

# Authentic Spanish Tapas

...great to share!

## Bread

### PAN ALI OLI **V** ~ 3.50

Rustic bread with ali oli.

### PAN BALSAMICO **V** ~ 3.50

Rustic bread with virgin olive oil and balsamic vinaigrette.

### PAN ALI OLI/BALSAMICO **V** ~ 3.95

Rustic bread with ali oli and balsamic vinaigrette.

### PA AMB OLI **V** ~ 4.95

Toasted rustic bread 'Majorcan' style rubbed with garlic, fresh crushed tomatoes and extra virgin olive oil and olives.

...with Manchego cheese **V** ~ 7.95

...with Serrano ham ~ 7.95

...with Serrano ham & Manchego cheese ~ 9.95

## Spanish Boards Cheese & Meat

### TABLAS DE QUESO **V** ~ 9.95

Cured Spanish cheese board.

### TABLA DE JAMON ~ 9.95

Spanish ham board.

### TABLA DE JAMON Y QUESO ~ 12.95

Spanish ham and Manchego cheese board.

### TABLA ESPAÑOLA ~ 14.95

Traditional Spanish cured meat and cheese with olives, bread and ali oli dip.

**HOW TO ORDER...** we suggest each person selects two, three or more dishes.

All of our dishes are prepared fresh and cooking times vary with each one being served when it's ready. ENJOY!

### BOQUERONES ~ 6.95

White anchovy fillets with garlic, virgin olive oil and Jerez vinegar.

### QUESO MANCHEGO CÓN RÚCULA Y TOMATE SECO **V** ~ 6.95

Manchego cheese with rocket leaves and sun dried tomatoes.

### MELON CÓN JAMÓN ~ 6.95

Spanish ham with melon.

### QUESO DE CABRA **V** ~ 7.95

Goats cheese gratin topped with caramelized onions, nuts and a balsamic red fruit reduction served with asparagus.

### CAMEMBERT **V** ~ 6.50

Served with salted caramel, almonds and crackers.

### PIMIENTOS DE PADRON **V** ~ 6.50

Little salted green peppers from a village in Spain called Padron, legend has it that one in ten will be very spicy!

### CALAMARES ~ 8.50

Fried squid with ali oli dip and fresh lemon.

### BOMBA DE PESCADO ~ 7.95

Haddock croquettes mixed with crushed potatoes, coated in bread crumbs and fried.  
Served with tartare sauce.

### CROQUETAS ~ 7.95

Croquettes filled with chicken, cheese and aromatic herbs. Served with a home made cheese sauce.

### TORTILLA DE PATATAS **V** ~ 6.50

Spanish potato and onion omelette.

### CHAMPIÑONES AL AJILLO **V** ~ 6.50

Freshly sautéed chestnut mushrooms in a garlic, parsley and creamy white wine sauce.

### CHAMPIÑONES AL QUESO AZUL **V** ~ 6.95

Freshly sautéed chestnut mushrooms in a creamy blue cheese sauce.

### TUMBET **V** ~ 8.95

Courgette, eggplant, potatoes, red peppers and tomato sauce all nicely roasted in the oven 'Majorcan' style.

### PIMIENTOS RELLENOS ~ 9.95

Bell pepper stuffed with rump steak minced beef, rice, cheese, tomato sauce, summer herbs and garlic slowly roasted in the oven. Finished with a splash of Chardonnay and served with sour cream.

### BACALAO ~ 9.95

Spiced breaded cod fillet with Mediterranean herbs in a tomato red pepper sauce.

### POLLO AL AJILLO ~ 9.95

Chicken thighs cooked with Mediterranean herbs, garlic, lemon and leek in a honey white wine sauce.

### CHISTORRA AL VINO TINTO ~ 8.95

Spanish pork sausages in Riojan red wine.  
A speciality of Northern Spain.

### CHISTORRA Y GAMBAS ~ 12.95

Chistorra and king prawns sizzling in a red wine sauce.

### GAMBAS AL AJILLO ~ 10.95

King prawns in a sizzling garlic, lemon, chili, honey and white wine sauce.

### MEJILLONES ~ 8.95

Mussels cooked in a white wine and hot spicy tomato sauce and Mediterranean herbs.

### PATATAS BRAVAS **V** ~ 4.95

Homemade fried potatoes in a unique spicy hot sauce.

### PATATAS CÓN ALI OLI **V** ~ 4.95

Homemade fried potatoes with ali oli dip.

### PATATAS BRAVAS CÓN ALI OLI **V** ~ 5.50

Homemade fried potatoes with ali oli dip and a unique spicy hot sauce.

### PATATAS AL QUESO AZUL **V** ~ 5.95

Homemade fried potatoes topped with blue cheese.

continued 

## ☁️ *Bar Snacks & Sides* ☁️

### **ACEITUNAS MIXTAS** **V** ~ 3.95

Marinated mixed olives.

### **FRUTOS SECOS** **V** ~ 3.95

Assortment of salted nuts.

### **HAND CUT CHIPS** **V** ~ £3.95

### **HAND CUT CHEESY CHIPS** **V** ~ £4.95

### **SKINNY FRIES** **V** ~ £3.95

### **CHEESY SKINNY FRIES** **V** ~ £4.95

### **WHERRY BATTER**

### **ONION RINGS** **V** ~ £3.95

### **GREEN MIXED LEAF SALAD** **V** ~ £4.50

### **SEASONAL VEGETABLES** **V** ~ £4.50

## ☁️ *Set Meal to Share* ☁️

For a minimum of 2 people.

**£24.95 per person**

### **PAN ALI OLI/BALSAMICO** **V**

Rustic bread with ali oli and balsamic vinaigrette.

### **TABLA ESPAÑOLA**

Traditional Spanish cured meat and cheese with olives.

### **CROQUETAS**

Croquettes filled with chicken, cheese and aromatic herbs.

Served with a homemade cheese sauce.

### **CHAMPIÑONES AL QUESO AZUL** **V**

Sautéed chestnut mushrooms in a creamy blue cheese sauce.

### **PATATAS BRAVAS CON ALI OLI** **V**

Home made fried potatoes with ali oli dip and a unique spicy hot sauce.

### **CHISTORRA Y GAMBAS**

Chistorra and king prawns sizzling in a red wine sauce.

### **POLLO AL AJILLO**

Chicken thighs cooked with Mediterranean herbs, garlic, lemon and leeks in a honey white wine sauce.

## ☁️ *The Malpole «Specials»* ☁️

### **WOODFORDES WHERRY**

### **BATTERED HADDOCK** ~ £16.95

With triple cooked chips, mushy peas and tartar sauce.

### **10oz RUMP STEAK BURGER** ~ £17.95

With cheddar, streaky bacon and served with triple cooked hand cut chips and beer battered onion rings.

### **PAN FRIED FILLET OF**

### **SEA BASS** ~ £19.95

With lemon tarragon and capers sautéed potatoes and creamed seasonal greens.

### **36 DAY AGED 11oz NORFOLK**

### **RIBEYE STEAK** ~ £27.95

Served the way you like with asparagus and hand cut chips or skinny Fries.

Choose from Blue Cheese or Peppercorn sauce.

## ☁️ *Traditional Sunday Lunch\** ☁️

\* MEALS MUST BE PRE-ORDERED WHEN BOOKING

### **SIRLOIN OF BEEF** ~ £19.95

### **ROASTED BONELESS CONFIT LAMB** ~ £18.95

### **ROASTED CHICKEN THIGHS** ~ £17.95

### **ROAST LOIN OF PORK** ~ £16.95

...All served with roast potatoes, honey and thyme root vegetables, Yorkshire pudding and gravy.

### **KIDS SUNDAY MINI ROAST** ~ Half price

## ☁️ *Kids Menu* ~ £7.95 ☁️

### **CHICKEN CROQUETTES & CHEESE SAUCE**

### **HADDOCK CROQUETTES & TARTAR SAUCE**

### **MINI BURGER & FRIES**

### **FISH & CHIPS**

## ☁️ *Desserts* ☁️

### **PERA AL VINO TINTO** ~ 7.95

Poached pear in spiced Rioja red wine with cinnamon and fresh thyme served with almond toffee crunch ice cream.

### **MERENGUE** ~ 6.95

Lemon curd meringue roulade served with mango sorbet and crushed pistachio.

### **CHOCOLATE BROWNIE** ~ 6.95

With vanilla ice cream.

### **CREMA CATALANA** ~ 5.95

Crème brûlée with cinnamon.

### **NORFOLK ICE CREAM** ~ 1 scoop ~ 1.95 2 scoops ~ 3.95

Choose from: \* Vanilla \* Chocolate \* Strawberry

\* Rich Butterscotch \* Almond Toffee Crunch

\* Passion Fruit \* Jamaican Rum & Raisin \* Mango Sorbet

### **CHEESE BOARD** ~ 9.95

A selection of cheeses with grapes and crackers.

PLEASE NOTE NONE OF OUR DISHES ARE PREPARED GLUTEN FREE, HOWEVER SOME MAY BE GLUTEN FREE.  
PLEASE ASK A MEMBER OF STAFF IF YOU HAVE ANY QUERIES OR IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUIREMENTS.

**V** Vegetarian