

Pablo's Tapas

Curado *Cold Dishes*

Jamón Serrano (gf)	5.5
Jamón Iberico (gf)	16.6
Mojama, Cured Tuna (gf)	7.5
Manchego Sundried Tomatoes (v)(gf)	4
Anchovies (gf)	7.5
Carne Española (gf option available)	19.5
Cheese Board (v)	11
Seasonal Ensalada (ve)	7
Gazpacho Shot (ve)(gf)	1.5

Para Picar *Nibbles*

Olives (gf)(ve)	4
Almonds (gf)(ve)	3.5
Habas Fritas (gf)(ve)	2.50
Bread & Oil (gf option available)	3
Pan con Aioli (ve)	4
Pan con Sobrasada	5.5
Pan con Tomate (ve)	5.5
To include serrano ham	6.5
To include Anchovies	7.5

Seasonal Tapas

Stir-fried red cabbage (ve)(gf)	6
Topped with toasted pine nuts and raisins	
Chickpea and lentil stew (ve)(gf)	7
A hearty winter classic	
Roasted cauliflower	7
Served with a manchego cheese sauce	
Smashed brussel sprouts (gf)	7
Tossed in sherry and honey sauce	
Fresh Mussels (gf option available)	8
Cooked in saffron infused cream & cider	
Bacalao a la Vizcaina	9
Pan-fried Salt cod in Biscay sauce	
Merluza a la Koskera (gf)	11
Hake poached in salsa verde sauce	
Pan-fried pheasant (gf)	9
Topped with crispy morcilla and leeks	
Roasted suckling pig (gf)	9
Served with sherry and thyme sauce	
Ajo carrotero (gf)	8
Slow-cooked Basque lamb stew	

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)	7
Tortilla Made to order (v)(gf)	7.5
Gambas Pil Pil (gf)	7.5
Calamares	7.5
Galician Octopus (gf)	11
Salt Cod Fritters (gf)	7.5
Pork Belly Pedro Ximenez sauce (gf)	8.5
Chorizo y Romesco (gf)	8
Filet Steak la Cabrales with picos (gf)	9
Pollo al Ajillo <i>chicken and mushroom</i> (gf)	8.5
Champiñones al ajo (gf)(ve option)	7
Albondigas <i>Meatballs in tomato sauce</i>	7
Deep fried white fish (gf)	7

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 Pescado (gf)	30
Paella Verduras (gf) (ve)	28
Price for 2 people	

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