

## PARA LA MESA

for the table

**MORALLA FRITA con alioli** 4  
Paprika dusted whitebait crisp-fried and served with garlic alioli and lemon

**PAN RUSTICO con mantequilla de paprika** 4  
Sourdough bread and our signature smoked paprika cultured butter

**ACEITUNAS GORDAL picantes (v)** 4  
Large green Spanish Gordal olives marinated with a hint of chilli

### JAMON IBERICO DE BELLOTA

Hand carved to order

A platter of Iberico de Bellota ham 15

A mixed platter of Iberico de Bellota ham and 17 month aged Manchego cheese 18

### OSTRAS

Served on ice

Fresh Cumbrae oysters, choose from 3 or 6

Reseda with shallots, Vinagre de Jerez and lemon 7.5/15  
Soja with soy, pickled ginger, red chilli and coriander 7.5/15

## PLATOS PEQUEÑOS

small plates

**SOPA DE PESCADO con picatostes y alioli** 8  
A rich, fish and shellfish soup served with alioli and crispy croutons

**ALMEJAS SALTEADAS en vino blanco y ajo** 8  
Fresh clams sautéed in white wine and garlic, finished with coriander

**PINCHITOS MORUNOS con pan y alioli** 8  
Traditional spiced pork skewers served with a smoked paprika alioli

**VIEIRAS SALTEADAS con chorizo y pimientos** 10  
Seared Isle of Mull king scallops and chorizo served with pepperonata

**SALMÓN AHUMADO con limón confitado y aguacate** 8  
Scottish smoked salmon served with an avocado puree and lemon confit

**PIMIENTOS PADRÓN salteados con sal marina (v)** 4  
Padron peppers sautéed in olive oil and Maldon sea salt

**GAMBONES A LA PLANCHA con alioli de paprika** 12  
Shell on king prawns seared and seasoned on the grill and served with smoked paprika alioli

**ESPÁRRAGOS a la parrilla (v)** 8  
Grilled fresh asparagus topped with a poached egg and home-made Hollandaise sauce

**CALAMARES FRITOS con alioli de paprika** 8  
Crisp-fried squid sprinkled with sea salt and chilli, served with a smoked paprika alioli

## PLATOS GRANDES

large plates

### LANGOSTA

Fresh Scottish lobster, choose from half or whole

**LANGOSTA a la plancha con ajo**  
Served hot with garlic butter and skinny fries

**LANGOSTA con ensalada**  
Served cold with our Cadiz house salad and smoked paprika alioli

24/48

### SELECCION DE MARISCOS

Caliente

A hot sharing platter served for two people, with a whole Scottish lobster 'Thermidor', Shetland mussels in white wine, garlic and cream, two shell-on grilled langoustines with garlic butter, clams in white wine and chilli, two shell-on grilled king prawns served with smoked paprika alioli, skinny fries and our Cadiz house salad

75

### SOLOMILLO Escocés

8oz Prime Scottish fillet steak served with seared Padron peppers, skinny fries and your choice of chilli-paprika butter or Béarnaise sauce

32

TOP YOUR STEAK WITH:

2 king prawns grilled with garlic butter 6  
Half Scottish lobster grilled with garlic butter 19

**SELECCION DE MARISCOS al horno** 17  
Scottish salmon, North Atlantic cod and Shetland mussels baked with saffron potatoes and fresh cream and grilled with a melted Manchego crust

**LENGUADO al limón** 24  
Whole lemon sole grilled with nut brown butter, parsley and capers and served with skinny fries

**ARROZ caldoso** 15  
Arborio rice cooked with white wine, shallots and garlic mixed with king prawns and clams and finished with fresh dill and Manchego

**POLLO ASADO de la casa** 15  
Garlic roast chicken served on a rich cannellini bean and chorizo cassoulet

### CIGALAS a la plancha

Langoustines seared on the grill with garlic butter and served with skinny fries and our Cadiz house salad 25

### 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

7/14

**MERLUZA REBOZADA con puré de guisantes** 14  
Crispy battered haddock served with hand cut chips and a mint pea puree

**HUEVO a la flamenca (v)** 11  
Chick peas, red peppers and onions cooked in a rich paprika spiced tomato sauce and topped with an egg

**LUBINA con hinojo asado** 17  
Fillet of sea bass served with crushed new potatoes, braised baby fennel and a tomato and roast pepper salsa

**RAPE Y VIEIRAS con arroz de azafrán** 21  
Monkfish and scallops cooked in parchment paper with soy sauce, ginger and spring onion, served with Riz Pilaf

## ACOMPAÑAMIENTOS

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

## SUNDAYS AT CADIZ

As our paellas take 30-40 minutes to prepare, why not order some of our Platos Pequenos (small plates) with a chilled bottle of wine and enjoy a lazy Sunday with us whilst we cook the best paella in town for you, your friends and family. There are three delicious combinations to choose from, serving 2 - 3 people, so kick back and enjoy

**PAELLA DE MARISCOS** 28  
Slow cooked rice mixed with seasonal white fish, king prawns, clams, calamari and Shetland mussels, topped with 2 extra large shell-on king prawns and 2 langoustine

**PAELLA DE CARNE** 23  
Slow cooked rice mixed with chicken pork loin, mushrooms, onion and fresh asparagus

**PAELLA DE MARISCOS Y CARNE** 28  
Slow cooked rice mixed with seasonal white fish, king prawns, clams, calamari, Shetland mussels, chicken and pork loin, topped with 2 extra large shell-on king prawns and 2 langoustine

ADDITIONS TO YOUR PAELLA A WHOLE LOBSTER 35 ADD 2 LANGOUSTINE AND 2 LARGE PRAWNS 16

ONLY AVAILABLE ON SUNDAY

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