



A la Carte

All our dishes are designed to share & we recommend a minimum of 2 dishes per person.

Please note that all dishes come out of the kitchen as & when they are ready

1 Litre Sangria jug, red wine, brandy, Seville orange marmalade, triple sec, fruit juices £20

Aperitivos

Olives £3.5

Almonds £4

Pan & Alioli £3.5

Pan Con Tomato £3.5

Jamon Iberico £9

Mixed Charcuterie Lomo/ chorizo/ salchichon £12

Cecina cured beef £9

Jamon & Manchego £10

Spanish Cheeseboard £12

FISH & SEAFOOD

Fried Calamari with a Lemon Mayo £8.50

Gambas Al Ajillo, prawns in a garlic & chilli olive oil sauce £13

Piquillo Peppers Stuffed with Prawns with a Creamy Piquillo Sauce £8.50

Boqurones marinate anchovies £7.00

Arroz Negro black squid ink rice with calamari £8.50

Tempura Bacalao £8.50

MEAT

Deep Fried Morcilla (Spanish black pudding) Balls coated in Almonds with a Piquillo Peppers Sauce £8.50

Jamon Croquettes £6.50

Chorizo in a Red Wine Sauce £8.50

Iberico Pork Ribs with a Seville Orange Marmalade Glaze £10.50

Grilled Iberico pork skewers with a salsa verde & almond puree £11

Empanadillas, stuffed pastry filled with pulled iberico pork £8.50

VEG & VEGAN

(Please see our separate vegan menu for more choice)

Padron Peppers £7

Escalivada Roasted Red Peppers & Aubergine on Sourdough Toast £7.50

Tortilla De Patatas £7

Beetroot carpaccio, Blue cheese & Walnut Salad £7

Grilled Marinated Artichoke with a garlic & parsley dressing & Manchego £10

SIDES

Patatas Bravas with a spicy Tomato Sauce & alioli £5.50

Spinach with Roast Garlic £4

Green Salad £3.50

DESSERTS

Churros with chocolate sauce £5.50

Dulce De leche £5.50

Please inform us if you or anyone in your group as any allergies or dietary requirements

We hope you enjoy your meal & would like to thank you for dining with us and supporting us through these difficult times.

We would really appreciate it love it if you could tag us in any pictures taken in the restaurant or any food pics. Xx

Lots of love Melvin, David & BPWWP team xxx