# **TO PICK AT**

Flash shallow fried padron peppers with sea salt
Home marinated giant gordal olives © ©£4.25
Dates wrapped in smoked crispy bacon   £4.75
Pan fried almonds with smoked paprika and sea salt 6 0 10 £4.25
Rustic chips © © © £4.50
Sweet potato fries
Fresh sourdough bread rubbed with tomato olive oil & sea salt (Add jamon for £2.00)    \$\mathbb{O}\$    \$\mathb
Freshly baked breads with olive oil & px sherry vinegar • £4.25
Gluten free rustic breads with olive oil & px sherry vinegar • £4.50
Sourdough brushcetta with fresh tomato salsa
MEAT
Lamb, chilli & mint meatballs in a rich tomato sauce 6£7.50
Pan fried chorizo with shallots & red wine 6
Ham croquettas with sea salt
Slow roasted belly of pork with caramelised apple & sidre jus • £7.95
Px braised pig cheeks with roast garlic mash & crispy parsnip • £7.50
Pan fried chicken livers, pancetta, shallots & garlic deglazed with px sherry and finished with cream  £6.95
Grilled flat iron steak with a balsamic, garlic & red wine jus (served medium-rare) • £7.50
Crispy sesame chicken with a honey & bbq glaze
Morcilla de Burgos with piquillo pepper, fried egg & crushed crouton
Pulled Pork Croquettes with px sherry aioli & pickled red onion
Slow braised beef brisket with px sherry & piquillo peppers



## — VEGETABLES AND WARM CHEESES —

Sautéed mushrooms in a creamy white wine & garlic sauce on toasted bread 🛭 🗸	. £6 <b>.</b> 95
Montbru Garrotxa goats cheese, drizzled with honey with tomato & shallot relish 6	. £6.50
Spanish tortilla 🛭 🛡	£6.50
Patatas bravas with paprika aioli 🛭 🗸	. £4.95
Warm spinach chickpeas, raisins and pinenuts	. £5.95
Aubergine chips drizzled with orange blossom honey <b>0</b>	. £5.95
Sautéed tender stem broccoli with chilli, sesame & garlic  ©  ©	. £6.25
Roasted butternut squash with garlic & thyme 6 0 1	£5.50
Apple & manchego salad with truffle balsamic dressing 6	. £6.25
Picos blue cheese, fig & hazelnut salad with truffle balsamic dressing	. £6.25
Baked Spanish cheese with dipping bread & tomato & shallot jam	. £7.50
FISH —	
San Miguel battered hake with aioli 🛭	. £7.95
Lightly dusted salt & chilli calamari with aioli (Add chilli flakes for 25p) 69.	. £7.95
Pan fried gambas with chillis, garlic, lemon & olive oil	. £7.50
Pan fried sea bass with tender stem broccoli, crushed almond, capers & chilli	. £8.50
Fresh crab, paprika & olive oil crackers 👨	. £6.75

## **CHARCUTERIA** -

Chorizo alejandro magno from La Rioja 🛭	£4.95
Teruel lomo - cured pork loin from Arogon	£4.95
Somalo serrano iberico 🛭	£6.25
Selection of the above charcuteria 🛮 £	11.95

## **REGIONAL CHEESES** -

Montbru garrotxa (Goats cheese) with tomato & shallot relish	£5.75
Semi-cured manchego & quince paste	£4.95
Picos blue vega de Llos Valedeon IGP & quince paste	£4.95
Selection of the above cheeses & accompaniments£	11.95
All cheeses served with rosemary & garlic toasts	

## PLATO PRINCIPAL

A few main meals we have for the larger appetite

Grilled chicken breast with sautéed potatoes & the choice of the following sauces - creamy white wine, garlic & mushroom or tangy bravas sauce with crispy chorizo & shaved manchego 
\$\omega\$ ......£19.95 10oz ribeye steak, grilled tomato, sauteed mushrooms Add a sauce to your steak .....£2.50
Pink peppercorn sauce / creamy mushroom & white wine sauce / red wine, garlic & balsamic jus

#### CHILDRENS MEALS AVAILABLE (£4.75) —

- Lamb chilli & mint meatballs & chips
- Battered hake goujons & chips
- Chicken bites & chips

Foods prepared on these premises are cooked in vegetable oil that is derived from genetically modified soya. If you have any other dietary requirements then please ask a member of staff and we will be happy to advise.











La Cocina - Tapas Menu A3 2025 (Visual 3).indd



La Cocina - Tapas Menu A3 2025 (Visual 3).indd 2