



THURSDAY EVENING

# Tapas

M E N U

## DRINKS

### CRANBERRY KIR ROYALE

the perfect aperitif cocktail £7.95

### TINTO DE VERANO

essential predinner drink £9.5

### JUG OF SANGRIA £13.95

### JUG OF SAN MIGUEL £15.95

## NIBBLES

### OLIVES

orange and fennel seed £3.50 gf

### UNO PAN TOMAQUET

traditional breads, tomato, garlic & oils £6

### JAMON SELECTION

selection of cold spanish meats £7 gf

## FISH & SEAFOOD

### CALAMARES FRITOS TEMPURA

squid n samphire, smoked sea salt,  
lemon & rocket aioli £6.5

### PIRI PIRI GAMBAS

panfried king prawns, garlic, chilli, parsley,  
lemon, olive oil £6.50

### PAELLA

mariscos king prawn, squid, mussels and pea  
paella, saffron, lemon aioli £10

### BOQUERONES

fried anchovies w/ garlic mayo & lemon £5.50

## EGGS & CHEESE

### TORTILLA DE PATATAS

confit potato & onion tortilla £5.5 gf

### CAMEMBERT

baked w/ crusty baguette &  
cranberry sauce £6 gf

## VEGETABLES

### PATATAS BRAVAS

truffle salted maris piper potatoes, our spicy  
tomato sauce, chive creme fraiche £5.5 gf

### CATALINA SALAD

potatoes, peas, onion & carrot w/ mayo £6

### MEDITERRANEAN SALAD

packed full of mediterranean flavours £6 gf

## MEAT

### SPICY CHICKEN WINGS

salad garnish £6.5

### ALBONDIGAS

meatballs in tomatoe sauce £7

### PAN FRIED BABY CHORIZO

shallot, red wine & truffle honey £6 gf

### CHICKEN AND CHORIZO PAELLA

rocket, lemon aioli £10 gf

### BELLY OF PORK

slow roasted w/ cajun spices £8.5 gf

## DESSERTS

### CHOCOLATE MOUSSE

w/ ice cream £6.5

### BAKED ALMOND TART

w/ ice cream £6.5

### CHURROS

sugary fried pastries  
w/ a warm chocolate dip £6.5

## LIQUOR

### MOSCATEL

### ANIS

If you have any allergies or intolerances, please inform a member of staff.

w: [www.all-seasons-hotel.co.uk](http://www.all-seasons-hotel.co.uk) f: @allseasonshotelsuk