

# Tablas (boards)

- Manchego cheese** ..... £7.50
- Jabugo** ..... £9.70  
Acorn fed ibérico ham
- Cecina de León** ..... £9.20  
Dry cured smoked beef
- Cecina de León & Manchego** ..... £10.70  
Dry cured smoked beef & Manchego cheese
- Jabugo & Manchego** ..... £10.70  
Free range acorn fed ibérico ham & Manchego cheese
- Complete selection** ..... £12.70  
Manchego, Jabugo & Cecina

# Vegetarian

- Pisto** ..... £6.20  
Peppers, aubergine and courgette in a homemade tomato sauce
- Tortilla de patatas** ..... £6.20  
Traditional potato and onion Spanish omlette
- Patatas bravas / ole** ..... £5.70  
Fried potatoes with a hot tomato or alioli sauce
- Espinacas esparragadas** ..... £6.70  
Spinach cooked with chickpeas, paprika, cumin and garlic
- Croquetas de cabrales** ..... £6.70  
Spanish blue cheese croquettes
- Champiñones a la crema** ..... £5.70  
Mushrooms cooked in a thick creamy spinach sauce
- Berenjenas gratinadas** ..... £6.20  
Grilled aubergines with a tomato, béchamel and cheese sauce
- Champiñones al ajillo** ..... £5.70  
Mushrooms stirfried in parsley and garlic oil
- Lentejas con chorizo** ..... £6.20 / £5.50  
Lentil casserole with chorizo / without (v)
- Berenjenas rebozadas** ..... £5.70  
Aubergine fingers

10% service will be added to parties of 6 or more

# CARMEN

## TAPAS

# Menu

<b>Manzanilla olives</b> £2.50	<b>Marinated anchovies</b> £5.70	<b>Padrón peppers</b> £5.00	<b>Bread &amp; olive oil</b> £2.30/£3.80
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# Fish

- Boquerones fritos** ..... £6.20  
Battered whitebait
- Calamares a la romana** ..... £6.70  
Battered squid
- Gambas al ajillo** ..... £7.80  
Sizzling prawns cooked in olive oil, chillies and garlic
- Pulpo** ..... £7.80  
Grilled octopus with paprika and rock salt
- Lubina a la plancha** ..... £7.00  
Grilled seabass
- Bacalao** ..... £6.70  
Cod confit with grilled alioli

*We suggest 2-3 tapas per person*

**Please note that dishes will be served as they are ready. Thank you!**

# Meat

- Chorizo al vino** ..... £6.30  
Chorizo cooked in red wine and herbs
- Pollo al romero** ..... £6.70  
Chicken breast cooked in a rosemary, onion, pepper and white wine sauce
- Carrillera** ..... £7.20  
The most tender cut of ibérico pork, cooked in a red wine and thyme sauce
- Garbanzos con chorizo** ..... £6.70  
Chickpeas and chorizo stirfried in garlic, piquillo peppers and parsley
- Croquetas de jamón** ..... £6.80  
Spanish style Serrano ham croquettes
- Pimientos del piquillo** ..... £7.20  
Baby red peppers stuffed with beef and topped with grilled cheese
- Croquetas de pollo** ..... £6.70  
Spanish style chicken croquettes
- Albóndigas** ..... £7.00  
Marinated beef meatballs cooked in wine, onion and carrot sauce
- Pinchito Moruno** ..... £7.20  
Skewers of marinated chicken breast
- Chuletas de cordero** ..... £2.50  
Grilled lamb chops (each)

# Salads

- Carmen** ..... £6.20  
Gem lettuce, avocado, tomato and carrot with Cabrales blue cheese dressing (v)
- Tricolor** ..... £6.70  
Avocado, mozzarella and tomato (v)

# Paella

**Minimum 2 people. Allow 30 minutes**  
Mixed paella £10.90 pp • Seafood paella £11.90pp

**CARMEN**

**TAPAS**

- since 1996 -

# Brunch

## **Tortilla de patatas** (v) £7

Spanish omlette with pisto (our ratatouille),  
padron peppers and sourdough toast

## **Revuelto de champiñones** £7

Mushroom, scrambled free range eggs,  
chistorra, asparagus and pantomaca  
(olive oil and crushed fresh tomato on toast)

## **Huevos rotos** £7

Crushed free range eggs over fries and iberico  
pork sobrasada or chistorra

*Fancy something sweet?*

**Chocolate con churros** (v) £4

*Friday, Saturday and Sunday 12 - 4pm*