

Tapas Frias Cold dishes

Olives (gf)(ve)	4.50
Almonds (gf)(ve)	4.50
Habas fritas (gf)(ve)	3.50
Jamon serrano (gfo)	5.50
Jamon iberico (gfo)	18.50
Manchego sundried tomatoes (gf)(v)	5.00
Idiazadel, quince & walnuts (gf)(v)	5.25
Anchovies (gf)	8.50
Meatboard (gfo)	19.50
Cheese board (v)	14.50
Paprika chickpeas (gf)(ve)	3.00

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

2 PERSON PORTION	
Carne Y Mariscos Mixed (gf)	38.00
Carne Meat (gf)	35.00
Mariscos Seafood (gf)	35.00
Verduras Vegetable (gf)(ve)	32.00

Pintxos

Check our blackboards to see our selection of tasty pintxos

Pablo's Seasonal Tapas

Spanish Empanadas (ve) 7.00
Leek, potato and romesco empanada served with bravas and alioli

Butternut squash pakoras (gf)(ve) 7.75
Served with apple and caramelized onion chutney

Manchego cheese bake (gf option)(v) 7.50
Served in tomato sauce and smoked paprika

Stuffed portabello mushroom (v) 8.00
Stuffed with picos blue cheese, quince and walnut

Confit duck leg (gf option) 9.75
Topped with plum and amontillado sauce

Moorish lamb skewers (gf) 9.25
Served with Brasa sauce

Fresh Mussels (gf option) 9.50
Served with creamy garlic and cider sauce infused with saffron

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 **Meatballs** 7.75
spanish meatballs in tomato sauce

Chorizo and romesco (gf) 8.75

Pork belly (gf) 8
Crispy pork belly with a Pedro Ximenez glaze

Croquetas del dia 3.00
Ask a member of staff for the flavour of the day Each

Filet steak 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, (gfo) gluten option (ve) vegan.

A discretionary 10% service charge will be added to your bill

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