



DINNER
(Monday to Sunday from 4pm)

TAPAS

<u>Sides</u>	
Bar Olives	3.5
Julienne Fries	3.5
Bread	2.5
<u>Desserts</u>	
Churros	6
Carrot Cake	4
Chocolate Cake	4
Brownie	3.5

Octopus (Cooked Octopus with baby potatoes, parsley, garlic & olive oil)	11.5
Gambas “Al Ajilo” (Pan-fried King Prawns in a white wine, garlic & paprika Sauce served with sourdough)	9
Patatas Bravas (Roasted Potatoes with Homemade Tomato Sauce) (V)	5
Pimientos de Padron (Grilled Peppers) (V/VE)	4.5
Croquetas de “Jamon”	6
Nachos (Guacamole, Pico de Gallo, Cheddar Cheese, Parsley & sour cream) (V) (add Chorizo)	8 +2
Chicken Wings (Buffalo Wings served with BBQ sauce)	7
Chorizo Al Vino (Spanish Chorizo cooked in Red Wine with sourdough)	7
Pan Con Tomate (Homemade “Tumaca” served in sourdough) (V) (add Manchego <u>or</u> Jamon)	5 +2
Burrito “Desnudo” (Beans, sweet corn, BBQ chicken, guacamole, Pico de Galo and cheddar cheese, served with chipotle sauce and sour cream)	7.5
Quesadilla (Pico de Galo, cheddar cheese, shredded BBQ Chicken and lime, with guacamole sauce)	8

SALADS (V)

Chiri Salad (Mixed Salad, Fusilli tricolor, diced chicken, feta cheese, tomatoes, olives and salad dressing). (Vegetarian option available)	6.5
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TACOS

(Guacamole, Pico de Gallo, melted cheddar, sour cream, nacho crisps)

Vegetarian Tacos (V)	8
Chicken Tacos	9
Fish Tacos (Deep Fried Prawns)	9

Please inform our staff of any food allergies prior to placing your order.
Our food is designed for sharing and dishes will arrive as soon as the kitchen has prepared them.
Discretionary 12.5% service charge is added to bills with food