TO PICK AT -

Flash shallow fried padron peppers with sea salt 🛭 🗘 🗅	£5.25
Home marinated giant gordal olives 🛭 🗸 🕦	£3.95
Dates wrapped in smoked crispy bacon 👨	£4.25
Pan fried almonds with smoked paprika and sea salt 🛭 🗘 🕦 :	£3.75
Rustic chips 👨 👽 🕦	£3.95
Sweet potato fries 🛭 🛡 🕦	£4.25
Fresh sourdough bread rubbed with tomato olive oil & sea salt (Add jamon for £2.00) 👽 🔞	£3.95
Freshly baked breads with olive oil & px sherry vinegar 🛛 🕒	£3.75
Gluten free rustic breads with olive oil & px sherry vinegar •	£3.95
Sourdough brushcetta with fresh tomato salsa 🛮 🗷 🕦	£4.95

MEAT

Lamb, chilli & mint meatballs in a rich tomato sauce 9	. £6.50
Pan fried chorizo with shallots & red wine 6	.£5.75
Chicken & chorizo skewers with a romesco sauce	. £6.75
Px pulled pork & piquillo pepper sliders	. £6.45
Ham croquettas with sea salt	. £5.75
Slow roasted belly of pork with caramelised apple & sidre jus	. £6.75
Px braised pig cheeks with roast garlic mash & crispy parsnip •	. £6.75
Pan fried chicken livers, pancetta, shallots & garlic deglazed with px sherry and finished with cream •	. £5.95
Grilled flatiron steak with a balsamic, garlic & red wine jus 6	. £6.75
Crispy sesame chicken with a honey & bbq glaze	. £6.25
Morcilla (Spanish black pudding) with crushed crouton, piquillo pepper & fried hens egg	. £6.25











— VEGETABLES AND WARM CHEESES —

Sauteed mushrooms in a creamy white wine sauce on toasted bread • • £5.75
Montbru Garrotxa goats cheese with fig relish, drizzled with blossom honey • £5.50
Spanish tortilla with white asparagus & piquillo pepper $\textcircled{0}$ $\textcircled{0}$ £5.25
Patatas bravas with paprika aioli 🛮 🗨
Warm spinach chickpeas, raisins and pinenuts © © 0£4.95
Aubergine chips drizzled with orange blossom honey © 0 £4.95
Sauteed tender stem broccoli with chilli, sesame, green beans, garlic & fino 6 0 6
Roasted butternut squash with garlic & thyme © ©£4.95
Breaded cauliflower florets, romesco sauce & sea salt • • £4.95
Pisto Manchego - Spanish style ratatouille with shaved manchego • £4.95

FISH -

San Miguel battered hake with aioli

£6.80

Lightly dusted salt & chilli calamari with aioli (Add chilli flakes for 25p) 6 .. £6.95

Pan fried gambas with chillis, garlic, lemon & olive oil 6 £6.50
Pan fried sea bass with tender stem broccoli, green beans, crushed almond, capers & chilli flakes 6
Fresh crab tostados with a hint of citrus
Seared scallops with spiced cauliflower & chorizo crumb £8.95

CHARCUTERIA -

Chorizo iberico from Montanegra 6	£4.75
Somalo lomo iberico – Cured pork loin	£4.75
Somalo serrano iberico 6	£5.95
Selection of the above charcuteria	10.95

REGIONAL CHEESES -

Montbru garrotxa (Goats cheese) with fig relish£5.5	50
Queso manchego villadiego & quince paste	75
Mahon son mercer de baix & quince paste	75
Picos blue vega de Llos Valedeon IGP & quince paste£4.7	75
Selection of the above cheeses & accompaniments£10.9	9 5

All cheeses served with rosemary & garlic toasts

PLATO PRINCIPAL

A few main meals we have for the larger appetite

Grilled chicken breast with sauteed potatoes & the choice of the following sauces - creamy white wine, garlic & mushroom or tangy bravas sauce with crispy chorizo & shaved manchego

£15.95 10oz ribeye steak, grilled tomato, sauteed mushrooms & rustic chips

£20.95

Add a sauce to your steak£2.50 Pink peppercorn sauce / creamy mushroom & white wine sauce / red wine, garlic & balsamic

CHILDRENS MEALS AVAILABLE (£4.50) -

- 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 (Autumn) 2023 (Visual 1).indd 1 22/11/2023 20:14



La Cocina - Tapas Menu A3 (Autumn) 2023 (Visual 1).indd 2