

PARA LA MESA

for the table

ACEITUNAS GORDAL

picantes

Large green Spanish Gordal olives marinated with a hint of chilli

£4

PIMIENTOS PADRÓN

salteados con sal marina

Padron peppers sautéed in olive oil and Maldon sea salt

£4

PAN RUSTICO

con mantequilla de paprika

Sourdough bread and our signature smoked paprika cultured butter

£4

ENTRANANTES

Starters

SOPA DE PESCADO

con picatostes y alioli

A rich, fish and shellfish soup served with alioli and crispy croutons

PINCHITOS MORUNOS

con pan y alioli

Traditional spiced pork skewers served with a smoked paprika alioli

CALAMARES FRITOS

con alioli de paprika

Crisp-fried squid sprinkled with sea salt and chilli, served with a smoked paprika alioli

ESPÁRRAGOS

a la parrilla

Grilled fresh asparagus topped with a poached egg and home-made hollandaise sauce

SALMÓN AHUMADO

con limón confitado y aguacate

Scottish Smoked salmon served an avocado puree and lemon confit

GAMBONES A LA PLANCHA

con alioli negro

Shell on king prawns seared and seasoned on the grill and served with smoked paprika alioli (Supplement £3)

PLATO PRINCIPAL

Mains

LUBINA

con hinojo asado

Fillet of sea bass served with crushed new potatoes, braised baby fennel and a tomato and roast pepper salsa

MEJILLONES

Fresh Shetland mussels served with crusty bread as a starter and with skinny fries as a main

SALSA AL VINO BLANCO

Steamed with white wine, fresh cream and shallots

SALSA PICANTE

Steamed with white wine, chorizo and chilli

HUEVO

a la flamenca

Chick peas, red peppers and onions cooked in a rich paprika spiced tomato sauce and topped with an egg

MERLUZA REBOZADA

con puré de guisantes

Crispy battered haddock served with hand cut chips and a mint pea puree

SELECCION DE MARISCOS

al horno

Scottish salmon, North Atlantic cod and Shetland mussels baked with saffron potatoes and fresh cream and grilled with a melted Manchego crust

POLLO ASADO

de la casa

Garlic roast chicken served on a rich cannellini bean and chorizo cassoulet

SIDES

Skinny fries 4 • Hand cut chips tossed in Manchego and truffle oil 4 • Buttered new potatoes & spring onion 4 • Riz Pilaf 4
Skinny fries & Hollandaise sauce 4.5 • Buttered seasonal greens 4 • Asparagus & Hollandaise sauce 4.5 • Cadiz house salad 4

DESSERTS

CRÈME CATALAN

Crème brulee caramelised at the table and served with a chocolate crackle-top biscuit

WHITE CHOCOLATE & VANILLA CHEESECAKE

Baked cheesecake served with a raspberry compote

RICH CHOCOLATE BROWNIE

Served warm with dairy vanilla ice cream

SELECTION OF CONTINENTAL CHEESES

Served with Scottish oatcakes

(Supplement £3)

2 COURSE FROM £16.95. 3 COURSES FROM £20.95

An allergens guide to all our dishes is available on request.