

## PARA PICAR

Bread ① £3.95  
Today's Sourdough & Arbequina Extra Virgin Olive Oil

House Olives ① Small £3.95 Large £4.95  
A mix of Spanish Gordal, Piquillo Nicoise and Moroccan Beldi,  
Lemon and Smoked Paprika Dressing

Valencia Almonds, Walnuts and Pumpkin seeds ① £4.50  
Roasted with Rosemary, Salt, Black Pepper, Honey

Picos (ask for today's flavour) ① £3.50  
Seasoned Spanish Breadsticks

Fried Crispy Corn ① £3.95  
Tossed in Salt and Chilli

Guindilla Chilli Peppers ① £3.95  
In White Wine Vinegar

## PINTXOS PINTXOS DEAL - From 11.30am to 4pm add

soup or fries for £2..

Olive Tapenade ① £6.95  
Crushed Ciquillo Nicoise Olives, Capers, Garlic, Olive Oil, Lemon Juice,  
Toasted Sourdough.

Boquerones £7.50  
Cured White Anchovies, Olive Oil, Garlic, Parsley, Capers, Toasted Sourdough.

Pan con Tomate ① £6.25  
Grated On The Vine Tomatoes, Olive Oil, Salt, Toasted Sourdough Rubbed with  
Fresh Garlic

Hummus ① Available £6.95  
Hummus, Pan Roasted Chick Peas with Chilli and Fresh Coriander,  
Cucumber Yoghurt, Toasted Sourdough.

Gambas al Ajillo £8.50  
Pan fried King Prawns, Olive Oil, Garlic, Lemon Juice, Chilli, Fresh Parsley,  
Toasted Sourdough

Chorizo £6.95  
Picante Chorizo slices, Roasted Red Peppers, Rocket, Crispy Chorizo Bits  
and Sweet Baby Drop Pepper Salad

Serrano Jamon, Manchego con Membrillo y Pepinillos £7.95  
Duroc Pig Gran Reserva Serrano Ham, Manchego Cheese, Quince paste, Baby  
Pickled Cucumber, Rocket, Toasted Sourdough

'Pintxos Of The Week'  
Please see Specials Board

\*We have Gluten Free Bread/Crackers and most of our dishes can be adapted to  
be Gluten Free.

## Parties, Events, Private Dining & Business Meetings

We LOVE hosting parties!  
Our upstairs room or restaurant/bar can be booked for  
daytime or evening events, parties or business meetings 7 days a week and  
we have event menus available from £19.95/head. We can also work  
to your budget and we do not charge room hire for events with dining.



## TAPAS

Pimientos de Padron ① £5.95  
Pan Fried Galician Padron Peppers, Sea salt (Watch out for the hot one!)

Tortilla Española £6.95  
Egg, Fried Potato and Onion Omelette

Chorizo y Rioja con Tomatitos ① Available £7.95  
Panfried Cocktail Chorizos, Caramelized Shallots, Rioja, Slow cooked Cherry  
tomatoes

Baked Camembert £7.95  
Camembert, Quince Paste, Rosemary, Black Pepper with Sourdough Sticks and  
Grapes

Papas Bravas ① Available £6.95  
Fried potatoes, Fresh Tomato Paprika Chilli Sauce, Aeoli  
Add Chorizo £1.50 Add Fried Egg £1.50

Calamares Fritos £7.95  
Tempura Squid, Sea Salt, Lemon, Rouille

Albondigas y Salsa de Tomate £7.95  
Our Beef Meatballs, Our Tomato Sauce

**SOUP** Changes Daily so please ask what we have on £4.95

Always freshly made and seasonal..

## CHEESE AND CHARCUTERIE

See Our Board for Today's Meats and Cheeses.

Choose 3 £11 Add another Meat/Cheese for £3

Boards served with Pickles, Membrillo, Fruit, Crackers/Sourdough....

① denotes vegan friendly. Please ask if a dish is vegetarian or if you have  
any specific requirements or allergies.

Our menu is made up of a mix of traditional Spanish dishes, some authentic,  
some with a twist, some fusion...and some that are not Spanish but we like  
them anyway! All ingredients are locally orationally sourced where possible.  
We have spent time finding and choosing suppliers, often small companies,  
who offer high quality produce that they are also proud of and in turn have  
spent time creating or sourcing.

Our Meat comes from local Otley butchers who supply the best from regional  
Yorkshire farms. Fish is fresh and from a reputable small Leeds firm. We use  
the markets where possible and this means our menu changes depending on  
what is available and seasonal.

Recipes are tried, tested, tweaked and created. Some have been given, some  
borrowed and some are our own coming from years of experimenting and  
absorbing dishes, science, culture and knowledge. All we LOVE!! And we hope  
you do too! Dishes are fresh and made in small batches or to order.

We also offer some of our dishes as a takeaway option with Cheese,  
Charcuterie and Olives to eat at home.

## MOCKTAILS & COCKTAILS

### MOCKTAILS

APPLE MOJITO £4.95  
Pressed Apple Juice, Fresh Lime & Mint, Soda served over Ice

PASSIONFRUIT AND VANILLA MOCKTINI £4.95  
Passion fruit Puree, Vanilla Syrup, Pineapple Juice shaken with Ice and served  
with a shot of fizz

NoG & T £6.95  
Seedlip Citrus, Orange & Lemon Slice, Mediterranean Tonic  
and over Ice

NoG & T £6.95  
Seedlip Spice, Lime Slice, Aromatic Tonic, Juniper Berries  
and served over Ice

### COCKTAILS

DARK & STORMY £8.95  
Kracken Black Spiced Rum, Ginger Beer, Angostura Bitters and Fresh Lime

A MARETT OS OUR £8.9  
A Marett o Angostura Bitters, Fresh Lemon Juice, Sugar Syrup  
PASSIONFRUIT MARTINI £9.5  
= Vanilla Vodka, Passionfruit liqueur, Passionfruit Puree served with  
Cava on the side

BLACKBERRY BRAMBLE £8.9  
Apple and Blackberry Gin, Fresh Lemon Juice, Creme de Mure Sugar Syrup

LONG ISLAND ICE TEA £9.5  
4 White Spirits mixed with Lemon and Sugar, topped with Peps

GARDE NP ARTY £9.5  
Ederl over liqueur, Cava, Mint and Soda

TINI MOJITO £8.9  
Classic lime Sugar and Mint with Bacardí Rum and Soda

ESPRESSO MARTINI £9.5  
Vanilla Vodka, Kahlua, Espresso shot

CHOCOLATE PUDDLE £9.5  
Chocolate and Hazelnut liqueurs, Vanilla Vodka, Cream  
Chocolate Praline Dus

LIQUOR PANACOTTA £9.5

White Chocolate liqueur, Raspberry Vodka, Cream Raspberry Puree  
Raspberry Dus

## SOFT DRINKS

Fresh Juice **£2.95**  
Orange, Apple, Cranberry, Pineapple

Square Root Soda **£3.95**  
Rhubarb Fizz or Ginger Beer

Soda Folk **£2.95**  
Cream Soda or Cherry

Luscombe **£3.95**  
Wild Elderflower Bubbly, Sicilian Lemonade

Britvic 55 Orange/Apple **£2.95**

Fentimans **£3.95**  
Rose Lemonade, Sparkling Raspberry, Dandelion & Burdock

Fizzy Drinks **£2.80**  
Pepsi, Diet Pepsi, Lemonade

Fevertree **£2.50**  
Tonic Water, Light Tonic, Elderflower Tonic, Aromatic Tonic, Mediterranean Tonic

Fevertree **£2.95**  
Ginger Ale, Ginger Beer

Big Tom Spicy Tomato Juice **£2.95**  
Add Vodka, Black Pepper, Celery and crispy chorizo **£6.50**

Harrogate Still or Sparkling Water **£2.95**

## BEER

Draught Beer

Mahou	Half Pint	<b>£3.25</b>	Pint	<b>£6.50</b>
Estrella Galicia	Half Pint	<b>£2.75</b>	Pint	<b>£5.50</b>
Guest Brewery	Half Pint from	<b>£2.75</b>	Pint From	<b>£5.50</b>

Guest Brewery. Bottles/Cans from **£4.50**  
See Bar for today's IPA, Guest Ales, Ciders and Beers

Inedit Damm Perfect for two to share – 750ml **£12**  
Crafted by an acclaimed Spanish chef and sommeliers from Restaurant Elbulli in collaboration with Estrella Damm. A wheat beer with hints of orange peel, coriander and liquorice.

Peroni 330ml **£4.50**

Doombar 500ml **£5.50**

Newcastle Brown Ale 550ml **£5.95**

White Rat Craft Beer, Ossett Brewery 500ml **£5.95**

Estrella Galicia Gluten free 330ml **£4.50**

Estrella Galicia 0.0% 330ml **£4.00**

Erdinger Alkoholfrei 500ml **£5**

Erdinger Weissbier 500ml **£6.95**

Corona 0% 330ml **£4.00**

## CIDER

Trabanco Sidre Natural 70ml **£12.95**  
Still, cloudy sidra from Asturias served with pouring spout and flat sidra glasses for the full experience. Traditionally poured in Asturias in small amounts from 6ft to introduce oxygen and a natural fizz to the sidre! To then be drunk in one sip. A great sharing experience! Perfect paired with charcuterie/cheese boards or one of our fish dishes...

Sidra El Gaitero Sparkling Dry Champagne Cider 750ml **£14.95**  
A renowned Asturian dry, bottle fermented cider stopped with a champagne cork. Fragrant with apple and peach bubbles.. Served with flutes

Sxollie Golden Delicious Cider 330ml **£5.95**  
Tart apple mixed with floral sweetness

Maeloc Dry Apple Cider 330ml **£4.95**  
Hand crafted refreshing sidra from Galicia

## GIN KITCHEN

35ml measure of Gin balanced and paired with Fevertree Tonic, **£8.95**  
Taste Enhancements, Ice.

### NORTHERN FOX DRY GIN

Classic–Juniper Berries, Lemon Slice, Tonic Water

### WHITE HOUSE DRY GIN

Classic–Juniper Berries, Lemon Slice, Tonic Water

### BOUDIER SAFFRON GIN

Crushed Cardamon, Aromatic Tonic Water

### SLINGSBY RHUBARB GIN

Lemon Slice, Mint, Raspberries, Elderflower Tonic Water

### TANQUERAY FLOR DE SEVILLE GIN

Orange Slice, Zest, Mediterranean Tonic

### JACSONS STAR ANISE & CHILLI GIN

Cayenne Pepper, Orange Slice, Coriander, Ginger Ale

### CHASE PINK GRAPEFRUIT & POMELO

Grapefruit, Lime Slice, Mediterranean Tonic

## SANGRIA

Sangria – Classic 300ml Glass **£8.50** 900ml Jug **£25.50**  
Rioja, Splash of Brandy, Orange Liqueur, Teichenne Peach, Orange Juice, Fresh Fruit, Lemonade and Over Ice...

Sangria – Cava 300ml Glass **£9.50** 900ml Jug **£27.00**  
Cava Brut, Dash of Vodka, Orange Liqueur, White Vermouth, Citrus Fruits, Soda and Over Ice...

## VERMOUTH

50ml of Spanish Vermouth **£5.95** Add Lemonade **£1**  
Served over ice with lemon and a skewer of olives.. Rojo or Blanco

## KALIMOTXO

Kalimotxo 700ml Jug **£18**

Classic Rioja and Coke with Lime and Orange Segments and Over Ice..

## SHERRY

Alvear Fino C.B 50ml Glass **£4.95**  
Light, dry and elegant–Straw coloured wine reminiscent of dried fruit and almonds. Try with Serrano Ham or Guindilla Chilli Peppers.

Valdespino Amontillado Tio Diego 50ml Glass **£4.95**  
Dry and balanced with a mahogany colour. Notes of toasted dry fruits and nuts with hints of caramel. Great with Red Meat.

Lustau Almacenista Cayetano Del Pino Y Cia Palo Cortado 50ml Glass **£5.95**  
An Exceptional 20 year Aged Sherry. Intense and dry with a background of spices and coffee notes. Pairs well with Pork🍖

Valdespino Manzanilla En Rama 50ml Glass **£4.95**  
Similar to a Fino but aged in the coastal region of Sanlucar de Barrameda which due to its microclimate gives the wine floral notes and an elegant, salty bitterness. Great with our Duroc Gran Reserva Serrano Ham or Almonds.

Alvear Pedro Ximenez 1927 50ml Glass **£4.95**  
Sweet, mahogany Sherry with memories of liqueur coffee, caramel and cocoa. Perfect with Blue Cheese, Desserts or Nuts.

## TEA AND COFFEE

TEAS– THE TEAMAKERS OF LONDON  
Triune Teabags served in a Teapot

English Breakfast Tea	<b>£2.95</b>
Decaffeinated Ceylon	<b>£2.95</b>
Earl Grey	<b>£2.95</b>
Assam Manjushree	<b>£2.95</b>
Jasmine Dragon Pearls	<b>£2.95</b>
Lemongrass and Ginger	<b>£2.95</b>
Peppermint	<b>£3.25</b>
Organic Dragonwell Green Tea	<b>£3.25</b>
Chamomile	<b>£2.95</b>
Bora Bora Fruity Tea	<b>£3.25</b>
Masala Chai	<b>£3.25</b>

Flowering tea served in a Glass Jug **£3.95**  
Jasmine Fairies, Mango Splash, Vanilla Dreams, Lychee Snow

COFFEE– DARK WOODS COFFEE SPECIALISTS, Holme Mill, Marsden.  
(All available as De–caff)

Espresso	<b>£2.95</b>
Americano	<b>£2.95</b>
Flat White	<b>£3.25</b>
Latte	<b>£3.25</b>
Cappucino	<b>£3.25</b>
Caramel Latte	<b>£3.75</b> With Cream and Caramel Syrup <b>£4.25</b>
Matcha Latte with Cacao and Cinnamon	<b>£3.95</b>
Turmeric Latte with Vanilla and Coconut	<b>£3.95</b>
Mocha	<b>£3.75</b>

Iced Coffee – Any of the above available as Iced Coffeeserved in a Glass

Hot Chocolate **£3.50** With Cream and Marshmallows **£3.95**

Hot Chocolate with Cream & Marshmallows for smaller people **£2.50**  
(Under7s)