

TAPAS

PARA PICAR/TO PICK

DIPPING BREAD AND OLIVES	6
OLIVES	5
ATLAS QUEEN OLIVES	5
MIXED OLIVES	5
PICKING PLATTER	12

PATATAS/POTATOES

PATATAS BRAVAS	5
fried potatoes Barcelona style with tobasco mayo	
PATATAS ALLIOLI	5
fried potatoes with garlic sauce	

CARNES/MEATS

CHORIZO PEQUEÑOS	6
small chorizos cooked in cider	
ALBONDIGAS - MEATBALLS	7
beef meatballs in a rich tomato sauce topped with melted cheese	
CROQUETAS DE JAMON	7
Spanish ham croquettes served with allioli dip	
GAO BAO	7
steamed buns filled with spiced pork and herbs	
GALTAS DE CERDO	9
slow cooked pig's cheeks with rioja sauce and potatoes 'a la tia angelines'	
SPICED LAMB RUMP	9
served with couscous and minted yogurt	

PESCADO Y MARISCO FISH & SHELLFISH

KING PRAWNS WITH GARLIC & LEMON	8
pan-fried king prawns cooked in olive oil with garlic and lemon	
PIRI PIRI KING PRAWNS	8
pan-fried king prawns cooked in olive oil	
LIGHTLY FRIED CALAMARI	8
served with allioli dip	
SARDINAS A LA PARRILLA	7
grilled sardines with a herb and olive oil dressing	
ANCHOVY TOSTADAS	6
topped with our homemade smoked tomato sorbet	
WHIPPED MACKEREL	7
with pickled cucumber & horseradish mayo	

VEGETARIANO

TORTILLA	6
traditional potato, egg and onion omelette	
MUSHROOM AND THYME CROQUETTES	6
served with blue cheese sauce and topped with caramelized onion	
ANDALUCIAN COUSCOUS	6
with warm goat's cheese & pickled walnuts	
BRIE TOSTADAS	5
topped with homemade red onion marmalade	
TOMATO SALAD	5
a simple but delicious tomato salad	
ENSALADA	5
fresh mixed salad, perfect addition to your meal	
EXTRA BREAD BASKET	2

We recommend 3 tapas per person or 5/6 for a couple to share

We hope you will enjoy your dining experience as it is enjoyed in Spain, whether you order some tapas and enjoy a drink, a selection of tapas to share. Or alternatively choose any of our tapas dishes for a starter, followed by one of our main courses, the choice is yours.

MENU

PARA COMPARTIR/TO SHARE

BAKED CAMEMBERT 10
oven baked camembert studded with garlic and herbs, served with caramelised onion, toasted bread and mixed leaves

BAKED PROVOLONE 10
creamy Italian cheese topped with oregano, served with toasted bread and mixed leaves

ANTIPASTI

spanish jamon, chorizo and salami dipping bread and olives sundried tomatoes, salad

great to share

16

PLATOS PRINCIPALES/MAIN COURSES

THE OAK ROOM SEAFOOD PLATTER 22
a selection of seafood tapas - piri piri king prawns, garlic and lemon king prawns, lightly fried calamari and anchovy tostadas, served with patatas and allioli dip.

KING PRAWNS WITH GARLIC & LEMON / 18
PIRI PIRI KING PRAWNS
choose between the more subtle garlic and lemon prawns, or spice it up with our piri piri prawns, both served with dressed leaves and patatas allioli

SPANISH STYLE MEATBALLS 16
beef meatballs in a rich tomato sauce topped with melted cheese, served with patatas allioli and dressed leaves

HOMEMADE BEEF LASAGNE 16
traditional beef lasagne served with dressed leaves and patatas allioli

BERENJENA AL HORNO 15
layers of aubergine, rich tomato sauce and provolone baked in the oven, served with patatas bravas and salad

CHICKEN BREAST WITH SOBRASADA 16
chicken breast stuffed with cheese and sobrasada, wrapped in jamon, in a smoked paprika and cider sauce, served with patatas allioli

PIGS CHEEKS WITH RIOJA SAUCE 18
a main dish of slow cooked pigs cheeks in a rich Roija and wild mushroom sauce, served with patatas 'a la tia Angelines'

If you have any special dietary requirements or requests, please don't hesitate to ask any of our staff for assistance!

Welcome to the Oak Room!

For us dining is not just about going out to enjoy a nice meal, it is about socialising and enjoying the company of others just as much. All this you will find in our restaurant as well, because for us it is more than just tasty food.

So, while we are taking care of your meal, you can sit back, glass in hand and relax.
We will take care of the rest.

Have a wonderful evening!
from Yana, Mike and all our team members

