

## THE BAR

Salted marcona almonds	3.50
Mixed green and black olives	3.50
Gordal olives, oil, salt	4.50
Crispy corn kernels	2.95
Crunchy broad beans	2.95

## BREAD

Sourdough bread with olive oil and vinegar	2.95
Toast with aioli	2.95
Toast with olive oil and vinegar	2.95
Toast with tomato	2.95
Toast with tomato and manchego cheese	3.50
La Cala flat bread with garlic butter, paprika, caramelised onion and manchego shavings	4.50

## CHARCUTERIA

Jamón ibérico de bellota	Half 9.00	Full 17.00
Chorizo ibérico de bellota	Half 7.50	Full 14.00
Salchichón ibérico de bellota	Half 7.50	Full 14.00
Mixed Meat Board	Half 10.00	Full 19.00
Jamón ibérico de bellota, Chorizo ibérico de bellota and Salchichón ibérico de bellota		
Mixed Cheese Board	10.00	
Manchego, Mahon and Azul		
Half and Half Board	10.00	
Mixed meat and cheese		

## MEAT

Monkey Grinder pork ribs with la mancha BBQ sauce and chimichurri sauce	6.95
Baby chorizo with red wine, rosemary and honey	6.50
Pan fried morcilla served with rosemary, salted straw fries and fried egg	6.95
Rump steak served with harissa roasted sweet potatoes and chimichurri sauce	9.50
Meatballs cooked in a rich tomato and jalapeno sauce with manchego shavings	7.50
Grilled chicken skewer, smoked paprika fennel seeds with honey glaze	7.50

## VEGETABLES

Grilled asparagus, garlic and lemon pan rallado, manchego shavings and poached egg	6.95
Fried halloumi, caramelised onion, rocket and fresh chilli	5.50
Spicy chickpea croquettes served with sweet potato puree, rocket and marcona pesto	6.50
Pan fried goats cheese salad, sun dried tomato, roasted peppers, pine nuts, croutons and Monkey Grinder dressing	5.50
Chicory, fennel and orange salad with endive, tarragon, chervil and Monkey Grinder dressing	4.50
Potato tortilla served with herb aioli	5.95
Crisp fried potatoes with tomato bravas sauce and manchego cheese	5.50
Padron peppers with salt flakes	5.50

## FISH

Tiger prawns cooked in chilli and garlic butter with rustic bread	7.95
Mussels with white wine, garlic and parsley sauce with rustic bread	7.50
Fried calamari with lemon and aioli	7.95
Pan fried cod fillet with chorizo, sprouting broccoli and salsa verde	7.50
Paella arancini with mixed seafood, mojo sauce and aioli	6.50
Pan fried seabass with warm carrot and fennel salad, coriander seed and lemon sour cream	7.50

## DESSERTS

Churros in cinnamon sugar, served with chocolate sauce	5.95
Chocolate brownie served with vanilla mascarpone, chocolate sauce and almond flake	5.95
Sticky toffee pudding served with toffee sauce and ice cream	5.95
Crèma Catalana brûlée	5.50
Selection of ice cream	5.50

## LUNCH SPECIAL 11.95

3 tapas plates & bread  
with olive oil & vinegar

Available  
Monday-Saturday 12-6.30pm  
Sundays 12-10.30pm

## GIN

Bombay Sapphire	Hampshire	3.50
Thomas Dakin	Manchester	3.50
Tanqueray 10	Scotland	3.75
Hendricks	Scotland	4.00
Gin Mare	Spain	4.00
Hunters	Cheshire	4.00
Botanist	Scotland	4.00
Alkkemist	Spain	4.00
Nordés	Spain	4.00
Larios Rose	Spain	4.00
Larios 12	Spain	4.00
Boë Bramble	Scotland	4.00
Boë Violet	Scotland	4.50
Monkey 47	Germany	4.50
Sharish Magic	Portugal	4.50
Turncoat	Liverpool	4.50
Turncoat Cascade	Liverpool	4.50
Liverpool Gin	Liverpool	4.50
Liverpool Gin (Valencian Orange)	Liverpool	4.50

## COCKTAILS

Cava Gin Fizz	7.50
Passion Fruit Margarita	7.50
Mojito	7.50
Bloody Mary	7.50
Old Fashioned	7.50
Espresso Martini	7.50
Whiskey Sour	7.50
Paradise Punch	7.50
Dark 'n' Stormy	7.50
Cosmopolitan	7.50
French Martini	7.50
Maraschino Daiquiri	7.50
Negroni	7.50
Vesper Martini	7.50

## CAVA

	175ml	Bottle
Gran Bach Brut	6.00	22.95
Anna de Codorniu	7.00	26.95



BLANC DE BLANCS  
BRUT RESERVA



ANNA  
PRODUCTOR  
CODORNIU