

Tapas

Cured Platter Medium £8.50 Large £15.50

A Spanish selection of cured ham, chorizo & cheese.

Patatas Bravas £6.60

Traditionally hand peeled & chopped potatoes, blanched and fried.
Topped with our freshly prepared homemade Brava sauce.

Sautéed Vegetables £8.50 **V** **GF**

Spinach, broccoli and cauliflower florets sautéed with garlic infused
extra virgin olive oil, pine nuts and corneta (hot chilli).
Topped with a touch of grated cheese.

Gambas al Ajillo Medium £8.50 Large £17.00 **GF**

Traditional Spanish Tapa dish made of peeled prawns, cooked in a
mildly infused garlic and dry chilli oil.

Grilled Goat's Cheese and Tomato Jam £9.10 **V** **GF**

Grilled goats' cheese with homemade tomato marmalade.

Albondigas en Salsa £8.50

Homemade beef & pork meatballs served in a tomato and white wine
based sauce with crispy potatoes.

Calamar* a la Plancha £8.90 **GF**

Whole calamari (squid) tube, cooked on the grill, topped with garlic and
olive oil dressing and served on a bed of lettuce.

Baked Chorizo & Cider £7.90 **GF**

Traditionally made chorizo baked in cider and honey.

Huevos a la Flamenca £7.99 **GF**

Chorizo infused with tomato sauce cooked with red pepper and petit pois,
topped with a egg finished in the oven.

Matrimonio de boquerones y anchoas £7.99 **GF**

A typical appetizer or Tapa from Spain. Fillet of Boquerón marinated
in vinegar & olive oil with oregano, parsley and garlic, plus fillet of best
grade anchovies served in a bed of tomatoes.

Bacalhau à bras £8.99 **GF**

World famous Portuguese dish, this tapa is made with best desalted cod,
julienne potatoes, parsley, julienne onion, garlic and eggs topped with
black olives. This dish is a great representative not only of the Portuguese
cuisine but also a great example of the Iberian Peninsula food culture.

Tortilla de Patatas £6.80 **GF**

Traditional Spanish omelette.

Padron pepper £7.20 **V** **Ve** **GF**

Yet another traditional Tapa across the Spanish Peninsula.
These little bright green peppers are fried in olive olive and seasoned
just with a little bit of salt - the perfect addition to your tapas selection.

Panceta a la parilla £8.50 **GF**

8oz pork belly, cooked to a well-done point.
Ideal as finger food that combines perfectly with Padron peppers.

Croquetas - Ham or Veg £6.80

Homemade Serrano ham & béchamel croquettes. Seved with Bravas sauce.

Patatas con Crema de Cabrales £7.00 **V** **GF**

Traditionally hand peeled & chopped potatoes, blanched and fried.
Topped with our freshly prepared Spanish blue cheese sauce.

Salads

Green Salad £6.70 **V**

A selection of green leaves, pine nuts, sunflower seeds, tomato and red onion.
Served with our house salad dressing.

Ensalada Mixta £11.50

A very typical Spanish salad, always ready to accompany a tapas table made
with lettuce, tomato wedges, 'Bonito del Norte' tuna, asparagus, slices of onion
and hard-boiled egg.

Warm Chicken Salad £9.99

Sliced chicken fillet, cooked with mushroom and tomatoes. Served with
homemade salad dressing.

Other things to order

Hamburguesa Casera (Homemade) £15.50

6oz of the finest beef mince

Topping options:

Ghekins: £0.50, Tomato: £0.50, Cheese: £0.50, Grill onions: £0.50

Raw Onions: £0.50, Bacon: £0.75, Goat Cheese £1.20

Ternera en Salsa £17.30 **GF**

Fine diced beef braised in a rich Brandy sauce, cooked with tomato, onions,
garlic and mushroom. Served with fries or potatoes.

Steak Rib-Eye Medallion* £27.50 **GF**

One round of 8oz rib-eye steak, pan-fried and served with Cabrales and Rioja
sauce, Served with fries or potatoes.

Seafood Paella

£45.99 (for 2 people); £21.99 supplement per person.
(Minimum order: 2 people and 20 minutes for cooking)

Seafood Paella made with mussels, prawns, calamari, king prawns and
Spanish Bomba rice from the famous Calasparra rice producing region.
Cooked on a gentle heat for 15 minutes.

Arroz Negro (Black Rice) **GF**

£45.99 (for 2 people); £21.99 supplement per person.
(Minimum order: 2 people and 20 minutes for cooking)

A variation of sea food Paella with a twist. Made with calamary, king prawn
and fish stock combine using calamary ink to turn the colour of the rice into a
pitch black adding at the same time the unique flavour of the calamary.

Meat Paella **GF**

£35.99 (for 2 people); £19.99 supplement per person.
(Minimum order: 2 People and 20 minutes for cooking)

This traditional meat Paella combines the flavours of the countryside and
the spirit of the Mediterranean taste.

Paella de Mixta **GF**

£40.99 (for 2 people); £19.99 supplement per person.
(Minimum order: 2 people and 20 minutes for cooking)

This Paella combines the flavours of the sea and the countryside to please does
ones that want the best from both worlds.

Paella de Verdura **V** **Ve** **GF**

£35.99 (for 2 people); £16.99 supplement per person.
(Minimum order: 2 people and 20 minutes for cooking)

This vegetarian Paella is the essence of la Huerta de Murcia. Made with broccoli
and cauliflower florets, spring onion, mange-tout, potato and butter beans.

Cordero Asado £18.00 **GF**

Slow-cooked shank of lamb, marinated in garlic, honey, cider and herbs, dressed
in a reduction of the same cooking liqueur. Served with fries or potatoes.

Fajitas ~Chicken £16.65~ Vegetables £16.65~ Beef £19.00

Slices of tender chicken fillet, served on a Mexican sizzling platter with red
peppers, onions, cheese, tortilla pancakes, homemade dips of salsa, guacamole
and sour cream.

Salmon Fillet £17.00 **GF**

Pan fried fillet of salmon, marinated in EV olive oil and lemon. Plated on a bed
of fine green beans and topped with Ali oli. Served with fries or potatoes.

Costillas al Pedro ximenez £18.00 **GF**

Slow cooked rack of pork ribs, brushed with P X Sherry. Served with fries or
potatoes.

Roasted Mediterranean Vegetable Filo Parcel £18.90 **V**

Mediterranean vegetables roasted in olive oil, with Goats cheese, wrapped in filo
pastry and served with a fine red pepper sauce. Served with fries or potatoes.

Bread basket £2.60

Bread oil and vinegar £3.70

Bread and Allioli £3.80

Bread with Oil and Balsamic and Allioli £4.34

Reds

House Red

£23.50

Campo Viejo Rioja

£26.50

Rioja ‘Tunante’ ~ Vinos Azabache ~

From 100% Tempranillo grapes, producing a fresh robust wine without any oak, yet giving a soft seductive glass of wine with hints of liquorice on a lingering palate.

£28.00

Rioja Crianza ~ Bodegas Aldeanueva

Aged in oak for a minimum of 12 months & bottle for the same, a blend of Tempranillo, Garnacha & Mazuelo grapes. Hints of toast, smokey & vanilla notes, great with our chorizo & meats.

£34.50

Rioja Gran Reserva ~ Bodegas Aldeanueva

Aged in oak for a minimum of 24 months & bottle for a minimum of 36 months, a blend of Tempranillo, Garnacha & Graciano grapes & only produced in exceptional years, this wine is probably the best value for money on our list. Enjoy the supple, velvety mouthfeel, with hints of spices & peppers on the finish.

£46.50

Whites

House White

£23.50

Albarino ~ ‘Condes de Albarei’, Rias Baixas

A lovely clean, crisp dry white wine from Galicia, in North Western Spain. So good with all our fish dishes & Paellas.

£42.00

Chardonnay Pardino ~ ‘El Zafiro’

An easy drinking glass of white & lovely with fish dishes or salads. The Pardino grape is local to the region & adds to the crisp green herbs on the palate with a zesty, clean finish.

£24.50

Rioja Blanco ~ Fincas de Azabache

Produced from a blend of Verdejo & Viura grapes creating a wine that is a lovely aperitif as well as going well with many of our tapas dishes.

£31.00

Rose Wines

Pinot Grigio Rose ‘San Antini’

This ever-popular grape, what’s not to like? Great on its own but also with salads & our less spicy dishes..

£26.50

Rioja Rosado ~ Taron

Brilliant salmon pink colour. A cool fermentation brings forth subtle floral aromas and crisp. Ripe strawberry flavour offset by subtle earthy notes. A blend of the Garnacha & Viura.

£31.00

Sparkling Wine

Cava Freixenet Cordon Negro

Derives its superior quality and elegant sparkle from the long period of maturation and the traditional method of second fermentation in the bottle.

Bottle £28.80

Glass £7.90

Cava Brut Reserve ‘Mont Marcal’ ~ Finca Manlleu, Penedes

Produced in the same way as Champagne, this deliciously dry wine is produced from a blend of grapes including Macabeo & Chardonnay. Perfect at any time, especially when you need a lift!

Bottle £35.00

Wine by the Glass

House-Red

Small £5.50 125ml Medium £6.90 175ml Large £8.75 250ml

House-White

Small £5.50 125ml Medium £6.90 175ml Large £8.75 250ml

1litre Jug of Sangria

Traditional Red £18

Red wine, brandy, citrus fruit, lemonade, and cinnamon

White Sangria £22

Cava, brandy, citrus fruit, lemonade, and cinnamon

By the glass

Red Sangria £8

White Sangria £9

Soft Drinks

Coke	£2.90
Diet Coke	£2.90
Fanta	£2.90
Fanta Lemon	£2.90
Orange Juice	£2.90
Apple Juice	£2.90
Cranberry Juice	£2.90
Lemonade	£2.90
OJ And Lemonade	£3.10
Still Water	£1.90
Sparkling Water	£1.90
Lime & Soda	£2.75

Spirits & Mix

	Single	Double
Absolut	£4.50	£8.00
Hendrick’s	£4.50	£8.00
Bacardy	£4.50	£8.00
Jack Daniels	£4.50	£8.00
Habana	£4.50	£8.00
Jameson	£4.50	£8.00
Glenfiddich	£4.50	£8.00
Torres X	£4.50	£8.00
Licor 43	£4.50	£8.00
Tequila	£4.50	

Beer

Estrella 660ml	£7.00
San Miguel 33 cl	£3.50
San Miguel 33 cl AVB 0%	£3.50
Corona	£4.00

Coffees & Teas

Americano	£2.50
Cafe con Leche	£3.00
Cortado	£2.80
Capuccino	£3.00
Carajillo ABV %30	£4.50
Espresso	£2.00
Moca	£3.00
Hot Chocolate	£3.20
Earl Grey	£2.00
PG	£2.00
Peppermint	£2.00
Green Tea	£2.00

* Please make sure that you know what this dish looks like or taste like. Due to the level of controversy and the cost of this dish, we regret to inform you that we will not be able to refund this dish of your bill if you’re not comfortable with the outcome of your order.

Sanpa makes every attempt to identify ingredients that may cause reactions in customers with food allergies. We make every effort to instruct our staff on the severity of food allergies. However, there is always a risk of contamination. Sanpa does not assume liability for adverse reactions to foods consumed at our establishment. Custumers with food allergies, are encouraged to contact our staff for additional information.