

Para Picar

Perfect with an aperitif

Bread	3
With virgin olive oil and aged PX sherry vinegar	
Almendras <i>gf</i>	4
Toasted Valencia almonds with paprika, chilli and cumin	
Aceitunas <i>gf</i>	3
Classic manzanilla olives marinated in lemon, thyme and garlic	

Boards

Andalus sharing board <i>gf</i>	19
Some of the best charcuterie Spain has to offer. A board of Iberico Chorizo, Jamon Serrano, fully-mature manchego cheese, marinated manzanilla olives, toasted Valencia almonds, guindillas (sweet little green peppers), membrillo (quince jelly)	

Atlantic sharing board <i>gf</i>	19
Seafood and cheese. Marinated Cantabrian anchovies, Gambas al pil-pil, paprika-dusted calamari, Garrotxa, a mild creamy goat's cheese, manzanilla olives	

Jamón Iberico De Bellota <i>gf</i>	
The best ham in the world. 3 years aged, free-roam Iberico pigs graze on herbs, grass and acorns (bellotas). Rich, nutty, sweet	
D.O.P: Ibericos Montanegra, Extremadura	
25g	7
50g	12
100g	20

All dishes free from gluten are marked *gf*, however some are served with bread. Those dishes served with bread are marked *gfb*. Please ask your server if your chosen dish comes with bread and we can remove this if you have a gluten allergy. Please also speak to your server if you have any other food intolerances or sensitivity so that we can cater for your needs. Also note we use our fryers for different dishes so do ask if you are concerned about cross contamination.

All prices include VAT.

Tapas

Boquerones <i>gfb</i>	5.5
Marinated Cantabrian anchovies in olive oil and lemon. Served with bread	
Pepitos de cerdo <i>gfb</i>	6.5
Rounds of thinly sliced pork infused with lemon and garlic. Served on bread	
Pimientos de Padrón <i>gf</i>	5
Baby green peppers from Galicia fried in olive oil and sprinkled with sea salt	

Albóndigas

Spicy little pork and beef Moroccan meatballs in a rich tomato sauce

Small	5.5
Large	9

Patatas bravas <i>gf</i>	5
A classic recipe from our chef's grandmother, golden cubes of potato in a spicy tomato sauce	

Gambas al pil-pil <i>gfb</i>	7
Flash fried prawns with garlic, red chilli and olive oil. Served with bread	

Calamari <i>gf</i>	6.5
Crisp calamari, dusted in sweet smoked paprika. Served with lime alioli	

Chorizo en jerez <i>gfb</i>	6
Paprika infused bite-sized chorizo sausages from Leon, finished in sherry. Served with bread	

Scallops y chorizo picante <i>gf</i>	8.5
Fresh Queen scallops, flash fried with chorizo, lemon and tomato	

Mini hamburguesas de Cerdo <i>gfb</i>	6
Garlic-spiked little pork burgers, stuffed with manchego cheese and wrapped in jamon Serrano. Served on bread	

La Feria ribs <i>gf</i>	6
Tender, slow-cooked baby pork ribs	

Champinones al ajillo <i>gfb</i>	5
Field mushrooms sautéed with garlic, parsley and red chilli. Served with bread	

Croquetas de jamon y manchego	6
Crispy croquetas filled with Jamon Serrano, Manchego cheese and melting bechamel sauce	

Tortilla <i>gf</i>	5.5
Our take on the classic Spanish omelette, infused with fresh herbs	

Sirloin steak a La Feria	18
Dry-aged sirloin steak marinated in our own herb spice mix, served with a sauce of your choice	

Main course

Rotisserie chicken al Andalus <i>gf</i>	
Succulent rotisserie chicken marinated in a blend of Andalus-inspired spices	
Whole	18
Half	10
Our chickens are all free-range	

Side and Sauces

Chips	3
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Alioli <i>gf</i>	2
Catalan garlic mayonnaise	

Bravas <i>gf</i>	2
Classic Spanish tomato sauce	

Salsa picante <i>gf</i>	2
Our spiciest sauce, made with piquillo peppers	

Zhug <i>gf</i>	2
A blend of Moroccan herbs with green chilli, garlic and lime	

Salads

Tomato, pomegranate, red onion <i>gf</i>	5.5
Sliced beef tomatoes, fresh pomegranate seeds, diced red onion. Herb and vinaigrette dressing	

Green chilli <i>gf</i>	6.5
A crisp, punchy salad with shredded red and white cabbage, carrot, radish, red onion, coriander, green chilli and fresh lime juice	

Fennel, orange, manchego, almond <i>gf</i>	7
Mixed leaves, thin slices of fennel, manchego shards, fresh orange segments, toasted almonds. Red wine vinegar and olive oil dressing	

Iceberg lettuce, picos cheese, date <i>gf</i>	6
Iceberg lettuce, Picos blue cheese, dates. Sherry vinegar dressing	

Tabbouleh	7.5
Bulgur wheat, fennel, cauliflower, flat parsley, walnuts, fresh pomegranate seeds. Sweet and spicy honey and olive oil dressing	

Cauliflower and Picada <i>gf</i>	6.5
Roasted cauliflower dressed with a "picada" of hazelnuts and almonds	

Desserts

Annie's orange & lemon cake <i>gf</i>	5
From our good friend Annie in our beautiful Andalusian home town of Vejer de la Frontera. Light almond sponge soaked with a lemon and orange syrup, steeped in cardamom, cinnamon and star anise	
Served with citrus cream	

Mousse de chocolate	5.5
A classic chocolate mousse with a hint of brandy. Served with a hazelnut biscuit	

Churros y chocolate	6
Hot Spanish doughnuts, dusted with cinnamon and sugar. Served with hot chocolate dipping sauce	

Pedro Ximénez <i>gf</i>	5
Vanilla ice cream with sweet sherry soaked rasins	

Sherry trifle	6
Sherry soaked sponge, fruit compote, home-made custard, fresh cream, mixed nuts	

Cheeseboard <i>gfb</i>	9
Manchego - sheep's milk, fully mature Garrotxa - a mild, creamy goat's cheese Picos blue - cow and goat's milk; salty and piquant	

Served with bread, grapes and membrillo

Paella Sunday at La Feria

We are delighted to offer our own interpretation of the classic "Paella Mixta" at La Feria. Chicken, King prawns, fresh squid and shellfish combine with the best Bomba paella rice from Valencia to create a memorable Sunday lunch.

Paellas need to be ordered at least one day in advance and because of the time-consuming nature of making this special and spectacular dish, we are only able to make a small number each Sunday. Please place your order when making your reservation.

Paella Mixta *gf* (minimum 2 persons)

15 per person