

Pablo's Tapas

Pescado Cold Dishes

Jamón Serrano (gf)	
Jamon Iberico (gf)	
Cured Tuna (gf)	
Manchego Sundried Tomatoes (gf)	
Anchovies (gf)	
Carne Española (gf option available)	
Cheese Board	
Seasonal Ensalada	
Gazpacho shot	

Para Picar Nibbles

5.5	Olives (gf)(ve)	4
16.5	Almonds (gf)(ve)	4
7.5	Habas fritas (gf)(ve)	2.5
4	Bread & Oil (gf option available)	3
7	Pan con Aioli	5.5
19.5	Pan con Sobrasada	4
11	Pan con Tomate	5.5
7	To include serrano ham	6.5
1.5	To include Anchovies	7.5

Seasonal

Confit mushroom Croquetas (ve)	4 each
Topped with a hazelnut and quince sauce	
Onion squash fritters (ve)	7.5
With mojo sauce and harissa aioli	
Griddled leeks with mahon cheese (gf)	6.5
On a smear of romesco	
Piquillo peppers stuffed with goats cheese	7
Topped walnut migas	
Mango and chilli seafood salad (gf)	11
Griddled octopus, prawns and calamares	
Pan fried tuna steak (gf)	9
With anchovies and escalivada	
Basque fried garlic chicken	8.5
With basil aioli	
Alubias de Tolosa (gf)	8
Creamy Tolosa beans with morcilla chorizo and pork belly	
Pan fried duck breast (gf)	10
With Butternut squash puree	
Deep fried white fish (gf)	7

Pablo's Classics

Patatas Bravas (ve) (gf)	6
Patatas Cabrales (v)(gf)	6.5
Croquetas Del Dia	3 each
Aubergine Molasses (ve)(gf)	7.5
Spinach & Chickpea (ve)(gf)	6.5
Buffalo Cauliflower (ve)(gf)	6.5
Panko Goats cheese (v)	6.5
Mediterranean Vegetables (ve)(gf)	6.5
Tortilla Made to order (v)(gf)	7.5
Gambas Pil Pil (gf)	7.5
Calamares	7.5
Galician Octopus (gf)	11
Fresh Mussels in basque cider (gf)	8
Salt Cod Fritters (gf)	7.5
Pork Belly Pedro Ximenez sauce (gf)	7.5
Chorizo y Romesco (gf)	8
Fillet Steak la Cabrales (gf)	8.5
Pollo al Ajillo (gf)	8
Champiñones al ajo (gf)(ve option)	7
Albondigas	6.5

Pintxos

Please see the blackboard for the monthly pintxos flavors.

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

Paella

Paella Carne y Mariscos (gf)	32
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

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