



# MEDITERRANEAN TAPAS MENU

We recommend 3 tapas per person.



## COLD TAPAS

<b>Pan Con Aceite</b> <b>vg</b>	4.9
Fresh toasted sourdough bread with olive oil and pomegranate molasses	
<b>Aceitunas Marinadas</b> <b>vg</b>	5.9
Marinated mixed olives	
<b>Pan Con Tomate</b> <b>vg</b>	6.5
Fresh toasted sourdough bread with fresh tomato sauce and garlic (2 pieces)	
<b>Pan Con Avocado</b> <b>vg</b>	6.9
Fresh toasted sourdough bread with avocado, sun-dried tomatoes and vegan yogurt (2 pieces)	
<b>Pan Con Berenjena Frita</b> <b>v n</b>	6.9
Fresh toasted sourdough bread with aubergine, tomato, garlic, cheese and almonds (2 pieces)	
<b>Pan Con Mediterranean Sausage</b>	7.9
Fresh toasted sourdough bread with beef sausage, tomatoes and garlic	

## VEGETERIAN TAPAS

<b>Patatas Alioli</b> <b>v</b>	7.5
Fried potatoes with garlic mayo	
<b>Patatas Bravas</b> <b>vg</b>	7.5
Fried potatoes with tomato sauce, garlic and onion	
<b>Vegetarian Empanadillas</b> <b>v</b>	8.9
Homemade pastry filled with potatoes, leeks, peas (2 pieces)	
<b>Pimientos de Padron</b> <b>vg</b>	7.9
Small green peppers from Galicia	
<b>Tortilla Vegetariana</b> <b>v</b>	8.9
Traditional Spanish omelette with potatoes, caramelised onion	
<b>Champinones Al Ajillo</b> <b>vg</b>	9.9
Fried mixed mushroom with garlic, parsley and asparagus	
<b>Espinacas Con Garbanzos</b> <b>vg n</b>	9.9
Spinach and chickpea stew with almonds, onion, garlic	
<b>Lentejas Españolas</b> <b>vg</b>	9.9
Traditional Spanish lentil stew with potatoes, carrot, tomatoes, peppers, onion and garlic	

## CHARCUTERIA

<b>Quesos</b> <b>v n</b>	21.9
Four Spanish cheeses with dried fruits and walnuts	
<b>Tabla de Charcuteria</b> <b>n</b>	25.9
Salchichon, chorizo, Lomo Iberico, two Spanish cheeses with dried fruits and walnuts	
<b>Jamon Iberico</b>	27.5
Hand carved Iberian ham	

## SALADS

<b>Ensalada Mixta</b> <b>vg</b>	9.9
Seasonal mix salad with avocado	
<b>Ensalada De Naranja y Palta</b> <b>v</b>	11.9
Mix salad with oranges, avocado and grilled halloumi cheese	

## MEAT TAPAS

<b>Empanadillas</b>	9.9
Homemade pastry filled with minced lamb, raisins, onion, olives, garlic and seasoning (2 pieces)	
<b>Lentejas Con Chorizo</b>	10.9
Traditional green lentil stew with chorizo, tomatoes, carrot, mixed peppers, potatoes, garlic and onion	
<b>Fabada Asturiana</b>	10.9
Traditional beans stew with chorizo, tomatoes, garlic and onion	
<b>Croquetas de Jamon</b>	9.5
Homemade croquettes with ham, mushrooms, onion and garlic	
<b>Croquetas de Pollo</b>	8.9
Homemade Chicken Croquetas, with mushrooms, onion and garlic	
<b>Croquetas de Atún</b>	8.9
Homemade Tuna Croquettes with mashed potatoes, parsley, onion and Aleppo peppers	
<b>Tortilla Carne</b>	10.9
Spanish omelette with oak-smoked beef, potatoes and caramelised onion	
<b>Pollo Guisado</b>	11.9
Chicken stew with mixed peppers, tomato, onion, garlic	
<b>Alitas de Pollo</b>	10.9
Marinated grilled chicken wings served homemade chips and Alioli sauce	
<b>Amora Classic</b> ★	14.9
Authentic slow-cooked lamb shoulder served with mediterranean vermicelli and leeks	
<b>Albondigas En Salsa</b>	14.9
Lamb meatballs with tomato sauce, onion and garlic	
<b>Steak</b> (190-200 gr)	23.9
Sirloin steak served with sautéed mixed vegetables, mashed potatoes, mushrooms and Espagnole sauce	

## SEAFOOD TAPAS

<b>Calamares</b>	9.9
Deep fried calamari rings with tartar sauce	
<b>Gambas</b>	9.9
Pan fried prawn with olive oil, sun-dried tomatoes, garlic	
<b>Pulpo al Amora</b>	14.5
Marinated octopus with olive oil, smoked paprika peppers, served with patatas bravas	
<b>Grilled Salmon</b> (190-200 gr)	21.9
Grilled salmon served with sautéed mixed vegetables, spinach, mushrooms and Velouté sauce	

## PAELLA

<b>Paella Vegetariana</b> <b>v</b>	11.9
Mushroom, mix bell peppers, green beans, onion, garlic	
<b>Paella Valenciana</b>	13.5
Chicken paella with onion, garlic and green beans	
<b>Paella Marinera</b>	14.9
Seafood paella served with, squid, prawns, octopus, onion, garlic and green beans	

(vg) Suitable for Vegans, (v) Suitable for Vegetarians, (n) Contains Nuts

Please inform your server if you have any allergies or special dietary requirements

A discretionary service charge of 13.5% will be added to your bill • VAT included