



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

## VERDURAS (VEGETABLES)

<b>PATATAS BRAVAS</b> Fried potatoes, brava sauce and alioli (V)(VGA)(GF) £8.00	<b>PIMIENTOS DE PADRON</b> Padron peppers (VG)(GF) £8.50	<b>CROQUETAS DE SETAS</b> Wild mushroom, truffle and Manchego croquettes (V) £11.00	<b>ALCACHOFRA A LA PARILLA</b> Chargrilled artichokes, with chimichurri (VG)(GF) £8.50
<b>BROCOLI CON ALEMENDRAS</b> Tenderstem broccoli, coconut ajoblanco, roasted almonds and chilli flakes (VG)(GF)(N) £10.00	<b>STEAK DE COLIFLOR</b> Chargrilled cauliflower steak, harissa spiced romesco, pesto and pumpkin seeds (VG)(GF)(N) £11.00	<b>LASAÑA DE BERENJENA</b> Spanish style oven-baked aubergine lasagna with tomato frito, grated manchego, fresh chilli (V)(GF) £12.50	

## TORTILLAS ESPAÑOLAS

Freshly cooked with free-range eggs, potatoes and onion.

<b>TORTILLA EL CERDO</b> Chistorra sausage, guindillas piparras peppers & aioli (GF) £12.00	<b>TORTILLA DE MARISCOS</b> Prawns, mussels, clams, squid, fresh chilli, aioli (GF)(VA) £12.00	<b>TORTILLA VEGETARIANA</b> Seasonal vegetables, and aioli (GF) £10.50
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## PESCADO Y MARISCO (FISH & SEAFOOD)

<b>CALAMARES</b> Salt and pepper calamari, served with alioli £10.00	<b>FILETE DE CABALLA A LA PARRILLA</b> Charcoal grilled mackerel fillets with piquillo sauce and salsa verde (GF) £14.50	<b>GAMBAS PIL PIL</b> Garlic and chilli king prawns fried in olive oil (GF) £12.00	<b>GAMBAS A LA PARRILLA CON AJO Y PEREJIL</b> King tiger prawns, garlic, fresh chilli, and parsley (GF) £14.00
<b>ARRÒS NEGRE</b> Black squid ink rice, with tempura king prawns £14.00	<b>LUBINA CON GARBANZOS</b> Fresh grilled sea bass with Spanish style chickpeas (GF) £16.00	<b>ALMEJAS A LA MARINERA</b> Spanish style clams in white wine, shallots, fresh chilli, garlic, parsley, cherry tomatoes (GF) £14.00	<b>PULPO ASADO</b> Chargrilled octopus, sweet potato puree and roasted seasonal vegetables £22.00

## CARNES (MEAT)

<b>CHORIZO A LA SIDRA</b> BBQ spicy chorizo cooked in cider and red wine (GF) £9.00	<b>CROQUETAS DE JAMON</b> Iberian ham croquettes £12.00	<b>FABADA ASTURIANA</b> Asturian beans stew, with pork belly, chorizo and chistorra (GF) £16.00
<b>CROQUETAS DE CHORIZO</b> Chorizo croquettes, chorizo alioli, beetroot reduction £12.00	<b>PINCHO DE POLLO</b> Chargrilled free range chicken skewer, piquillo sauce, halloumi (GF) £13.50	<b>ALBONDIGAS DE CARNE</b> Spanish meatballs with tomato sauce, Manchego cheese (GF) £14.50
<b>COSTILLA DE REZ AO VINO DE JEREZ DULCE</b> Slow-cooked sticky beef ribs, parsnip purée, cherry jus, parsnip crisps (GF) £18.00	<b>PLUMA IBERICA</b> Chargrilled acorn-fed Iberian pork Pluma, grilled baby gem lettuce, chimichurri £21.00	<b>PINCHO DE CORDERO MORUNO</b> Lamb loin skewers, new potatoes, courgette and mint cream sauce (GF) £18.50

## COCKTAIL CLUB

Two premium cocktails for just £18

WEDNESDAY - SATURDAY  
6PM - 7:30PM

## DESSERTS

<b>PISTACHO CREMA CATALANA</b> Pistachio crema catalana, chocolate wafer straws (V)(GFA) £9.50	<b>ARROZ CON DULCE</b> Spanish style rice pudding with rum-soaked raisins (V)(GF) £8.50	<b>CHURROS CON CHOCOLATE</b> Traditional churros with cinnamon and chocolate sauce (V) £10.00	<b>FONDANT DE CHOCOLATE CALIENTE</b> Chocolate fondant with mango and raspberry sauce and mandarin segments (V) £10.00	<b>TARTE DE QUESO</b> Burnt-basque cheesecake, raspberry sauce and mandarin sorbet (V) £10.00	<b>ICE CREAMS &amp; SORBETS PER SCOOP</b> Ask for selection £3.00
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## AFTER DINNER DRINKS

<b>GONZALES BYASS OLOROSO</b> This dry Oloroso has big, bold fruit and oak flavours. Ideal with cheese. £7.50	<b>NECTAR' PEDRO XIMENEZ Jerez</b> A very sweet wine, aromas of figs and dates. Sticky toffee pudding in a glass! £7.50	<b>HOT 43 Licor 43</b> , Spanish brandy, espresso coffee, topped with whipped cream and nutmeg £11.00	<b>MARTINI DE CHOCOLATE BLANCO</b> Mozart white chocolate liqueur, white rum, coconut rum, whipped cream and mixed nuts £11.00
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Our children's menu is also available on request for guests under 12 years of age.

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.

## PARA PICAR (TO START)

<b>BOQUERONES</b> Fresh white pickled anchovies and chimichurri (GF) £6.50	<b>ALMENDRAS</b> Slightly spicy roasted almonds (VG)(GF)(N) £4.50	<b>ACEITUNAS</b> Marinated mixed Spanish olives (GF)(VG) £4.50	<b>PAN ARTESANO</b> Sourdough artisan bread and olive oil (VG) £6.00	<b>PANCETA DE CERDO</b> Pork crackling (GF) £5.00
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## TAPAS FRIAS (COLD)

<b>PAN DE CRISTAL</b> Crystal bread, tomato and olive oil (VG) £8.00	<b>PIMIENTOS DEL PIQUILLO RELLENOS</b> Stuffed piquillo peppers with aromatic couscous, served with piquillo sauce (VG) £10.00	<b>ENSLADA DE REMOLACHA</b> Goats cheese and heritage beetroot salad, with vinaigrette (V)(GF) £12.00	<b>CARPACCIO DE SOLOMILIO</b> Beef fillet carpaccio with quince jelly, spanish cheese shavings and mustard vinaigrette (GF) £12.00	<b>TABLA DE EMBUTIDOS</b> Acorn-fed Iberian cured meat assortment: Chorizo, Salchichon and Lomo (GF) £14.00	<b>TABLA DE QUESOS</b> Spanish cheese selection: Manchego, Idiazabal, Picos Blue, pickled apple, quince jelly, walnuts and chargrilled crackers (GFA)(N) £15.00	<b>JAMÓN IBERICO DE BELLOTA</b> Handcarved acorn-fed Iberian ham (GF) £24.00
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## GIFT VOUCHERS

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## 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](mailto:enquiries@elcerdo.co.uk)

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