



# Menu



## SOPAS

Today's fresh, homemade soup, served with bread  
ASK YOUR WAITER FOR DETAILS

£3.95

## COLD TAPAS

**Aceitunas - Marinated Olives (V)** £2.30

**Boquerones - Spanish White Anchovies** £4.95

Large Spanish white anchovy fillets in vinegar

**Jamón Serrano - Spanish Cured Ham** £5.45

Special Spanish cured ham, crisp and tasty with olives

**Entremeses Variados** £6.45

A platter of sliced Spanish sausage and cured ham topped with olives and gorgonzola cheese

## HOT TAPAS

**Champiñones con Queso (V)** £5.95

Stuffed mushrooms with gorgonzola cheese

**Mejillones a Pincho's (Fresh Mussels)** £5.95

Fresh live mussels cooked in a great combination of cream, white wine, leeks and herbs (Recommended)

**Aguacate al Chef** £5.95

Half an avocado topped with prawns and tuna in a creamy sauce, topped with mozzarella cheese, baked in the oven and served with tomato and herb sauce

**Melón y Jamón Serrano** £5.95

A generous portion of fresh melon topped with the finest Spanish ham

**Champiñones Rellenos** £5.95

Deliciously filled mushrooms baked in the oven with pâté and topped with cheese

**Gambas Tigre - Mediterranean Prawns** £8.95

5 large whole black tiger prawns, served in our own garlic and lemon sauce

**Gambas piri piri - King Prawns in piri piri** £6.95

Headless king prawns cooked in our own piri piri sauce

**Gambas al Ajo - Garlic King Prawns** £6.95

Headless king prawns cooked in garlic and white wine

**Gambas Bravas - Spicy King Prawns** £6.95

Headless king prawns topped with our own spicy tomato sauce

**Calamares a Pincho's - Battered Calamari** £5.95

Squid fried in batter, served with salad garnish and tartar sauce

**Pulpo a la Gallega - Octopus a la Gallega** £6.95

Tender pieces of octopus cooked to perfection, served on a bed of new potatoes topped with olive oil and paprika

**Pasteis de Bacalao - Sun Dried Cod Pastels** £4.45

Deep-fried traditional Portuguese sun-dried cod pastels, served with tartar sauce

**Sardinas a la Plancha - Grilled Sardines** £5.65

Grilled sardines topped with strips of pepper, onion, garlic and parsley sauce

**Chanquetes - Whitebait** £5.95

Deep-fried blanched whitebait served with a salad garnish

**Muselitos do Mar - Breaded Crab Claws** £4.95

Deep fried crab claws served with tartar sauce and a salad garnish

**Pollo y Ajo - Chicken in Garlic (on the bone)** £5.65

Succulent pieces of chicken, oven baked with garlic and white wine

**Frango Piri Piri - Chicken in Piri Piri Sauce** £5.85

Large pieces of chicken (on the bone), oven baked to serve with our own spicy piri piri sauce

**Allas de Pollo - Chicken Wings** £4.95

Chicken wings with our chef's own barbecue sauce

**Costillas - Spare Ribs** £5.95

Spare ribs cooked in our own glazed tomato and BBQ sauce

**Fabada Asturiana** £4.95

**Traditional Meat and Bean Stew**

Bean stew with pork, chorizo and black pudding from Asturias

**Lomo a la Parrilla - Boneless Pork Loins** £5.45

Grilled loin of pork, tossed with onions and potatoes

**Chorizo Riojana - Spanish Sausage in Red Wine** £5.95

Sliced hot Spanish sausage cooked in red wine and garlic

**Garvanzos con Chorizo** £5.25

Chick peas with spicy Spanish sausage



# Menu



## MORE HOT TAPAS

- Patatas Cremosas - Creamy Potatoes with Bacon** £4.95  
Fried potatoes with bacon and cheese sauce
- Riñones y Jerez - Kidneys and Sherry** £5.65  
Lamb kidneys cooked in a delicious sherry and mushroom sauce
- Higado - Livers** £5.45  
Liver cooked with onions in a sage and red wine sauce
- Albóndigas - Meatballs** £5.95  
Fresh meatballs served in a tomato and onion sauce
- Traditional "Picado" - Madeira Style Beef** £7.45  
Tender cubes of beef, pan-fried in a delicious demi-glace, red wine and pepper sauce served over sliced potatoes
- Champiñones y Ajo - Mushrooms in Garlic (V)** £4.35  
Mushrooms cooked in garlic and butter
- Berenjenas Rellenas - Stuffed Aubergine (V)** £4.75  
Aubergine stuffed with mixed vegetables in tomato sauce and topped with melted mozzarella cheese
- Tortilla - Spanish Omelette (V)** £3.95  
Our own Spanish omelette served with a salad garnish
- Pimientos de Piquillo Rellenos (V)** £4.95  
**Stuffed Peppers**  
Stuffed roasted peppers with creamed mixed vegetables
- Patatas Bravas - Spicy Potatoes (V)** £3.95  
Deep fried potatoes topped with a tomato and chilli sauce - an absolute must that goes with everything
- Arroz de Pimientos - Yellow Rice and Peppers (V)** £4.25  
Savoury rice cooked with paella spices and peppers
- Pinchos de Cordero - Lamb Kebab** £6.45  
Tender pieces of lamb grilled on a skewer, served with a salad garnish and fried potatoes
- Pinchos de Pollo - Chicken Kebab** £5.95  
Tender chicken breast pieces grilled on a skewer served with a salad garnish and fried potatoes
- Pinchos Morunos - Pork Kebab** £5.95  
Tender pieces of marinated pork loin cubes, freshly grilled, served with a salad garnish and fried potatoes
- Pinchos de Marisco - Seafood Kebab** £6.95  
Skewered calamares and king prawns, grilled to perfection, served in garlic and white wine

## SALADS

- Mixed or Green Salad** £3.95
- Caesar Salad** £3.95
- Chicken Caesar Salad (Main)** £8.95

## BREADS

- Bread and Butter or Alioli** £1.75
- Garlic Bread** £2.45
- Garlic Bread with Cheese** £2.95

## SIDE ORDERS

- Potatoes (Fries, Sauté, New)** £2.45
- Seasonal Vegetables (2 veg)** £2.95

## PESCADO - FISH

All our fish dishes are freshly cooked to order.  
Please allow extra time

- Espetada de Pescado** £15.95  
Tender pieces of monkfish, squid, king prawns and red peppers grilled to perfection, drizzled with melted garlic butter and white wine. **Served hanging on the spit**, with new potatoes and seasonal vegetables
- Rubalo (Seabass) na Grelha** £15.95  
Filletted or whole seabass grilled to perfection, topped with a delicious light white wine and pesto sauce. Served with new potatoes and seasonal vegetables
- Filete de Salmón** £12.95  
A boneless salmon steak grilled to perfection, served with a delicious light creamy white wine and butter sauce. Served with new potatoes and seasonal vegetables

## ESPECIALIDADES DE PESCADO

- Espada Com Banana (Black Scabbard)** £14.95  
Filletted black scabbard fish cooked to perfection and topped with a sliced banana, fried in a delicious light brandy and butter sauce. Served with new potatoes and seasonal vegetables (**Recommended Special Recipe**)
- Rape a la Galega (Monkfish)** £15.95  
Chunks of monkfish cooked to perfection, topped with a fantastic creamy tomato sauce with king prawns and fresh mussels. Served with new potatoes and seasonal vegetables (**Recommended**)



# Menu



## PAELLAS

**Paella Mixta (For 2 to Share) £28.95**  
Traditional Spanish savoury dish made of rice, meats and shellfish **(Also available as meat only)**. Please allow a minimum of 40 minutes **(Recommended)**

**Paella Marinera (For 2 to Share) £28.95**  
Traditional Spanish savoury dish made of rice, fish and shellfish. Please allow a minimum of 40 minutes

**Paella Vegetariana (For 2 to Share) (V) £20.95**

All paellas are available in larger sizes, please ask your "Camarero" for information and prices

## ESPECIALIDADES

**Cordero a la Plancha £14.95**  
Lamb steaks grilled to perfection, topped with our own tasty sauce. Served with potatoes and seasonal vegetables

**Picado a Pincho's £14.95**  
Rump steak, cut into chunks, pan-fried in a delicious demi-glace, red wine and pepper sauce with mushrooms. Served with potatoes and seasonal vegetables

**Tournedo Rossini Traditionnel £20.95**  
230 grams (8oz approx) of the finest matured fillet steak grilled to your taste, on a giant crouton, topped with a slice of Brussels pâté and a fabulous Madeira wine sauce. Served with potatoes and seasonal vegetables

**Espetada de Pollo y Chorizo £13.95**  
Grilled tender chunks of chicken breast, skewered with chunks of chorizo and a hint of garlic, grilled to perfection and drizzled with melted garlic butter. **Served hanging on the spit**, with potatoes and seasonal vegetables

**Espetada Tradicional £14.95**  
Chunks of British rump steak, skewered on a spit with bay leaf and garlic, grilled to your taste and drizzled with melted garlic butter. **Served hanging on the spit**, with potatoes and seasonal vegetables

## CARNES - MEATS

All our meat dishes are freshly cooked to order. Please allow extra time

**Pollo Champiñones £10.95**  
Grilled breast of chicken topped with mushrooms and a delicious white wine and brandy creamy sauce. Served with potatoes and seasonal vegetables

**Pollo Parmigana £11.45**  
Grilled chicken breast topped with Parma ham and grated mozzarella topped with a delicious light white wine and tomato sauce. Served with potatoes and seasonal vegetables

**Espetada de Pollo £12.95**  
Grilled tender chunks of chicken breast, skewered on a spit with onions, peppers and a hint of garlic, grilled to perfection and drizzled with melted garlic butter. **Served hanging on the spit**, with potatoes and seasonal vegetables

**Pollo Gorgonzola £11.45**  
Chargrilled chicken breast with mushrooms in a delightful gorgonzola and cream sauce. Served with potatoes and seasonal vegetables

**Solomillo y Gorgonzola £16.95**  
Sirloin steak grilled to your taste, topped with our chef's homemade gorgonzola sauce. Served with potatoes and seasonal vegetables

**Solomillo (Sirloin Steak) £15.95**  
250 grams (9oz approx) of the finest matured sirloin steak grilled to your taste, on its own **or with your choice of Peppercorn or Diane sauce**. Served with sauté potatoes and seasonal vegetables

**Filete (Fillet Steak) £19.95**  
230 grams (8oz approx) of the finest matured fillet steak grilled to your taste, on its own **or with your choice of Peppercorn or Diane sauce**. Served with potatoes and seasonal vegetables

