

## Tapas Frias 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 <b>Mixed</b> (gf)	38.00
Carne <b>Meat</b> (gf)	35.00
Mariscos <b>Seafood</b> (gf)	35.00
Verduras <b>Vegetable</b> (gf)(ve)	32.00

## Pintxos

Check our blackboards to see our selection of tasty pintxos

## Pablo's Seasonal Tapas

Padron peppers (gf)(ve)	6.50
Optional - served with serrano ham	7.50
Pan fried artichoke and spring vegetable medley (ve)(gf)	7.75
Served with a pea and walnut puree	
Broccoli Chimichurri (ve)(gf)	7.50
Chargrilled tenderstem broccoli served with a fresh sweet smoked paprika chimichurri	
Chargrilled Aasparagus (gf)(v)	8.25
Served with a fried egg and manchego cheese	
Chorizo and morcilla scotch egg	8.25
Served with romesco	
Rabo del toro croquetas	9
Shredded beef croquetas served with a beef jus	
Deep fried chicken thigh (gf)	9.25
Served with basil aioli	
Hake with parsley sauce (gf)	8.75
Merluza en salsa verde	

## 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 <b>Meatballs</b>	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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