

# evening menu January 2012

*hola!*

welcome to tapas at the beautiful mountain. because every dish is made to order, the kitchen can sometimes become a wee bit swamped - so during especially busy times we may bring you the menu dishes marked **\*\*** first and follow on with the hot items afterwards. we hope you enjoy your visit.

<u>vegetarian</u>	<u>meat</u>	<u>seafood</u>
<b>*mixed black &amp; green olives</b> marinated with lemon, fresh herbs & garlic. 3.35 <b>GF</b> or with bread 3.85	<b>black pudding and chorizo croquettes</b> 4.10	<b>goujons of haddock</b> served with garden pea puree 6.10
<b>*carrot and coriander hummus</b> served with crispy shallots and homemade sesame flat bread. 4.25 <b>GF</b>	<b>haggis bonbons</b> with whisky cream 4.25	<b>garlic king prawns</b> pan fried with lemon, garlic, chilli & parsley 7.25 <b>GF</b>
<b>*portobello mushrooms with manchego cheese</b> 4.25	<b>*mixed continental meat platter</b> a selection of fine continental meats. 9.20 <b>G</b>	<b>calamari</b> salt & pepper crusted squid rings, served with aioli 6.10
<b>*baked camembert</b> (serves 2-4 people) soft and gooey with bread to dip in. 6.50 <b>GF</b>	<b>chicken paella</b> callaspara rice cooked in the classic manner with pimento and saffron spices (20 min) 8.95 <b>GF</b>	<b>crispy prawn fritters</b> great with a beer! 7.25
<b>mixed vegetable platter</b> a selection of vegetarian treats. 9.20 <b>GF</b>	<b>steak con tomate</b> marinated in balsamic vinegar & port with caramelized onions & cherry tomatoes 8.95 <b>GF</b>	<b>pernod prawns</b> cooked with olives & tomato 7.25 <b>GF</b>
<b>*tortilla</b> traditional spanish potato omelette, served with a side salad. 6.10 <b>G</b>	<b>chicken sofrino</b> marinated with cumin & turmeric, dressed with lemon & served with corn relish 6.10	<b>romesco fish stew</b> traditional sauce of peppers, tomatoes & ground almonds 7.25
<b>cheese board</b> a selection of spanish cheeses served with chutney and biscuits 6.75 <b>GF</b>	<b>meatballs</b> in a traditional huescan tomato sauce 6.10	<b>seafood paella</b> callaspara rice cooked in the classic manner with pimento and saffron spices. (20 min) 8.95 <b>GF</b>
<b>berenjena</b> baked aubergine rolls with harrisa 5.50 <b>GF</b>	<b>slow cooked pork belly</b> pan-fried till crispy, served with smoked paprika relish 6.10 <b>GF</b>	<b>*boquerones</b> anchovies with capers and pickled chillis 3.35 <b>GF</b>
<b>patatas bravas</b> with tomato salsa or aioli. 3.50 <b>GF</b>	<b>chorizo and potato crisps</b> spicy chorizo wrapped in crispy potato 4.25 <b>GF</b>	<b>steamed mussels</b> in a wine and cream herb sauce 5.10 <b>GF</b>
<b>green salad</b> 3.50 <b>GF</b>		<b>home smoked salmon</b> 6.10 <b>GF</b>
<b>cous cous</b> 3.50		
<b>posh coleslaw</b> 3.50 <b>GF</b>		

**GF = GLUTEN-FREE**

dishes normally served with bread can be presented with home-made gluten-free bread—£1 extra



## postres

**chocolate and stem ginger cheesecake**

**steamed marmalade pudding with chantilly cream**

4.75

**cheese board**

a selection of spanish cheeses served with chutney and biscuits

6.75

wines

bin no.				<u>abv%</u>	<u>bottle</u>	<u>glass</u>
	<b>white</b>					
1	<b>finca el picador</b> house white. dry, clean, fresh and flavoursome.	<b>sauvignon blanc</b>	<b>chile</b>	13	14.20	3.55
2	<b>green tree 2010</b> spanish "grape of the moment" from rueda in the north centre of the country.	<b>verdejo</b>	<b>spain</b>	13	14.95	
3	<b>mirabello 2009</b> fruity and almondy, from the low alps of northern italy.	<b>pinot grigio</b>	<b>italy</b>	12	14.95	
4	<b>fat tree 2008</b> the ripe semillon fruits are perfectly balanced by the lime and lemon flavours of sauvignon blanc.	<b>semillon/sauvignon</b>	<b>australia</b>	10.5	16.50	
5	<b>val de salis 2009</b> zingy and lightly aromatic from the voignier grape in the south of france.	<b>viognier</b>	<b>france</b>	13	18.15	
6	<b>garcia de olano 2009</b> new oak, barrel fermented, white rioja from northern spain.	<b>rioja blanco</b>	<b>spain</b>	12.5	19.30	
7	<b>mirror lake 2010</b> benchmark marlborough style sauvie. very pungent & dry with oodles of gooseberry flavours.	<b>sauvignon blanc</b>	<b>new zealand</b>	13	21.70	
	<b>red</b>					
8	<b>finca el picador</b> house red. slick brambly fruit laden with plum, cherry and dark cassis flavours.	<b>cabernet sauvignon</b>	<b>chile</b>	12.5	14.20	3.55
9	<b>terra andina 2009</b> succulent raspberry flavour, silken tannins and hints of spice.	<b>merlot</b>	<b>chile</b>	13.5	14.95	
10	<b>las manitos 2010</b> a party going crowd pleaser! it combines the acidity of blackberries but with a soft yet complex edge.	<b>malbec</b>	<b>argentina</b>	13	15.95	
11	<b>parrot fish 2009</b> fine example of a classic bordeaux blend, new world style. cedar wood nose & blackcurrant palate.	<b>cabernet / merlot</b>	<b>south africa</b>	14.5	15.30	
12	<b>chispas 2008</b> juicy example of the shiraz grape. soft, peppery, easy drinking.	<b>syrah</b>	<b>spain</b>	13	16.90	
13	<b>pinot noir</b> vivacious light coloured red with raspberry and cherry fruited palate.	<b>chile</b>	<b>chile</b>	13	19.25	
14	<b>vega del rayo 2007</b> spicy oak, plum and blueberries dominate this classic spanish red.	<b>rioja</b>	<b>spain</b>	12.5	20.10	
	<b>rosé</b>					
15	<b>tolva 2009</b> vibrantly fruity merlot rosé	<b>merlot rosé</b>	<b>chile</b>	12.5	14.20	3.55
	<b>champagne &amp; cava</b>					
16	<b>j.m. gremillet</b> a fine example of fizz from a small family estate near troyes	<b>brut</b>	<b>france</b>	12.0	37.50	
17	<b>gran bach</b>					

beers

<b>leffe blond</b>	330ml	6.6% abv	3.05
<b>budweiser budvar</b>	500ml	5.0% abv	4.05
<b>erdinger weisse</b> (german wheat beer)	500ml	5.0% abv	4.05
<b>san miguel</b>	330ml	5.0% abv	2.55

ciders

<b>westons organic</b>	500ml	6.5% abv	4.05
<b>thistly cross</b>	500ml	7.2% abv	4.05

spirits

<b>isle of jura</b>	25ml	40% abv	3.80
<b>macallans</b>	25ml	40% abv	3.80
<b>stolichnaya vodka</b>	25ml	40% abv	3.00
<b>havana rum</b>	25ml	38% abv	3.00
<b>tanquarey gin</b>	25ml	40% abv	3.00
<b>bombay sapphire gin</b>	25ml	38% abv	3.00
<b>torres spanish brandy</b>	25ml	38% abv	3.00
<i>liqueurs</i>			
<b>glayva</b>	17% abv	<b>ruby port</b>	19% abv
<b>baileys</b>	19% abv	<b>fino sherry</b>	
<b>ammarretto</b>	28% abv		3.25

a range of leaf & herbal teas, coffees & hot chocolate as well as a wide range of soft drinks are also available