

# Pablo's Tapas

## Para Picar *Nibbles*

Olives (gf)(ve)	4
Almonds (gf)(ve)	4
Habas fritas (gf)(ve)	2.5
Bread & Oil (gf option available)	3
Jamón Serrano (gf)	5.5
Jamon Iberico (gf)	16.5
Manchego Sundried Tomatoes (gf)	5.5
Pan con Aioli	4
Pan con Sobrasada	5.5
Pan con Tomato	4
<b>To include serrano ham</b>	5.5

## Pescado *Fish*

Anchovies (gf)	7
Mejillones <i>Fresh cornish Mussels</i> (gf)	7.5
Gambas pil pil (gf)	7.5
Spanish Cataplana (gf)	8
Sea Bass, chorizo crumb	8.5
Calamares	8
Pescado Blanco Frito (gf)	7.5
Salt cod Fritters (gf)	7.5
Galician Octopus (gf)	11
Shell-on King Prawns (gf)	3.5 each
Tuna Empanada	7.5

## Vegan

Buffalo Cauliflower (gf)	6.5
Champinones al Romesco (gf)	6
Sauteed Courgette, Mint Pesto (gf)	6.5
Chimichurri Broccoli (gf)	6.5
Spinach & Chickpea (gf)	6
Chickpea & Lentil Stew (gf)	6
Mediterranean Vegetables (gf)	5.5
Griddled leeks <i>Mustard Tarragon Sauce</i> (gf)	6
Crispy Artichoke with capers & Aioli	6.5
Charred Asparagus <i>Romesco Sauce</i>	6.5
Fresh Leaf Ensalada (gf)	6

## Carne *Meat*

Chorizo Morcilla (gf)	7.5
Croquetas Del dia	3.5 each
Conejo Agro Dolce <i>Confit Rabbit</i>	8.5
Fillet Steak Cabrales (gf)	8.5
Pork Loin Filet (gf)	8
Pollo al Ajillo <i>Chicken &amp; Mushroom</i> (gf)	8
Albondigas <i>Meatballs</i>	6
Gambas y Jamón (gf)	7.5
Pork belly (gf)	7.5
Chorizo y Cider (gf)	8
Honey and lime chicken skewers	8
Lamb Cutlets (gf)	11

## Verduras *Vegetables*

Champinones al ajo <i>Creamy Mushrooms</i> (gf)	6
Tortilla Española (gf)	7.5
Asparagus, fried egg & Manchego (gf available)	6.5
<b>Include serrano ham</b>	7.5
Halloumi Fries (gf)	6.5
Panko Goats Cheese	6.5
Aubergine Fritters (vegan option Available)	7.5

## Patatas

<b>Triple cooked Spanish style potatoes</b>	
Patatas Bravas (gf)	6
Vegan Patatas Bravas (ve) (gf)	6
Patatas Cabrales (gf)	6.5
Patatas y Chorizo	6.5
<b>Add a fried egg</b>	7.5

## Pintxos

Please see the blackboard for the monthly pintxos flavors.  
**All our bread is homemade, baked in-house every morning**

## Para Compartir *to share*

Carne Española (gf option available)	19.5
Vegan Board (ve)	16
Paella Carne y Mariscos (gf)	32
Paella Pescado (gf)	30
Paella Verduras (gf) (ve)	26

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