

PARA PICAR (TO START)

BOQUERONES Fresh white pickled anchovies and chimichurri (GF)	£6.50
ALMENDRAS Slightly spicy roasted almonds (VG)(GF)(N)	£4.00
ACEITUNAS Marinated mixed Spanish olives (GF)(VG)	£4.50
PAN ARTESANO Sourdough artisan bread and olive oil (VG)	£5.50
GALLETAS DE QUESO Artisan cheese biscuits	£4.50
PANCETA DE CERDO Pork crackling	£5.00
TAPAS FRIAS (COLD)	
PAN DE CRISTAL Crystal bread, tomato and olive oil (VG)	£7.00
PUERROS AL CARBON Chargrilled leek salad, pickled apple and pomegranate vinaigrette (VG) (GF)	£9.50
ENSALADA DE REMOLACHA Goat cheese and beetroot salad, Chardonnay and chestnut honey vinaigrette (V)(GF)	£11.00
CARPACCIO DE SALMON Marinated wild Loch Duart salmon, goat cheese cream, mango vinaigrette, guacamole (GF)	£13.00
TABLA DE EMBUTIDOS Acorn-fed Iberian cured meat assortment: Chorizo, Salchichon and Lomo (GF)	£14.00
TABLA DE QUESOS Spanish cheese selection: Manchego, Idiazabal, Picos Blue, pickled apple, quince jelly, walnuts and chargrilled crackers (GFA)(N)	£15.00
JAMÓN IBERICO DE BELLOTA Handcarved acorn-fed Iberian ham (GF)	£24.00

GIFT VOUCHERS

Enjoyed your experience with us today? Why not treat a loved one to their own visit! Find our collection of gift vouchers and experiences on our website.

PRIVATE EVENTS

We pride ourselves on delivering exceptional hospitality that transforms your special occasions into unforgettable experiences.

View our online brochure via our website, or email enquiries@elcerdo.co.uk



All of our dishes are homemade with sustainable local and Spanish ingredients.

VERDURAS (VEGETABLES)

PATATAS BRAVAS Fried potatoes, brava sauce and alioli (V) (VGA)(GF) £8.00	PIMIENTOS DE PADRON Padron peppers (VG)(GF) £8.50	COL BRASEADA Braised Hispi cabbage, with salsa holandesa and Mediterranean tahini (V) £10.50
BROCOLI CON ALEMENDRAS Tenderstem broccoli, coconut ajoblanco, roasted almonds and chilli flakes (VG)(GF) (N) £10.00	STEAK DE COLIFLOR Chargrilled cauliflower steak, harissa spiced romesco, pesto and pumpkin seeds (VG)(GF)(N) £11.00	CROQUETAS DE SETAS Wild mushroom, truffle and Manchego croquettes (V) £11.00

TORTILLAS ESPAÑOLAS

Our "Lazy" or open tortillas. Freshly cooked with free-range eggs, potatoes and onion.

TORTILLA EL CERDO Chistorra sausage, Iberian pork black pudding, pickled basque chillies (GF) £12.00 *	TORTILLA MEDITERRANEA King tiger prawns, asparagus, spring onions (GF)(VA) £12.00 *	TORTILLA VEGETARIANA Vegetarian tortilla available on request (GF) £10.00
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PESCADO Y MARISCO (FISH & SEAFOOD)

CALAMARES CON SAL Y PIMIENTA Salt and pepper calamari, served with alioli £10.00	GAMBAS PIL PIL Garlic and chilli king prawns fried in olive oil (GF) £12.00 *	PAELLA NEGRE DE MARISCO Black seafood paella £15.00	LUBINA CON GARBANZOS Fresh grilled sea bass with Spanish style chickpeas £16.00	PULPO ASADO A LA GALLEGA Chargrilled octopus, with potatoes and paprika £21.00
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CARNES (MEAT)

CHORIZO A LA SIDRA BBQ spicy chorizo cooked in cider and red wine (GF) £9.00	CROQUETAS DE JAMON Iberian ham croquettes (x4) £12.00	CROQUETAS DE CHORIZO Chorizo croquettes, chorizo alioli, beetroot reduction £12.00
PINCHO DE POLLO Chargrilled free range chicken skewer, piquillo sauce and Idiazabal crispy polenta (GF) £12.00 *	ALBONDIGAS DE CARNE Spanish meatballs with tomato sauce and Manchego cheese £14.50 *	COSTILLA DE VACA Glazed beef short rib, parsnip puree (GF) £18.00
FABADA ASTURIANA Asturian bean stew, with chorizo, pork belly and black pudding £19.00	PLUMA IBERICA Acorn-fed Iberian pork Pluma, marinated and grilled in the charcoal oven, chargrilled baby gem lettuce, chimichurri £20.00	COSTILLAR DE CORDERO Oven-baked lamb rack with mustard and breadcrumbs, potato puree and sweet potato crisps £21.00

(V) Vegetarian | (VA) Vegetarian Available | (VG) Vegan | (VGA) Vegan Available
(N) Contains Nuts | (GF) Gluten-free | (GFA) Gluten-free Available

COCKTAIL CLUB

Two premium cocktails for just £18

Including favourites such as Estrella de Rio Martini, Espresso Martini, and Margarita.

Mocktails also available.

Wednesday – Sunday
5pm – 7pm

DESSERTS

PISTACHO CREMA CATALANA Pistachio crema catalana, chocolate wafer straws (V)	£9.50
TARTA DE SANTIAGO Traditional almond cake, vanilla ice cream (V)(N)	£8.50
CHURROS CON DULCHE DE LECHE Traditional churros with cinnamon and dulce de leche (V)	£9.50
BROWNIE DE CHOCOLATE Y NARANJA EPIC milk and dark chocolate brownie with Seville orange essence, swirled with Seville orange marmalade, vanilla ice cream (V)(GF)	£10.00
TARTA DE QUESO Basque-style burnt cheesecake, raspberry sorbet (V)	£9.50
ICE CREAMS & SORBETS PER SCOOP Ask for selection	£3.00

AFTER DINNER DRINKS

BODEGAS ROBLES OLOROSO NV Montilla-Moriles, Pedro Ximenez	£7.50
NECTAR' PEDRO XIMENEZ Jerez A very sweet wine, aromas of figs and dates. Sticky toffee pudding in a glass!	£7.50
HOT 43 Licor 43 , Spanish brandy, espresso coffee, topped with whipped cream and nutmeg	£11.00
MARTINI DE CHOCOLATE BLANCO Mozart white chocolate liqueur, white rum, coconut rum, whipped cream and mixed nuts	£11.00

Children's menu also available on request.

Scan for detailed allergy information



Please be aware that we cannot guarantee our dishes are free from allergens. Please ensure you notify a member of staff of any allergies or intolerances you have before you order. A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.

LUNCH & EARLY DINNER

Two tapas for £12.50
Three tapas for £17.50

Choose from dishes marked with

AVAILABLE

Wednesday
5pm - 6:30pm
Thursday to Saturday
12pm - 2:30pm
5pm - 6:30pm

Orders must be placed no later than the final times above. Prices are per person. £3 supplements apply where indicated by *