



Cafe Andaluz

Crianza Menu

Bread & olives, any 3 tapas plus a dessert, £32⁹⁵ per person.

Carnes

ALBÓNDIGAS

Traditional spiced pork & beef meatballs in rich tomato sauce with Manchego cheese

CHORIZO AL VINO GF

Sliced Spanish chorizo sautéed in red wine

CROQUETAS DE JAMÓN

Crisp-fried Serrano ham croquettes

POLLO SOFRITO GF

Chicken marinated in paprika & lemon juice with tomato sofrito sauce

BUTIFARRA NEGRA

Black pudding, poached egg, hollandaise, serrano crumb & apple gel

TAJINE DE CORDERO

Tagine of lamb slow-cooked with paprika, cumin, tomatoes, cinnamon, sultanas and apricots

POLLO REBOZADO CON MIEL

Chicken fillets in a light batter and drizzled with honey & grain mustard dressing

CHORIZO Y BUTIFARRA NEGRA

Sautéed Spanish chorizo sausage and Stornoway black pudding in spicy tomato sauce

PANCETA DE CERDO GF

Slow-cooked pork belly with garlic, chorizo & rosemary stuffing with butter bean, thyme and red wine sauce

Verduras

TORTILLA ESPAÑOLA V GF

Baked eggs, potato & onion with Pixto salsa

ENSALADA ANDALUZA VG GF

Asparagus, artichokes, sun blush tomatoes & lemon hinamin dressing

CROQUETAS DE SETAS Y TRUFA

Woodland mushroom & black truffle croquettes with Manchego

PATATAS GRATINADAS V GF

Layers of sliced potato, baked with garlic cream and mozzarella cheese

BERENJENA AL HORNO GF

Baked aubergine, Montbrù Garrotxa cheese, tomato sofrito & honey

CHAMPIÑONES GRATINADOS V

Baked woodland mushrooms, baby spinach, white wine and cream with queso fresco crumb and toasted Pan de Cristal

ENSALADA FRESCA DE MALLORCA VG GF

Butter beans & chickpeas, black olives, parsley, red onion & cherry vine tomatoes, fresh mint, sherry vinegar and olive oil

ENSALADA DE QUESO DE MONTBRÙ

Montbrù Garrotxa cheese, Cos lettuce, beetroot, pickled shallots & pine nuts with honey dressing

PATATAS BRAVAS

Fried potatoes, spicy tomato sauce and alioli

QUESO DE CABRA AL HORNO V GF

Grilled round of goats' cheese topped with orange & chilli marmalade

Mariscos

BOQUERONES PICANTES GF

White anchovies marinated in fried garlic, parsley & chilli oil

CALAMARES FRITOS

Crisp-fried baby squid with adobo & sweet smoked paprika, rocket, lemon dressing and spicy alioli

MEJILLONES A LA MARINERA GF

Fresh Shetland mussels cooked with white wine, shallots & garlic, finished with cream

GAMBAS PIL PIL GF

King prawns roasted in olive oil, chilli, paprika and garlic

GAMBAS REBOZADAS

Large king prawns, lightly floured and crisp fried, tossed in our own sweet chilli sauce with crispy rocket.

PESCADO ADOBADO

Crisp-fried haddock pieces marinated in lemon & spices, potato chips & paprika alioli

GAMBAS PICANTES GF

Large king prawns marinated in garlic, pan-fried and served with green chilli, coriander & tomato sauce

ARROZ DE MARISCOS GF

King prawns & Shetland mussels with rice with tomato & parsley

Postres

PUDÍN DE CARAMELO V

Sticky rich date & toffee cake, caramelised walnuts, salted caramel sauce & vanilla ice cream

CREMA CATALANA V GF

Traditional crème brûlée

TARTA DE CHOCOLATE V

Rich, dark chocolate & coffee cake, mascarpone cream, hazelnut tuile & salted caramel sauce

PASTEL DE LIMÓN Y QUESO V

Baked lemon & vanilla cheesecake, lemon gel, raspberry coulis & fresh raspberries

Please scan here for the dietary, intolerances & allergen information for all our dishes.



An optional & discretionary 10% service charge will be added to your bill.