



Bienvenidos a nuestra casa

FOOD DRINKS MENU





LITTLE PLATES-KIDS MEALS

DELI & CHEESE BOARDS

VN: VEGAN P: PORK GF: GLUTEN FREE V: VEGETARIAN

PLATOS PENQUEÑOS

LITTLE PLATES/STARTERS

CEVICHE MARINATE OF COOKED SHRIMPS W/ LIME, CUCUMBER, TOMATO, ONION, PARSLEY SERVED W/ CORN CHIPS.	19
ACEITUNAS MARINADAS [GF/V/VN] MARINATED ANDALUSIAN MIXED OLIVES W/ HERBS & SPICES	8
PAN Y TOMATE [V/VN] TOASTED BREAD TOPPED W/ GRILLED TOMATO, OLIVE OIL & HERBS MIX (4)	12
BOQUERONES CURED WHITE MARINATED ANCHOVIES W/ TOMATO SALSA, PIQUILLO PEPPERS, GUINDILLAS & OLIVE ON BREAD (3)	15
HIGOS Y JAMON [GF/P] FRESH FIGS WRAPPED W/ JAMON, STUFFED W/ GOAT CHEESE, PINE NUTS & FIG HONEY SALSA (2)	16
PAN DE AJO [V] SPANISH STYLE GARLIC BREAD TOPPED W/ MANCHEGO CHEESE (4)	12

QUESOS

SPANISH CHEESE

CHEESE BOARD SERVED W/ CRACKERS, DRIED FRUIT, QUINCE PASTE, OLIVES, PICKLED CHILLI (GUINDILLAS) & COUNTRY BREAD	
SELECTION OF CHEESE CHEESE BOARD [V]	29
· MANGHEGO CHEESE (SPANISH SEMI HARD SHEEP CHEESE FROM LA MANCHA)	
· TRUFFLE INFUSED MANCHGEO (SPANISH SEMI HARD 6 MONTHS CURED SHEEP CHEESE, TRUFFLE INFUSED)	

DELI BOARDS

SPANISH CURED MEATS

JAMON SERRANO [P] 18 MONTHS CURED IBERIAN PORK W/ BREAD & OLIVES	20
CHARCUTERIE BOARD [GF/P] SPANISH CURED MEAT CUTS (JAMON SERRANO, LOMO, SALAMANCA, OLIVES, MANCHEGO CHEESE, PICKLED CHILLI) W/ BREAD	30



KIDS MEALS

NIÑOS (ONLY FOR KIDS 12 OR UNDER)

[ALL MEALS \$15]

- CHICKEN SCHITZEL W/ CHIPS & TOMATO SAUCE
- CHEESE STUFFED BEEF MEATBALLS W/ CHIPS & TOMATO SAUCE
- LINGUINE BOLOGNESE (BEEF)
- BURGER (CHICKEN OR BEEF) W/ CHIPS & TOMATO SAUCE

(KIDS BURGERS: BUN, PATTIES & CHEESE ONLY, NO VEGES OR GREENS)

TAPAS



Tapas labeled as "GF" are inherently gluten-free. However, please be aware that the bread included with these tapas may not be gluten-free. It's important to note that not all ingredients may be listed on the menu. Therefore, we kindly ask you to inform us of any dietary requirements or allergies you have, so we can accommodate your needs appropriately.

DE LA MONTANA

TAPAS FROM THE LAND

FABADA ASTURIANA [GF/P]	20
CLASSIC ASTURIAN PORK LOVER'S DREAM STEW PACKED W/ CHORIZO, MORCILLA, PORK BELLY, JAMON CUTS VEGETABLES & WHITE BEAN A HINT OF PIMENTÓN SERVED W/ SLICES OF BREAD	
FILETE DE TERNERA [GF]	27
CHAR GRILLER BEEF EYE FILLET, SLICED ON TOP FRIED PATATAS & CHIMICHURRI(150G)	
MORCILLA FRITA [GF/P]	19
BLACK PUDDING FRIED W/ PX SHERRY REDUCTION, HERBS & SIDE BREAD	
VIENTRE DE CERDO [GF/P]	21
CRISPY FRIED PORK BELLY W/ RED CABBAGE, CARAMELISED APPLE, SWEET & SPICY DRESSING (3)	
CROQUETAS DE JAMON Y MANCHEGO	18
DEEP FRIED CURED JAMON, MANCHEGO & BECHAMEL CROQUETTES TOPPED W/ CRISPY JAMON & AIOLI (4)	
PINCHOS DE CORDERO [GF]	19
CATALAN STYLE LAMB BACKSTRAP SKEWERS W/ ENSALADA RUSA (3)	
ALBONDIGAS CON ROMESCO [GF]	16
SPANISH STYLE BEEF MEATBALLS STUFFED W/ MANCHEGO CHEESE IN RICH ROMESCO SAUCE (6) * CONTAINS ALMONDS	
POLLO A LA PARRILLA [GF]	16
CHAR GRILLED CHICKEN THIGH ON TOP OF FRIED POTATOES, LEMON & CHIMICHURI SAUCE(2)	
CHORIZO A LA SHERRY [GF]	17
SPICED ASTURIAN (PORK & CHICKEN) CHORIZO PAN - FRIED W/ SPANISH DRY SHERRY & SIDE BREAD (CHICKEN CHORIZO ONLY OPTION ALSO AVAILABLE)	
EMPANADILLAS DE CARNE [P]	16
SPANISH PASTRIES STUFFED W/ SLOW COOKED BEEF & PORK & SALSA PICANTE. (4)	

DEL JARDON

FROM THE GARDEN *VEGAN OPTIONS AVAILABLE

PATATAS BRAVAS CON AIOLI [GF/V/VN]	13
HOMEMADE CRISPY FIRED POTATOES W/ MILD BRAVAS SPICY BRAVAS SAUCE & AIOLI	
TORTILLA ESPANOLA [GF/V]	15
CLASSIC SPANISH POTATO & ONION OMELETTE W/ SALSA VERDE & AIOLI (2)	
EMPANADILLA VEGETABLES [V]	17
DELICIOUS SPANISH PASTRIES STUFFED W/ SEASONAL VEGETABLES & MANCHEGO CHEESE SERVED W/ SALSA VERDE (4)	
FLORES DE CALABACIN RELLENAS [V]	18
ZUCHINI FLOWERS STUFFED W/ MANCHEGO & RICOTTA CHEESE SERVED W/ BRAVAS SAUCE (3)	

TAPAS DEL MAR

TAPAS FROM THE SEA

PIMENTOS DE PIQUILLO RELLENOS DE GAMBAS [GF]	16
SPANISH RED PIQUILLO PEPPERS STUFFED W/ A MIX OF PRAWNS, COD FISH, BECHAMEL & HERBS & SALSA PICANTE SAUCE ON TOP	
VIERAS CON MORCILLA [GF/P]	24
PAN SEARED SCALLOPS W/ LEMON BUTTER SACUE, ROMESCO SAUCE & CRISPY BLACK PUDDING (*CONTAINS PORK) (3)	
GAMBAS AL AJILLO [GF]	21
TIGER PRAWNS COOKED W/ EXTRA VIRGIN OLIVE OIL, CHILLI, TOMATO, GARLIC, ONION, PARSLEY & SIDE BREAD (6)	
GAMBAS CON CREMA [GF]	20
CREAMY TIGER PRAWNS COOKED IN WHITE WINE & SHALLOT SAUCE W/ SIDE BREAD (6)	
CROQUETAS DE BACALAO	18
ATLANTIC SALTED COD FISH CROQUETTES W/ BECHAMEL & SERVED W/ AIOLI (3)	
PULPO A LA PLANCHA [GF]	20
SLOW COOKED TENDER OCTOPUS W/ FRIED POTATOES, SPICES & LEMON	
MEJILLONES A LA MARINERA [GF]	18
BLACK MUSSELS W/ WHITE WINE, BRAVAS SAUCE, SHALLOTS & SIDE BREAD (7)	
CALAMARES AL PIMENTON	16
DEEP FRIED PAPRIKA SALTED SQUID W/ ANDALUSIAN SPICES & AIOLI	
SARDINAS FIRTAS [GF]	17
DEEP FRIED & SPICE FLOURED WHOLE SARDINES W/ AIOLI & LEMON (4)	
CALDERATEA MARINERA [GF]	18
SPANISH STYLE FRESH SEAFOOD STEW, SEAFOOD STOCK, HERBS, SPICES & W/ BREAD ON SIDE	

THE BREAD SERVED W/ MOST OF THE TAPAS IN NOT GF, PLEASE ADVISE OUR STAFF FOR GF BREAD

PIMENTOS DE PIQUILLO [GF/V]	16
PIQUILLO PEPPERS STUFFED W/ GOAT CHEESE & PINE (4)	
HALOUMI LA PARRILA [GF/V]	16
GRILLED HALOUMI W/ FRESH TOMATOES & LEMON (4)	
CHAMPINOES CON AJO [GF/V/VN]	16
A VARIETY OF SEASONAL MUSROOMS, SAUTEED IN GARLIC, WHITE WINE, SPINACH & PARSLEY	
CROQUETAS DE MANCHEGO [V]	18
6 MONTHS AGED MANCHEGO CHEESE & MUSHROOM CROQUETTES W/ AIOLI (4)	

TAPAS ARE SMALLER PORTIONS, SIMILAR TO APPETIZERS, AND ARE MEANT FOR SHARING. AS A GUIDELINE, IT IS GENERALLY RECOMMENDED TO ORDER 2 TO 3 TAPAS PER PERSON FOR A COMPLETE MEAL. HOWEVER, IF YOU WOULD LIKE TO HAVE PAELLA, WE SUGGEST ORDERING 1 TAPA PER PERSON, FOLLOWED BY A SERVING OF PAELLA FOR TWO INDIVIDUALS. TO CONCLUDE YOUR DINING EXPERIENCE, WE OFFER DESSERTS DESIGNED FOR TWO PEOPLE TO ENJOY TOGETHER.

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