



**Our menu is based on traditional spanish cuisine. There are no rules! Order whatever you like, in whichever order, as much as you please.**

**Embrace the Spanish style of eating, grazing with tasty dishes, vibrant drinks and great company!**

## Croquetas

Ask about our croqueta of the day served with aioli 12

### SEAFOOD

Tigres – Traditional Seafood Tapa	9
Marinated White Anchovies & Tomato Flatbread	12
Salt & Pepper Calamari - <b>gf</b>	16
Scallops, Pan Seared With Corn Puree And Crispy Jamon – <b>gf</b>	16
Prawns, Pan Seared With Garlic- <b>gf</b>	16

### MEAT

Grilled Jamon & Asparagus – <b>gf</b>	9
Honey Glazed Sticky Pork Ribs With Crispy Potatoes– <b>gf</b>	16
Albondigas, Spanish Meatballs, Rich Tomato Sauce & Bread – <b>av</b>	12
Garlic Chicken – <b>gf</b>	14
Panfried Local Chorizo And Potatoes - <b>gf</b>	14
Panfried Local Chorizo And Chickpeas – <b>gf</b>	14

### VEGETARIAN

Spanish Spiced Roasted Almonds – <b>gf</b>	6
Olives Marinated With Orange And Thyme & Crusty Bread– <b>gf</b>	8
Sheep's Milk Cheese Aged 9 Months, Quince Paste & Lavosh – <b>av</b>	9
Patatas Bravas -Potatoes With Spicy Tomato Sauce & Aioli – <b>gf</b>	7
Patatas Aioli-Crispy Potatoes With Rosemary Seasalt & Aioli- <b>gf</b>	7
Piquillo Peppers With Goats Cheese – <b>gf</b>	9
Chickpeas & Spinach Sauteed With Sherry Vinegar – <b>gf</b>	9
Tortilla – Sweet Potato Omelet Served With Aioli – <b>gf</b>	9

## Tapas

**gf** gluten free  
**av** gluten free available

Please advise of any dietary requirements.  
No split bills.

## Larger

Beef Cheek With Px Sherry Jus and Saffron Potato Mash– <b>gf</b>	28
Paella – Chicken & Chorizo, Vegetarian or Seafood – <b>gf</b>	26
Sangria's Signature Paella Chicken, Chorizo and Seafood - <b>gf</b>	30

## Ensalada

Roasted Beetroot, Goats Cheese And Candied Walnut Salad – <b>gf</b>	9
Traditional Spanish Green Salad With Sherry Vinaigrette – <b>gf</b>	9

## Chef's Selection

Why not try our chef's tasting selection!

6 tastes of Spain - <b>av</b>	40pp / 65pp with matched wine
8 tastes of Spain - <b>av</b>	50pp / 80pp with matched wine

*Designed to be enjoyed by the whole table only, minimum 2 guests. On Friday and Saturday nights tables of 8 or more must choose one of our chef's selections.*

## Dessert

Churros - With Your Choice Of Chocolate Or Salted Caramel Sauce	9
Tarta De Queso – Traditional Spanish Cheesecake – <b>gf</b>	9
Fig, Sherry And Chocolate Fudge Cake – <b>gf</b>	9
Salted Caramel Chocolate Mousse - <b>gf</b>	9
Warm Choc Ganacha Pudding With Vanilla Ice Cream – <b>gf</b>	9
Spanish Affogato – Spanish Liqueur, Vanilla Ice Cream & Espresso - <b>gf</b>	12