

PARA PICAR

Bread ⑤ £4.95
Today's Sourdough & Arbequina Extra Virgin Olive Oil

House Olives ⑤ 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 ⑤ £4.50
Roasted with Rosemary, Salt, Black Pepper, Honey

Picos (ask for today's flavour) ⑤ £3.50
Seasoned Spanish Breadsticks

Fried Crispy Corn ⑤ £3.95
Tossed in Salt and Chilli

Guindilla Chilli Peppers ⑤ £3.95
In White Wine Vinegar

PINTXOS A Pintxo is a Basque Traditional Snack –
A Topping served on bread (we toast ours) Cut in 2 – perfect for sharing!

Olive Tapenade ⑤ £6.95
Crushed Piquillo Nicoise Olives, Capers, Garlic, Olive Oil, Lemon Juice,
Toasted Sourdough.

Boquerones £8.95
Cured White Anchovies, Olive Oil, Garlic, Parsley, Capers, Toasted Sourdough.

Pan con Tomate ⑤ £6.95
Grated On The Vine Tomatoes, Olive Oil, Salt, Toasted Sourdough Rubbed with
Fresh Garlic

Hummus ⑤ £8.95
Hummus, Chick Pea & Onion Bhajis,
Cucumber Yoghurt, Toasted Sourdough.

Gambas al Ajillo £8.95
Pan fried King Prawns, Olive Oil, Garlic, Lemon Juice, Chilli, Fresh Parsley,
Toasted Sourdough

Chorizo £7.95
Picante Chorizo slices, Roasted Red Peppers, Rocket, Crispy Chorizo Bits
and Sweet Baby Drop Pepper Salad

Serrano Jamon, Manchego con Membrillo y Pepinillos £8.95
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.



* We recommend 5 or 6 Pintxos /Tapas for 2 people sharing

TAPAS

Pimientos de Padron ⑤ £6.95
Pan Fried Galician Padron Peppers, Sea salt (Watch out for the hot one!)

Tortilla Española £7.95
Egg, Fried Potato and Onion Omelette

Chorizo y Rioja con Tomatitos ⑤ Available £8.95
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

Patatas Bravas ⑤ Available £6.95
Fried potatoes, Fresh Tomato Paprika Chilli Sauce, Aeoli
Add Crispy Chorizo £1.50 Add a 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

*See also our Board for our Seasonal Tapas

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 £12 Add another Meat/Cheese for £3

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

⑤ 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 or nationally 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. 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

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

No G & T £6.95
Seedlip Citrus, Orange & Lemon Slices, Mediterranean Tonic
and over Ice

No G & T £6.95
Seedlip Spice, Lime Slices, Aromatic Tonic, Juniper Berries
and served over Ice

ESPRESSO NO-MARTINI £5.95
Espresso, Seedlip Spice & Vanilla Syrup

COCKTAILS £9.50

DARK & STORMY
Kraken Black Spiced Rum, Ginger Beer, Angostura Bitters and Fresh Lime
AMARETTO SOUR

Amaretto, Fresh Lemon Juice, Angostura Bitters, Sugar Syrup

PASSION FRUIT MARTINI

Passion fruit Liqueur, Passion fruit Puree, Vanilla Vodka, Cava on the side

BLACKBERRY BRAMBLE

Apple & Blackberry Gin, Creme de Mure, Fresh Lemon Juice

LONG ISLAND ICED TEA

Gin, Bacardi, Vodka & Cointreau, Fresh Lemon Juice & Pepsi

GARDEN PARTY

Elderflower Liqueur, Cava, Fresh Mint and topped with Soda

TNT MOJITO

Classic Lime, Mint & Sugar mixed with Bacardi Rum and Soda

ESPRESSO MARTINI

Espresso, Kahlua and Vanilla Vodka

CHOCOLATE PUDDLE

Chocolate & Hazelnut Liqueurs, Vanilla Vodka, Liquid Chocolate, Cream

and finished with Praline Dust

LIQUID PANACOTTA

White Chocolate Liqueur, Raspberry Vodka, Cream, Raspberry Puree and finished
with Raspberry Dust

SOFT DRINKS

Fresh Juice £2.95
Orange, Apple, Cranberry, Pineapple

Square Root Soda £3.95
Rhubarb Fizz

Luscombe £3.95
Wild Elderflower Bubbly, Sicilian Lemonade

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 25ml Vodka, Black Pepper, Crispy Chorizo £3.50

Harrogate Still or Sparkling Water £2.95

BEER

Draught Beer/IPA-Please ask what we have on
Half Pint from £3.25 Pint From £6.50

Guest Brewery Bottles 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

White Rat Craft Beer, Yorkshire Blonde -Ossett Brewery 500ml £5.95

Estrella Galicia 330ml £4.50

Estrella Galicia Gluten free 330ml £4.50

Erdinger Alkoholfrei 500ml £5

Erdinger Weissbier 500ml £6.95

Estrella Galicia 0% /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

Rekorderlig-Wild Berry 500ml £5,50

GIN KITCHEN

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

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, Mediterrenean Tonic

SANGRIA

Sangria - Classic 300ml Glass £9.50 900ml Jug £28.50
Rioja, Splash of Brandy, Orange Liqueur, Teichenne Peach, Orange Juice, Fresh Fruit, Lemonade and Over Ice...

Sangria - Cava 300ml Glass £9.50 900ml Jug £28.50
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 £3.25
Triune Teabags served in a Teapot

English Breakfast Tea
Decaffeinated Ceylon
Earl Grey
Assam Manjushree
Jasmine Dragon Pearls
Lemongrass and Ginger
Peppermint
Chamomile
Bora Bora Fruity Tea
Masala Chai

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 £2.95
Americano £2.95
Flat White £3.25
Latte £3.25
Cappucino £3.25
Mocha £3.75

Add a syrup- Caramel, Hazelnut, Chestnut, Black Forest, Vanilla 50p
Add a liqueur shot 25ml Baileys, Frangelico, Butterscotch, Amaretto £4.00
Iced Coffee - Any of the above available as Iced Coffees served in a Glass

Matcha Latte with Vanilla & Cinnamon £3.95
Turmeric Chai Latte £3.95
Hot Chocolate £3.50 With Cream and Marshmallows £3.95
Hot Chocolate with Cream & Marshmallows for smaller people £2.50 (Under7s)