

# Pablo's Tapas

## **Tapas Frias** *Cold Dishes*

Jamón Serrano (gf)	5.5
Jamon Iberico (gf)	18.5
Manchego Sundried Tomatoes (gf)(v)	7.5
Idiazabal quince jelly and walnut (gf)(v)	4.25
Anchovies (gf)	8.5
Meat Board (gf option available)	19.5
Cheese Board (v)	14.5
Seasonal Ensalada (gf)(ve)	7.5
Paprika chickpea (gf)(ve)	3

## **Para Picar** *Nibbles*

Olives (gf)(ve)	4.5
Almonds (gf)(ve)	4.5
Habas fritas (gf)(ve)	3.5
Bread & Oil (gf option available)	4
Pan con Salsas <i>Bread with dips</i>	6.5
Pan con Sobrasada	6.5
Pan con Tomate (ve)	5.5
To include serrano ham	6.5
To include Anchovies	7.5

## **Seasonal**

Padron peppers (ve)(gf)	6.5
Optional- topped with Jamon Serrano	7
Pan fried artichoke and Menestra (ve)(gf)	7.75
Served with walnut and pea puree	
Pressed mushroom and manchego pintxos (v)	3.5
Griddled asparagus (gf)	7.5
served with fried egg and Idiazabal	
Hake in Salsa verde (gf)	8.75
Served in a fresh parsley sauce with asparagus	
Plaza Nueva-Style cod	9
Baked cod in garlic crumb with piquillo	
Shredded beef and Basque flatbread (gf)	8.5
Sukalki con Talo	10
Chargrilled Lamb cutlets (gf)	4
served with loaded potato and chimichurri	
Pablos stacked pintxos	
Morcilla, grated tomato, piquillo and quail egg	

## **Pablo's Classics**

Patatas Bravas (ve)(gf)	6.5
Patatas Cabrales (v)(gf)	7
Croquetas Del Dia	£3 each
Aubergine Molasses (ve)(gf)	7.5
Spinach & Chickpea (ve)(gf)	7.5
Buffalo Cauliflower (ve)(gf)	7.5
Panko Goats cheese (v)	8
Mediterranean Vegetables (ve)(gf)	7.5
Basque Tortilla <i>Made to order</i> (v)(gf)	8
Gambas Pil Pil (gf)	8.5
Calamares	8.5
Galician Octopus (gf)	12
Salt Cod Fritters (gf)	8
Pork Belly <i>Pedro Ximinez sauce</i> (gf)	8
Chorizo y Romesco (gf)	8.75
Fillet Steak la Cabrales (gf)	9
Pollo al Ajillo (gf)	8.5
Champiñones al ajo (gf)(ve option)	7.5
Albondigas	7.75
Battered fish bites (gf)	7.5
Mussels in cider and cream sauce	9

## **Pintxos**

Please see the blackboard for the monthly pintxos flavours.

*All our bread is homemade, baked in-house every morning*

## **Paella**

Paella Carne y Mariscos (gf)	32
Paella Carne	30
Paella Pescado (gf)	30
Paella Verduras (gf) (ve)	28

*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*