

FESTIVAL LUNCH AND PRE THEATRE MENU

PARA LA MESA

for the table

ACEITUNAS GORDAL picantes

Large green Spanish Gordal olives
marinated with a hint of chilli

3.5 PIMIENTOS PADRÓN salteados con sal marina

Padron peppers sautéed in olive oil
and Maldon sea salt

6 PAN RUSTICO con mantequilla de paprika

Sourdough bread and our signature
smoked paprika cultured butter

3.5

ENTRANTES

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

ESPARRAGOS TRIGUEROS a la plancha (v)

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

SALMÓN ESCABECHADO con naranja escarchada

Rustic croutons topped with
Scottish salmon escabeche and
with candied orange

GAMBONES A LA PLANCHA con alioli de paprika

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

PLATO PRINCIPAL

Mains

LUBINA con salsa verde

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

PESCADILLA REBOZADA con puré de guisantes

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

POLLO ASADO de la casa

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

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

HUEVO

a la flamenca (v)

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

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

SIDES

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

2 COURSE £18.95 • 3 COURSES £22.95

Some supplements apply

An allergen guide to all our dishes is available