



# TAPAS MENU

## December 2014

### VEGETARIAN TAPAS

**Hoummus G £4.95**

Chickpeas puree, tahini with lemon juice served with pita bread

**Zaalouk G £5.15**

Roasted aubergine puree with cumin & coriander

**Tortilla G £4.95**

Traditional Spanish omelet with onion & potato

**Patatas Bravas G £4.95**

Fired potatoes with bravas sauce, garlic alioli

**Courgette Fritos £5.25**

Shredded Courgette with feta cheese fried in a light batter & served with mint yogurt

**Tomato Tartar N £5.25**

A Spanish style tomato salsa with an almond & garlic sauce with a basil oil dressing

**Cazuelita of Green Beans £5.50**

Fresh green beans cooked with garlic & chilli

**Aceitunas aliñadas V G £2.15**  
**Mix Spanish olives marinated in extra-virgin oil, herbs and lemon**

**Bread Selection £2.25**  
**Fresh homemade bread, ask your server for bread of the day**

### SEAFOOD TAPAS

**Cazuelita of Prawns & Scallop G £6.50**

King prawns & scallops cooked with padron peppers, potatoes & olive oil

**Gambas al Ajillo Croquetas £6.25**

King prawn, garlic, chilli & olive oil croquetas

**Charmoula King Prawns Cazuela G £5.95**

Moroccan spiced prawns cooked in olive oil

### MEAT TAPAS

**Beef Brisket & Vanilla Stew £6.50**

Slow braised beef brisket cooked in a vanilla stew

**Mini Beef Kafta Tagine G £5.95**

Moroccan spiced ground beef in a rich tomato sauce

**Pastilla of Chicken £6.50**

Savoury chicken baked in a thin pastry with almond and cinnamon

**Pinchito de Pollo G £5.95**

Chicken skewer with a spicy harissa base

**Chorizo Briwat £6.15**

Beef chorizo wrapped in crispy filo with a spicy mayo dip

**Pollo Alhambra Cazuelita £5.95**

Chicken slow cooked in Alhambra beer