

PAN ACEITES Y VINAGRES

PAN	£1		
Bread.			
PA AMB TOMAQUET	£4	BARCELONA TAPAS RIOJA BALSAMIC VINEGAR	£0.75
A Catalan speciality of toasted bread rubbed with tomato, garlic & extra virgin olive oil.		Made with selected wines from La Rioja. Aged for 10 years in French oak barrels.	
PA TORRAT	£7	BARCELONA TAPAS EXTRA VIRGIN OLIVE OIL	£0.75
Selection of toasts rubbed with tomato, topped with <i>Ibérico</i> ham, anchovy and sanfaina.		Quality <i>Arbequina</i> extra virgin olive oil. DOP 'Aceite de La Rioja'.	
		PICOTEOS	
HABAS FRITAS	£1 ^{1/2}	ACEITUNAS	£3%
Toasted broad beans.		Olives—choose from:	
KIKOS	£2	Manzanilla green olives.	
Delicious fried corn kernels.		Aragonese Empeltre black olives (<i>from Aragon</i>).	
ALMENDRAS FRITAS	£4	Arbequina olives (<i>small aromatic olives from Catalunya</i>)	
Salted Almonds.		Gordal Queen olives (<i>from Seville</i>)	
GUINDILLAS EN VINAGRE	£3	House marinated black & green olives.	
Spanish chilli peppers marinated in vinegar		ANCHOAS Y ALEGRÍAS	£6%
BOQUERONES EN VINAGRE	£5%	Spanish anchovies marinated in Extra Virgin olive oil and served with Wood roasted hand peeled hot peppers.	
Fresh anchovies (not salty) cured in oil, vinegar & garlic.			

TABLAS

DE QUESOS £17

A selection of Spanish artisan cheese.

DE IBÉRICOS £15

A selection of Ibérico charcuterie.

DE APERITIVO £17

The perfect starting point, a selection of
•Mixed olives •Ibérico Ham & charcuterie •Artisan cheese

Great with...

VERMUT Glass of Vermouth
Martinez Lacuesta

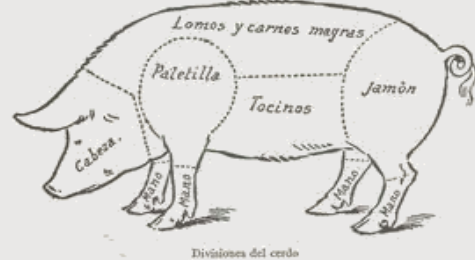
FINO Glass of Sherry
Williams & Humbert DrySack Fino 100ml

CAVA Glass of Bubbly
Conde Caralt Brut 125ml

£3^{1/2}

£4^{1/2}

£6^{1/2}



JAMONES Y EMBUTIDOS

JAMÓN SERRANO

Spanish Serrano ham, 'Mountain Cured'. Air cured Spanish ham from compound fed white pigs.

JAMÓN IBÉRICO RESERVA DE BELLOTA

Finest air cured ham from free-range acorn fed Iberian black footed pigs that roam oak forests. Exercise and the diet has a significant impact on the flavour of the meat; the ham is cured for a minimum of 36 months.

CHORIZO IBÉRICO

A tasty sausage containing smokey paprika which gives it its red colour.

MORCÓN IBÉRICO

Dry-cured and seasoned with Spanish smoked paprika, the traditional size makes for a deeper, more complex taste.

SALCHICHÓN IBÉRICO

Salchichón sausages are similar to chorizos, black pepper seasoning.

LOMO IBÉRICO

Lomo is one of the finest *Ibérico* pork meats. Lomo is the ultimate *Ibérico*.

£11

£19^{3/4}

£6

£6

£5

£8

QUESOS ARTESANOS

GOATS' MILK

Al Vino Campollano. Pasteurised - Semi cured - bathed in Red Wine. *From Castilla La Mancha* £7

Autor Cheese. Pasteurised - Cured - Soaked in Olive oil bath. *From Rioja.* £7

EWES' MILK

Manchego Pasteurised - Cured - bathed in Olive oil. *From Castilla La Manch* £6^{1/2}

Tortita- Celestino Arribas £6^{1/2}

Unpasteurised - Fresh - Tortita is the baby version of the more widely known Torta. *From Segovia.* £7

BLENDEN (COWS', EWES' GOATS' MILK)

Los Cameros Etiqueta Verde Pasteurised - Semi Cured - bathed in Olive oil. *From Rioja.* £5^{3/4}

Los Cameros Etiqueta Roja Pasteurised - Cured - bathed in Olive oil. *From Rioja.* £5^{1/2}

COWS' MILK

Picos Blue Pasteurised - Wrapped in maple leaves. £7

Tetilla - Semi soft - Soft and tender texture. *From Galicia.* £7

£6

LOS CLASICOS 91

OUR CLASSIC TAPAS SINCE 1991

ALBÓNDIGAS A LA BARCELONESA

Slow cooked home made style Beef meatballs, peppers, onions and tomato *Sofrito*.

CHORIZO AL VINO

Spanish spicy sausage, cooked in red wine.

PINCHO DIABLO

Slow cooked pork, Paprika, chillies & red wine.

GAMBAS GABARDINAS

Deep fried king prawns in a delicate & light batter served with chilli sauce.

CHIPIRONES FRITOS

Crisp deep-fried baby squid with *Romesco*.

BOQUERONES EN VINAGRE

Fresh anchovies cured in oil, vinegar & garlic.

PATATAS BRAVAS

Fried potatoes with a spicy sauce.

PATATAS ALL-I-OLI

Fried potatoes with Catalan garlic mayonnaise.

TORTILLA ESPAÑOLA

Traditional Spanish potatoes & onions omelette.

PIMIENTOS PADRÓN

Small green peppers pan fried in extra virgin olive oil and sprinkled with Maldon salt.

ALL THE CLASICOS MENU £52

ENOUGH FOR 2/3 SHARING

OR USE IT AS A BASE AND ADD MORE

Croquettes

DE JAMON IBÉRICO

Ibérico ham croquettes

each £1^{3/4}

DE POLLO

Chicken croquettes

each £1^{1/2}

DE BACALAO

Cod croquettes

each £1^{3/4}

DE BOLETUS con Aceite de Trufa (V)

Wild Mushrooms croquettes with truffle oil.

each £1^{1/2}

Salads

ENSALADA DE TOMATES y CEBOLLA

Salad of tomatoes and onion.

£5^{1/4}

ENSALADA

Salad of a selection of lettuces with tomato & onion.

£5^{3/4}

XATO DE SITGES

Delicious salad comprising of a selection of lettuces, pieces of salt cod, tuna & anchovies drizzled with *Romesco* sauce.

£7^{1/2}

From the Sea...

BACALAO FRITO CON PIMIENTOS DEL PIQUILLO

Pan fried de-salted Cod with red wood flamed *Piquillo* pepper.

£6^{1/2}

CALAMARES FRITOS

Single line catch Fresh Squid, lightly dusted in flour & fried served with 'Black garlic All-i-oli'.

£10

PULPO A LA GALLEGA

Pieces of octopus, Maldon Sea salt, paprika & Extra virgin olive oil.

£12^{3/4}

GAMBAS AL AJILLO

Peeled tiger prawns in garlic, chillies & wine.

£7^{3/4}

MEJILLONES EN SOFRITO CON CHORIZO

Black Galician mussels, *Sofrito sauce*, Chorizo & white wine

£7^{1/2}

From the Land...

PRUEBA DE CERDO IBÉRICO

Ground *Ibérico* pork marinated with garlic & paprika, and fried potatoes topped with a fried egg.

£9^{1/2}

CARRILLERAS

Tender *Ibérico* pork cheeks slow cooked in wine star of anise and a touch of fresh chilli.

£7^{1/4}

MINI PRUEBA IBERICO BURGER

Mini bap beef & *Ibérico* pork burger, Chorizo All-i-oli, Smoked paprika sweet potato fries.

£5^{3/4}

SECRETO IBÉRICO

One of Spain's best kept secrets! It is a cut of meat which comes from between the shoulders blade and the loin of the prizes Iberian pigs.

£15

PINCHO CORDERO

Mini skewers of spice infused lamb

£7

POLLO A LA RIOJANA

Sautéed Chicken with green & red Peppers, *Sofrito*, onions, spices and red wine.

£6^{1/2}

ENTRECOTE DE BUEY

Strips of Sirloin beef, sea salt and red wood roasted *Piquillo* pepper.

£14

Vegetables

PIMIENTOS DEL PIQUILLO ASADOS

Wood flamed red peppers drizzled with extra virgin olive oil & garlic.

£5½

BERENJENAS FRITAS

Beer battered aubergine with truffle honey.

£5

SAMFAINA

Slow cooked tomatoes, aubergines, peppers, courgettes & Onions.

£5^{1/2}

CALABACIN FRITO

Courgettes dusted & fried.

£4^{1/2}

ALL VEGETABLES PLUS PATATAS BRAVAS OR ALL-I-

OLI AND PIMIENTOS PADRON £27

ENOUGH FOR 2 SHARING

OR USE IT AS A BASE AND ADD MORE

PAELLAS & FIDEUAS

Our Paellas are made to Order. Please be aware, 30/35 mins preparation time is required for these dishes.

You may pre-order your Paella in Advance when booking!

PAELLA MIXTA	PAELLA CATALANA	PAELLA HUERTANA (V)	ARROS NEGRE	FIDEUÁ DE PESCADO	FIDEUÁ NEGRE
Traditional saffron coloured rice with chicken, seafood and shellfish.	Catalan meat paella, rice sausage, chicken & pork (no seafood).	Paella of Mixed Vegetables.	Classic Catalan black rice with squid, Served with Alioli.	Catalan short noodle with seafood, a variation on the paella.	Catalan black short noodle with squid, Served with All-i-oli.
(Minimum 2 people) £12.50 per person	(Minimum 2 people) £11 per person	£6 per person	(Minimum 2 people) £12 per person	(Minimum 2 people) £13 per person	(Minimum 2 people) £13 per person

No cover charge - ALL prices inclusive of VAT at the standard rate - Optional Service charge of 12.5% will be added to the bill
ANY FOOD ALLERGIES? PLEASE REFER TO OUR ALLERGEN LIST BEFORE ORDERING - SET MENUS CANNOT BE USED IN CONJUNCTION WITH OTHER OFFERS

DESSERTS

CREMA CATALANA	£5
Traditional home made Catalan crème brulee Try with... TORRES MOSCATEL	
TARTA DE SANTIAGO	£5
Almond Tart from Santiago de Compostela. <i>Recommended: OCHOA MOSCATEL</i>	
PA, OLI, XOCOLATA I SAL	£5
Rich Chocolate Ganache served with crusty bread, Extra Virgin Olive Oil and sprinkled with Sea Salt (a Catalan classic) <i>Why not with... ORDONEZ No 2 VICTORIA MOSCATEL!</i>	
SORBETE DE LIMON CON CAVA	£5
Lemon sorbet & Cava	
HELADO DE VAINILLA PX	£5
Vanilla ice cream drizzled with Pedro Ximenez, a deep, dark Sweet treacly Sherry.	



SWEET WINES *Served by glass 200ml.*

ENRIQUE MENDOZA MOSCATEL LA MARINA	£7 ^{1/2} /Bottle	£25	OCHOA MOSCATEL 50c1	£11/Bottle	£27
75c1			<i>D.O. NAVARRA</i> Vol: 11.5%.		
<i>D.O. ALICANTE</i> Vol: 15%.			Pale lemon colour of tremendous brilliance. Delicately silky sweet palate. Long finish.		
Clean transparent colour. Light with a perfect balance between sweetness and acidity.			ORDONEZ NO 2 VICTORIA MOSCATEL	£23/Bottle	£36
TORRES MOSCATEL 50c1	£10/Bottle	£25	37.5c1		
<i>D.O. PENEDÉS</i> Vol: 15.0%.			<i>D.O. MALAGA</i> Vol: 13%		
Bright luminosity with an unmistakable aroma and seductive floral scents.			A stunning Moscatel, made by arguably the finest sweet winemaker, Austrian Alois Kracher, in the hills behind Malaga. Great purity and balance. From 50-70 year old vines.		
EL CANDADO PEDRO JIMENEZ 75c1	£8/Bottle	£45			
Vol: 18%.					
This sweet sherry by Valdespino is deep, dark, golden red brown in colour. Dripping with rich complexity on the nose; molasses and treacle notes prevail.					

COFFEE

CAFÉ SOLO	£2
Small strong black espresso coffee.	
CAFÉ DOBLE	£2 ^{3/4}
Double espresso coffee.	
CAFÉ CAPUCCINO	£2 ^{3/4}
Coffee with froth and chocolate.	
CAFÉ CON LECHE	£2 ^{3/4}
Flat White.	
CAFÉ AMERICANO	£2
Large black coffee.	
CAFÉ LATTE	£2 ^{3/4}
Espresso coffee, steamed milk, topped with foamed milk.	
CAFÉ CORTADO	£2 ^{1/2}
Small black espresso coffee with a touch of milk.	

SPECIAL COFFEE

CAFÉ BOMBON	£2 ^{3/4}
Espresso coffee with condensed milk.	
BARRAQUITO	£4 ^{1/2}
Typical Canary Island coffee, shot of espresso with condensed milk, steamed milk, touch of lemon and Liquor and sprinkle of cinnamon.	
CAFÉ MOCHA	£3
Espresso coffee, chocolate syrup, steamed milk, topped with whipped cream.	
CARAJILLO	£4
Small black coffee with anisette or brandy.	
CAFÉ LICOR	£4 ^{1/2}
Espresso coffee with a choice of Irish Whiskey, Kahlua, Tia Maria or Baileys with cream.	
CAFÉ BARCELONA	£4 ^{1/2}
Small espresso coffee with Torres brandy & cream.	

CHOCOLATE

CHOCOLATE LAS RAMBLAS	£4
Thick chocolate with whipped cream.	
CHOCOLATE LA BOMBA	£6
As above but with a shot of brandy.	
CHOCOLATE COCO LOCO	£6
Thick chocolate, coconut liqueur, whipped cream.	

TEA

INFUSIÓN DE TÉ	£1 ^{1/2}
Pot of English tea with milk or lemon.	
HERBAL TEA	£2
Fresh Mint tea, Camomile, Green tea... <i>Please, ask your server for flavours.</i>	

No cover charge - ALL prices inclusive of VAT at the standard rate - Optional Service charge of 12.5% will be added to the bill
DO YOU HAVE ANY FOOD ALLERGIES? PLEASE REFER TO OUR ALLERGEN LIST BEFORE ORDERING

ALLERGY ADVICE

If you suffer from a food allergy or intolerance, please read this page

Some items on our menu may contain nuts, seeds or other allergens. There is a small chance that tiny traces of these may be in other items or foods served here.

We understand the dangers to those with severe allergies. Every care is taken to avoid any cross contamination when processing a specific allergen free order, we do however work in a kitchen that processes allergenic ingredients.

Within our kitchens we use nuts, fish, egg, shellfish, milk and gluten products and it is impossible to fully guarantee separation of these items in storage, preparation or cooking, although every effort is made to minimise the risk when required. Any bread or breaded product may contain nuts, sesame seeds or poppy seeds as a result of cross contamination during the baking process.

Wheat and gluten ingredients which are deep-fried use the same fryers in our kitchens as dishes not containing these ingredients – there may be risk of cross contamination which may affect extremely sensitive sufferers.

If you are in any doubt please ask to speak to the duty manager who should be able to help you.

Please note we are not able to guarantee that any food served on these premises has not come into contact with nuts or traces of nuts.

In order to assist you in making the right choices when ordering your food please refer to the allergen chart below and overleaf:



Items containing **Celery**: CROQUETAS DE BACALAO



Items containing **Cereals/Gluten** *Namely Wheat (such as Spelt and Khorasan Wheat), Barley, Rye and Oats*: ALBÓNDIGAS BARCELONESA • ARROZ NEGRE • BACALAO FRITO • BEERS • BERENJENAS FRITAS • CALABACIN FRITO • CALAMARES FRITAS • CARRILLERAS • CHIPIRONES FRITOS • CREMA CATALANA • CROQUETAS (*Pollo, Jamon Iberico & Bacalao*) • FIDUEAS (ALL) • MORCILLA DE BURGOS • PAN • PA AMB TOMAQUET • PAELLAS (ALL) • PA OLI XOCOLATA I SAL • PA TORRAT • PINCHO DIABLO • ROMESCO SAUCE (*Chipirones & Calamares*) • TARTA DE SANTIAGO • WINES



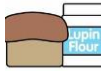
Items containing **Crustaceans** *Like Prawns, Crabs, Lobster and Crayfish etc.*
ARROZ NEGRE • CALAMARES • CHIPIRONES • FIDUEÁ DE PESCADO • FIDUEÁ NEGRE • GAMBAS AL AJILLO • PAELLA MIXTA.



Items containing **Eggs**: ALLIOLI • ALBONDIGAS BARCELONESA • BACALAO FRITO • CREMA CATALANA • FLAN DE HUEVO • HELADO DE VAINILLA PX • PA OLI XOCOLATA I SAL • PATATAS ALIOLI • PRUEBA DE CERDO IBÉRICO • SORBETE DE LIMON • TARTA DE SANTIAGO • TORTILLA ESPANOLA



Items containing **Fish**: ARROZ NEGRE ▪ ANCHOAS Y ALLEGRIAS ▪ BOQUERONES EN VINAGRE ▪ BACALAO FRITO ▪ FIDUEÁ DE ESCADO ▪ FIDUEA NEGRE ▪ PA TORRAT TUNA ▪ PA TORRAT ANCHOA ▪ PULPO A LA GALLEGA ▪ PAELLA MIXTA ▪ XATO DE SITGES.



Items containing **Lupin**: NONE



Items containing **Milk**: ALLIOLI ▪ CHEESE (ALL) ▪ CREMA CATALANA ▪ CROQUETAS (Pollo, Jamon Iberico & Bacalao) ▪ HELADO DE VAINILLA PX ▪ PA OLI XOCOLATA I SAL ▪ PATATAS ALIOLI ▪ SORBETE DE LIMON ▪ TABLAS DE APERITIVO



Items containing **Molluscs** *Like Clams, Scallops, Squid, Mussels, Oysters and Snails etc.* FIDUEÁ DE PESCADO ▪ MEJILLONES CON SOFRITO ▪ PAELLA MIXTA



Items containing **Mustard**: CROQUETAS DE BACALAO



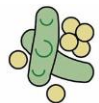
Items containing **Nuts** *Namely Almonds, Hazelnuts, Walnuts, Pecan, Brazil, Pistachio, Cashew, Macadamia and Queensland nuts.* ALMENDRAS FRITAS ▪ HABAS FRITAS ▪ KIKOS ▪ ROMESCO SAUCE (Chipirones & Calamares) ▪ TARTA DE SANTIAGO ▪ XATO DE SITGES



Items containing **Peanuts**: ALMENDRAS FRITAS ▪ HABAS FRITAS ▪ KIKOS ▪ ROMESCO SAUCE (Chipirones & Calamares) ▪ TARTA DE SANTIAGO ▪ XATO DE SITGES.



Items containing **Sesame**: NONE



Items containing **Soybeans**: ALBÓNDIGAS A LA BARCELONESA ▪ PINCHO DIABLO.



Items containing **Sulphur Dioxide or Sulphites**
(where added and is >10mg/kg in the finished product. Often found in dried fruit and wine).
BEER ▪ CARILLERAS ▪ CHORIZO AL VINO ▪ WINE.