

Tapas Fria's Cold dishes

Olives (gf)(ve)	4.50
Almonds (gf)(ve)	4.50
Habas fritas (gf)(ve)	3.50
Jamon serrano (gf option available)	5.50
Jamon iberico (gf option available)	18.50
Manchego sundried tomatoes (gf)(v)	4.25
Idiazadel, quince & walnuts (gf)(v)	4.50
Anchovies (gf)	8.50
Meatboard (gf option available)	19.50
Cheese board (v)	14.50
Paprika chickpeas (gf)(ve)	3.0

Patatas

Aioli y salsa bravas (gf)(ve)	6.50
Garlic mayonnaise & bravas sauce	
Salsa picos (gf)(v)	7.00
Creamy blue cheese sauce	
Salsa chimichurri (gf)(ve)	6.75
A fresh tangy herb sauce	
Paprika & thyme salt (gf)(ve)	6.00

Bread & dips

Bread & oil (gf option available)(ve)	4.00
Extra virgin olive oil and balsamic vinegar	
Bread & salsa (gf option available)(ve)	6.50
Served with romesco, aioli and oil	
Pan con sobrasada (gf option available)	6.50
Chorizo spread with honey and maldon salt	
Pan con tomate (gf option available)(ve)	5.50
To include ham	6.50
To include Anchovies	7.50

Paella

PRICE PER 2 PPL	
Carne Y Mariscos Mixed (gf)	38.00
Carne Meat (gf)	35.00
Mariscos Seafood (gf)	35.00
Verduras Vegetable (gf)(ve)	32.00

Pintxos

Check our blackboards to see our selection of tasty pintxos

Pablo's Seasonal Tapas

Hearty Lentil stew (gf)(ve)	7.00
Creamy lentil and carrots, topped with crispy parsnip garnish	
Basque garlic soup (ve)	6.25
Served with rosemary and thyme croutons	
Baked Manchego (gf option available)(v)	7.50
Baked in piperade and topped with hot honey	
Braised leeks and idiazabal crisp (gf)(v)	7.75
Served with romesco sauce	
Sobrasada tortilla (gf)	9
Topped with whipped manchego	
Chorizo and cider (gf)	8.75
Stewed in traditional basque cider and caramelized onions	
Prawn Bisque (gf)	8.75
Inspired from the classic Ttoro stew and served with butterflied prawns	

Pablo's Classics

Aubergine molasses (gf)(ve)	7.50
Mediterranean vegetables (gf)(ve)	7.50
Buffalo cauliflower (gf)(ve)	7.50
Spinach & chickpea (gf)(ve)	7.50
Andalusian classic, simmered with garlic, olive oil, and a blend of warm spices	
Panko Goats cheese (v)	8.00
topped with roasted pine nuts, honey and artisan quince jelly	
Tortilla Española (gf)(v)	8.00
Spanish omelette, soft and runny in the centre, made with golden free-range eggs, confit onions and potatoes	
Champiñones al ajillo (gf)(ve option)	7.50
sauteed mushrooms in creamy garlic and white wine sauce	
Gambas pil pil (gf)	8.50
Calamares	8.50
Galician octopus (gf)	12.00
Salt cod fritters (gf)	8.00
Served with lemon and aioli	
Pollo al ajillo (gf)	8.50
A classic spanish dish of chicken and mushrooms cooked in a garlic and white wine sauce	
Albondigas Meatballs	7.75
spanish meatballs in tomato sauce	
Chorizo and romesco (gf)	8.75
Pork belly (gf)	8
Crispy pork belly with a Pedro Ximinez glaze	
Croquetas del dia	3.00
Ask a member of staff for the flavour of the day	Each
Steak and salsa picos (gf)	9.00
Served with creamy blue cheese sauce	

Please allow 45 minutes for the paellas to be cooked, last orders 45 minutes before the kitchen closes

Please talk to a member of staff regarding any allergies you have, (v) vegetarian, (gf) gluten free, (ve) vegan.

A discretionary 10% service charge will be added to your bill

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