

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	
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	

EXTRA BREAD BASKET **2**

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	
ANCHOVY TOSTADAS	
topped with our homemade smoked tomato sorbet	6
WHIPPED MACKEREL	7
with pickled cucumber & horseradish mayo	

VEGETARIANO

TORTILLA	6
traditional potato, egg and onion omelette	
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	

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

GALTAS DE CERDO 17

slow cooked pig's cheeks with red rioja and mushrooms sauce and potatoes 'a la tia angelines'

BERENJENA AL HORNO 15

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

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