
Mixed Olives	£4.50	Garlic Bread & Cheese	£5.95
Mixed Olives & Feta Cheese	£5.50	Fries	£4.95
Bread Basket	£4.95	Alioli	£1.50
Pitta Bread (2 pieces)	£2.95		



# DRINK MENU

## White Wines

	125 ml	175 ml	250 ml	Bottle
Sauvignon Blanc	£5.95	£6.95	£8.50	£24.95
<i>Aromas of apple and ripe pear with lightly floral notes the palate has peach &amp; citrus fruit with zesty acidity giving a fresh finish, perfect with Paella</i>				
Pinot Grigio Dello Venezie	£5.95	£6.95	£8.50	£24.95
<i>Packed full of fruit with flavours of grapefruit &amp; lemons, appealing wine, soft in the mouth with a delicate finish</i>				
The Listening Station Chardonnay				£25.95
<i>Lifted aromas of ripe white peaches and tropical fruits followed by melon and citrus</i>				
Vetiver Rioja Blanco				£27.95
<i>Stylish white rioja with plenty of fruit and a touch of tasty oak. Perfect with cream based and chicken dishes</i>				
Orballo Albarino				£28.95
<i>Albariflo has all the things you want from a great seafood wine, stone fruit aroma, freshness wild herbs and great texture on the palate</i>				

## Red Wines

	125 ml	175 ml	250 ml	Bottle
<b>Tesoro Monastrell Shiraz</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.50</b>	<b>£24.95</b>
<i>Aromas of plums, blackberries and cherry with a hint of milk chocolate. Rich &amp; spicy on the palate with dark fruit, balancing acidity &amp; soft tannins great with meaty dishes</i>				
<b>Bodegas Rasillo Tinto Rioja</b>	<b>£5.95</b>	<b>£6.95</b>	<b>£8.50</b>	<b>£26.95</b>
<i>Rich redcurrant &amp; raspberry aromas, youthful &amp; very refreshing with hint of liquorice</i>				
<b>Peculiar Mr Pat Merlot</b>				<b>£25.95</b>
<i>Bright, plush, deeply tasty Merlot from riverland vineyards, this is abundant in freshly picked red fruit with a soft tannic profile and a long moreish finish</i>				
<b>Albacea Monastrell</b>				<b>£27.95</b>
<i>Ripe bramble fruit and plum aromas with hints of toasty oak and vanilla. Pairs well with rich stews</i>				
<b>Niento Malbec</b>				<b>£28.50</b>
<i>An alluring blend of blackberry, plum fruit, clove, pepper and cinnamon spice. The palate is silky and warming with more black fruit and dark cherries</i>				

## Rose Wines

	125 ml	175 ml	250 ml	Bottle
Borsao Rose	£5.95	£6.95	£8.50	£25.95
Classic Spanish rosado - easy drinking with strawberry notes and fresh acidity, dry, approachable and well balanced				
White Zinfandel Rose	£5.95	£6.95	£8.50	£25.95
Dip your toes into the palate pleasing flavours of sun ripened strawberries, succulent pears, lush pineapple and juicy peach				

## Cava / Prosecco

	150 ml	Bottle
Fauno Cava Brut	£9.95	£29.95
Bright, fresh and approachable cava with floral & cirrus aromas idea as aperitif or to accompany starts or desserts		
Prosecco	£8.95	26.95
Classic Italian sparkling wine for any occasion		

## Champagne

	Bottle
Veuve Clicquot Brut	£85.00
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

	Jug	Glass
Red Wine Sangria	£24.95	£8.95
Cava Sangria	£26.95	£9.95

## Beers (Draught)

	Sml	Lge
Estrella	£4.95	£6.95
Victoria Malaga	£4.95	£6.95

## Beers & Ciders (330 ml)

San Miguel	£4.95
Estrella	£4.95
Peroni	£4.95
Alcohol Free Beer	£3.95
Kopparberg (Mixed fruit or strawberry & lime)	£5.95

## Gin & Mixer

Gordons	£7.50
Gordons Flavoured Gins	£7.50
Bombay	£8.95
Hendricks	£8.95
Tanqueray	£8.95

## Spirits

	25 ml	50 ml
On Its Own	£5.00	£8.50
With a Mixer	£7.50	£10.50

Vodka, Bacardi, Brandy, Cointreau, Tequila, Disaronno, Baileys, Malibu, Tia Maria, Sambuca, Kahlua, Jack Daniels, Jameson, Johnnie Walker, Licor 43, Captain Morgan Spiced, Jägermeister

## Soft Drinks

Coke / Diet Coke	£3.50
Lemonade	£3.50
Pineapple	£3.50
Apple Juice	£3.50
Orange Juice	£3.50
Cranberry Juice	£3.50
J20 (Various Favours)	£3.95
Still Water	£2.95
Sparkling Water	£2.95
Tonic / Slimline	£2.95
Lime & Soda	£2.95
Soda	£2.00

## Hot Drinks

Americano	£3.20
Americano with Milk	£3.20
Cappuccino	£3.95
Latte	£3.95
Espresso	£2.95
Double Espresso	£3.50
Cortado	£2.95
Hot Chocolate	£3.95
Tea	£2.80
Herbal Tea	£3.20
Carajillo	£6.50
(Liquor 43 & Espresso)	
Liquor Coffee	£8.50