

Menu



Tapas

PATATAS ALI-OLI GF V £3.85

Chunky, hand cut potatoes with ali-oli and chilli oil.

TORTILLA DE PATATA GF V £3.75

Traditional Spanish omelette with potato and onion.

HUEVOS ROTOS GF £4.90

Your choice of Serrano ham or Spanish black pudding on a base of sliced potatoes, topped with two fried free-range eggs.

CHORIZOS PICANTES SALTEADOS GF £7.10

Sautéed spicy chorizos with onion and peppers.

STEAK 43 GF £8.90

Diced Rump steak, flambéed with garlic, onion and licor 43.

CHAMPIÑONES SALTEADOS GF V VE £3.95

Sauteed button mushrooms with garlic, parsley and onion.

FLAMENQUIN DE POLLO £8.90

Chicken, Serrano ham and cheese, deep fried and served with a creamy mushroom sauce.

GAMBAS AL AJILLO GF £8.90

Pan fried Tiger king prawns with garlic and white wine.

PIMIENTOS DEL PADRON GF V VE £6.85

Fried Padron peppers seasoned with sea salt flakes - some of them can be really spicy.

BUÑUELOS DE BACALAO £8.70

Fresh, lightly beer-battered chunky cod bites, with our homemade chive ali-oli.

CALAMARES A LA ROMANA £6.90

Lightly floured, deep fried squid rings, with homemade lime mayonnaise.

SAQUITOS DE MERLUZA £6.95

Hake wrapped in sliced courgette and grilled, with ali-oli.

CROQUETAS £6.50

Creamy béchamel Spanish croquettes made with either Serrano ham and chicken or mushrooms and cheese.

Contains milk and nuts | Vegetarian option available

SOLOMILLO DE CERDO £7.00

Pork tenderloin topped with caramelized onion and goat's cheese.

Gluten free option available

PULPO ASADO GF £8.95

Grilled Spanish octopus with sliced potatoes, Spanish paprika and extra virgin olive oil.

ALBONDIGAS £6.95

Handmade, marinated beef meatballs served in a tomato sauce with mushrooms and peas.

Contains milk

ESCALIBADA GF V £5.60

Roasted peppers, onions and aubergine topped with goats' cheese and a honey dressing.

Vegan option available

Arroces

As our food is freshly made, please allow us 30-40 minutes to have your paella ready to eat. The toasted rice at the bottom of the pan is called "socarrat" it is the tastiest part of the paella, don't miss it.

PAELLA DE MARISCO GF 2 People

Squid, king prawns and mussel paella.

£16.70

PAELLA DE POLLO GF 2 People

Chicken breast paella.

£14.50

ARROZ NEGRO GF 2 People

Squid and king prawn paella made with squid ink for an intense black colour and sea food flavour.

£15.70

PAELLA VEGETAL GF V VE 2 People

Courgette and mushroom paella.

£12.95



Gluten Free



Vegetarian



Vegan

Menu



Cheese and cured meat boards

JAMON SERRANO GF ½ £6.50 | Full £11.00

Freshly cut, thin slices of 12 month cured Serrano ham.

JAMON IBERICO DE BELLOTA GF ½ £14.00 | Full £28.00

Freshly cut, thin slices of 18 month cured Iberico de Bellota ham. The best ham in the world at your table in Derby.

CURED MEATS SELECTION GF £11.85

Freshly cut platter of Serrano ham, Iberico salchichon, Iberico chorizo and Iberico cured pork loin.

CHEESE SELECTION V £10.95

Manchego cheese

Made from sheep milk, from La Mancha.

Mahon cheese

Made from cows' milk, from Menorca.

Garrotxa cheese

Made from goats' milk, from Cataluña.

Gluten free option available

JAMON SERRANO Y QUESO MANCHEGO £9.95

MANCHEGO

Mixed board of Serrano ham and the most popular Spanish cheese, Manchego.

Gluten free option available

Picoteo

PAN CON TOMATE V VE £2.95

Freshly baked bread served with our fresh grated tomato and garlic and olive oil sauce.

ACEITUNAS GF V VE £3.50

Green and black marinated Spanish olives.

KIKOS GF V VE £2.50

Toasted and smoked giant corn.

ALMENDRAS GF V VE £3.85

Olive oil fried and salted almonds.

Seleccion de tapas

£16.00 per head – Minimum 4 people

We have put together a selection of our most popular tapas.

PAN (BREAD) V

PATATAS BRAVAS & ALI-OLI GF V

CHAMPIÑONES SALTEADOS GF V VE

CALAMARES A LA ROMANA

ALBONDIGAS

CHORIZOS PICANTES SALTEADOS GF

SOLOMILLO DE CERDO

Gluten free option available

CROQUETAS

Vegetarian option available

PAELLA

Vegetarian option available

Allergens

Our dish descriptions don't always mention every single ingredient, so just ask if you're unsure. Please inform one of our team of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously.