



## Marta's Recommendations

### **23. Paella Mixta.**

Chicken and seafood Paella. £7.50

### **24. Flamenquine Córdoves.**

Pork stuffed with Serrano ham and Manchego cheese. £7.50

### **25. Alequia siofana.**

Ped peppers and anchovies. £5.50

### **26. Boqueroves en vinagie.**

Anchovies in vinegar with garlic and parsley sauce. £5.50

### **27. Bacalao fruito con Jamon crugieute.**

Cod fish with crispy Serrano ham. £7.50.

### **28. Christorna a la sidna.**

Marta's special Chorizo in cider. £5.50

### **29. Bomboncitos de morcilla.**

Balls of black pudding. £5.50

### **30. Tortilla de chorizo, patata y cebolla.**

Spanish tortilla with chorizo, potato and onion. £5.50

### **31. Postres**

Dessert of the day. £5.00

## Vegan Menu

### **32. Croquetas de lentijas.**

Lentil croquetas. £5.50

### **33. Tofu a la flamenca.**

Tofu with shoots, vegetables and tomato. £6.50

### **34. Tofu a la sevillana.**

Tofu with courgettes and orange. £7.50

### **35. Espinacas con garbanzos.**

Chickpeas with spinach. £4.50

### **36. Champinones a la ajillo.**

Garlic mushrooms. £4.50

### **37. Patatas Bravas.**

Spanish wild sauce. £4.00

### **38. Mixto de arroz y verduras.**

Mixed rice and vegetables. £5.50

### **39. Tricolor.**

3 types of tofu with vegetables. £7.50