

PARA LA MESA

for the table

BOQUERONES con alioli

Crisp-fried paprika dusted whitebait, alioli & lemon

4

PAN RUSTICO con mantequilla

Sourdough bread & smoked paprika cultured butter

3.5

ACEITUNAS GORDAL picantes (v)

Spanish Gordal olives, marinated with a hint of chilli

3.5

JAMON IBERICO

Hand carved to order

A platter of Iberico ham 15

Iberico ham & 17 month aged Manchego 18

OSTRAS

Fresh Cumbrae oysters, served on ice, 3 or 6

Reseda Shallots, Vinagre de Jerez & lemon 7.5/15

Soja Soy, pickled ginger, red chilli & coriander 7.5/15

PLATOS PEQUEÑOS

small plates

SOPA DE PESCADO con picatostes

Rich fish & shellfish soup, alioli & crispy croutons

8

CALAMARES fritos

Crisp-fried squid, sea salt, chilli & smoked paprika alioli

8

PINCHITOS MORUNOS con salsa Romesco

Spiced pork skewers & Romesco sauce

8

GAMBONES a la plancha

Lightly seasoned seared shell on king prawns & smoked paprika alioli

12

PIMIENTOS PADRÓN salteados (v)

Sautéed Padron peppers & Maldon sea salt

6

SALMÓN AHUMADO Escocés

Scottish smoked salmon, prawn mousse, avocado purée, salmon caviar & fresh dill

7

VIEIRAS SALTEADAS con morcilla

Seared Scottish king scallops, Spanish morcilla & Bramley apple purée

10

ESPARRAGOS TRIGUEROS a la plancha (v)

Grilled asparagus, soft yolk hens' egg, Romesco sauce & toasted almonds

8

CANGREJO ESCOCES y aguacate

Scottish white crab meat, shallots, lemon zest, parsley, dill & avocado salsa

9

PLATOS GRANDES

large plates

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 & shallots

SALSA PICANTE

Steamed with white wine, chorizo, chilli & a rich tomato sauce

7/14

SELECCION DE MARISCOS

Caliente

Served for two people. Steamed Shetland mussels with white wine, garlic & cream. Whole lobster 'Thermidor'. Two shell-on grilled langoustines with garlic butter. Steamed Shetland mussels with Fino Soto, chorizo, chilli & rich tomato sauce. Two shell-on grilled king prawns with smoked paprika alioli. Skinny fries

75

LANGOSTA

LANGOSTA a la plancha 26/ 48

Half or whole lobster, grilled with garlic butter, skinny fries or Cadiz House salad

LANGOSTA Thermidor 26/ 48

Half or whole lobster, topped with vermouth & mustard cream sauce, tarragon, parsley, chives, Manchego crust, skinny fries or Cadiz House salad

ABADEJO AHUMADO con una salsa de queso 17

Scottish smoked haddock with creamed onions and leeks, Manchego cream sauce, topped with a mash & herb crust

VIEIRAS a la sartén 21

Pan seared Scottish king scallops, creamy mash, Serrano ham-garden pea fricassee & truffle oil

ARROZ CON GAMBAS y mejillones 16

Shell-on king prawns, Shetland mussels, Calasparra rice, white wine, shallots, garlic, fresh dill & Manchego

ABADEJO REBOZADA con puré de guisantes 15

Crispy battered haddock, hand cut chips & mint pea purée

CIGALAS a la plancha 25

Seared langoustines, garlic butter, skinny fries or Cadiz house salad. (Subject to availability)

LUBINA con salsa verde 17

Grilled fillet of sea bass, creamed mash, charred tender-stem broccoli, red pepper purée & salsa verde

ARROZ CON champinones (v) 11

Calasparra rice, sautéed woodland mushrooms, fresh basil, pine nuts, sweet red peppers, garden peas & truffle oil

LENGUADO al limon 24

Grilled whole lemon sole, capers, parsley, nut brown butter & skinny fries

SOLOMILLO a la parilla 32

8oz prime Scottish fillet steak, seared Padron peppers, skinny fries, Pedro X jus or green peppercorn sauce

Top your steak with:

2 king prawns grilled with garlic butter 6

Half Scottish lobster grilled with garlic butter 19

POLLO ASADO de la casa 16

Roasted breast of chicken, fondant potato, charred tender stem broccoli & Pedro X jus

ACOMPAÑAMIENTOS

Sides

Skinny fries 4 • Hand cut chips tossed in Manchego & truffle oil 4 • Buttered new potatoes & spring onion 4 • Creamed mash 4.5 • Buttered seasonal greens 4 • Cadiz house salad 4

SUNDAYS AT CADIZ

Sunday's are all about those long lazy lunches with friends and family so why not kick back, order some wine and a selection of our Platos Pequeños while we cook your favourite paella (30-40 minutes). There are three delicious combinations to choose from all made with premium Calasparra rice, serving 2 - 3 people

PAELLA DE MARISCOS 28

Seasonal white fish, king prawns, clams, calamari, Shetland mussels, 2 extra-large shell-on king prawns & 2 langoustines

PAELLA DE CARNE 23

Chicken, pork loin, mushrooms, onion & fresh asparagus

PAELLA DE MARISCOS Y CARNE 28

Seasonal white fish, king prawns, calamari, Shetland mussels, chicken, pork loin, Padron pepper, 2 extra-large shell-on king prawns & 2 langoustines

ADDITIONS TO YOUR PAELLA

A WHOLE LOBSTER 40

ADD 2 LANGOUSTINES AND 2 LARGE KING PRAWNS 16

ONLY AVAILABLE ON SUNDAY

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