

PARA LA MESA

for the table

BOQUERONES con alioli

Paprika dusted whitebait crisp-fried and served with garlic alioli and lemon

4

PAN RUSTICO con mantequilla de paprika

Sourdough bread and our signature smoked paprika cultured butter

3.5

ACEITUNAS GORDAL picantes (v)

Large green Spanish Gordal olives marinated with a hint of chilli

3.5

JAMON IBERICO

Hand carved to order

A platter of Iberico ham 15

A mixed platter of Iberico 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

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

8

CANGREJO ESCOCES con salsa y aguacate

Scottish white crab meat dressed with shallots, lemon zest, parsley and dill with an avocado and Pedro X salsa and gazpacho

9

PINCHITOS MORUNOS con pan y alioli

Traditional spiced pork skewers served with a smoked paprika alioli

8

VIEIRAS SALTEADAS con morcilla

Seared Scottish king scallops with Spanish morcilla and a Bramley apple purée

10

PIMIENTOS PADRÓN salteados con sal marina (v)

Padron peppers sautéed in olive oil and Maldon sea salt

6

SALMÓN ESCABECHADO con naranja escarchada

Rustic croutons topped with Scottish salmon escabeche and with candied orange

7

GAMBONES A LA PLANCHA con alioli de paprika

Shell on king prawns seared and seasoned on the grill and served with smoked paprika alioli

12

ESPARRAGOS TRIGUEROS a la plancha (v)

Grilled asparagus with a soft yolk hens' egg, Romesco sauce and toasted almonds

8

CALAMARES FRITOS con alioli de paprika

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

8

PLATOS GRANDES

large plates

LANGOSTA

Fresh Scottish lobster, choose from half or whole

LANGOSTA a la plancha con ajo

Served hot with garlic butter, skinny fries and our Cadiz house salad

LANGOSTA con ensalada

Served cold with our Cadiz house salad, smoked paprika alioli and skinny fries

24/48

SELECCION DE MARISCOS

Caliente

A hot sharing platter served for two people with Shetland mussels steamed in white wine, garlic and cream, a whole Scottish lobster 'Thermidor', two shell-on grilled langoustines with garlic butter, Shetland mussels steamed in white wine, chorizo, chilli and a rich tomato sauce and two shell-on grilled king prawns served with smoked paprika alioli and skinny fries

75

SOLOMILLO Escocés

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

32

TOP YOUR STEAK WITH:

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

PESCADO al horno

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

17

LENGUADO al limón

Whole lemon sole grilled with nut brown butter, parsley and capers and served with skinny fries

24

ARROZ meloso

Arborio rice cooked with white wine, shallots and garlic mixed with shell-on king prawns and clams and finished with fresh dill and Manchego

16

POLLO ASADO de la casa

Roasted chicken served with a mushroom and Pedro X sauce, with buttered new potatoes and seasonal greens

16

CIGALAS a la plancha

(Subject to availability)

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, chilli and a rich tomato sauce

7/14

PESCADILLA REBOZADA con puré de guisantes

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

15

HUEVO a la flamenca (v)

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

11

LUBINA con salsa verde

Grilled fillet of sea bass served with bay leaf mash, charred tender-stem broccoli, red pepper purée and salsa verde

17

VIEIRAS Y CAMARONES con arroz

Scallops and North Atlantic prawns cooked in parchment paper with soy sauce, ginger and spring onion, served with wild rice

21

ACOMPAÑAMIENTOS

Skinny fries 4 • Hand cut chips tossed in Manchego and truffle oil 4 • Buttered new potatoes & spring onion 4 • Bay leaf mash 4.5
Buttered seasonal greens 4 • Wild rice 4 • Asparagus with Romesco sauce & toasted almonds 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, 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 40

ADD 2 LANGOUSTINE AND 2 LARGE PRAWNS 16

ONLY AVAILABLE ON SUNDAY

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