

El Canario Tapas

Menu

Aperitivos

Aceitunas con mojo - £4.00

Mixed olives with Canarian mojo sauce

Pan con ajo y alioli - £4.00

Rustic garlic bread with alioli dip

Pan tumaca - £5.00

Olive oil, crushed tomato and garlic, spread on rustic bread

Datiles con bacon - £5.25

Fresh dates wrapped in bacon

Tapas

Papas arrugadas con mojo (V) - £5.75

Canarian style wrinkled potatoes with mojo sauce

Patatas bravas (V) (GF) - £5.75

Potatoes topped with traditional Spanish chilli sauce

Quesos a la plancha con mermeladas (V) (GF) - £10.00

Grilled cheese served with a variety of homemade marmalades

Tortilla espanola (V) (GF) - £6.00

Spanish omelette

Champinones al ajillo (V) (GF) - £5.75

Garlic mushrooms

Pinchito de verduras (V) (GF) - £5.50

Grilled vegetable kebabs

Pimientos padron (V) (GF) - £4.50

Fried padron peppers topped with sea salt

Jamon serrano (GF) - £10.00

Serrano ham (cured spanish ham)

Albondigas - £6.00

Beef and pork meatballs served with tomato sauce

Croquetas del dia - £7.00

Homemade croquettes of the day

Ropa vieja - £6.50

Chicken, chorizo and chickpeas stew

Pinchito moruno (GF) - £7.00

Spiced pork and lamb skewers

Pinchito de pollo - £7.00

Marinated chicken, red pepper and onion skewers

Chorizo al vino tinto - £7.25

Chorizo cooked in red wine

Ensaladilla rusa (GF) - £6.00

Russian salad

Pulpo a la vinagreta (GF) - £9.00

Octopus vinaigrette salad

Pulpo en salsa (GF) - £11.00

Octopus in rich red wine and tomato sauce

Gambas pil pil (GF) - £7.50

Sizzling garlic and chilli king prawns

Calamares a la romana - £6.50

Deep fried squid rings served with alioli dip

Mejillones marinara (GF) - £10.00

Mussels in creamy white wine sauce

Merluza con mojo verde - £6.25

Grilled hake served with parsley & spiced Canarian sauce

Pescaditos fritos - £6.00

Deep fried whitebaits

Arroces y parrilladas (min. 2 people)

Paella (GF) - £12.00 pp

Choice of seafood, chicken or mixed

Parrillada de pescado - £22.50 pp

Grilled fish platter (served with padron peppers, sauteed onions, Canarian style potatoes and mojo sauce)

Parrillada de carne (GF) - £19.00 pp

Grilled sirloin, lamb chops, spiced sausage (served with padron peppers, sauteed onions and sliced potatoes and pepper corn sauce)

Postres caseros*

Crema catalana (V) (GF) - £5.00

Spanish style creme brulee

Mousse de chocolate (V) (GF) - £5.00

Chocolate mousse. Served with homemade ice cream

Tarta de calabaza (V) - £5.00

Pumpkin and condensed milk sponge cake

Leche frita (V) (GF) - £5.00

Fried milk and cinnamon pudding served with berry compote

Copa de helado (V) (GF) - £5.00

Homemade ice cream of the day

*** All our desserts are homemade**