

# Para picar

Perfect with an aperitif

<b>Bread</b>	<b>3</b>
With extra virgin olive oil and aged PX sherry vinegar	
<b>Almendras <i>gf</i></b>	<b>4</b>
Toasted Valencia almonds with paprika, cayenne pepper and cumin	
<b>Aceitunas <i>gf</i></b>	<b>3.5</b>
Classic manzanilla olives marinated in lemon, thyme and garlic	

# Board

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

# Jamon

<b>Jamón Iberico De Bellota <i>gfb</i></b>	
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	<b>7</b>
50g	<b>12</b>
100g	<b>22</b>

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.

A discretionary service charge of 10% will be added to parties of 10 or more.

All prices include VAT.

# Tapas

<b>Boquerones <i>gfb</i></b>	<b>5.5</b>
Marinated Cantabrian anchovies in olive oil and lemon. Served with bread	
<b>Pepitos de cerdo <i>gfb</i></b>	<b>6.5</b>
Small fillets of pork loin marinated in garlic and fresh lemon juice. Served on bread	
<b>Pimientos de Padrón</b>	<b>6</b>
Baby green peppers from Galicia fried in olive oil and sprinkled with sea salt	
<b>Albóndigas</b>	<b>6</b>
Spicy little pork and beef Moroccan meatballs in a rich tomato sauce	
<b>Patatas bravas <i>gf</i></b>	<b>5</b>
A classic recipe from our chef's grandmother. Golden cubes of potato in a spicy tomato sauce. Alioli dressing	
<b>Gambas al pil-pil <i>gfb</i></b>	<b>7.5</b>
Flash fried prawns with garlic, red chilli and olive oil. Served with bread	
<b>Calamari <i>gf</i></b>	<b>7</b>
Crisp calamari, dusted in sweet smoked paprika. Served with lime alioli	
<b>Chorizo en jerez <i>gfb</i></b>	<b>6</b>
Paprika infused bite-sized chorizo sausages from Leon, finished in sherry. Served with bread	
<b>Morcilla, piquillo peppers, quail's egg</b>	<b>6.5</b>
An award-winning black pudding from Burgos in Northern Spain, served with sweet piquillo peppers, topped with a fried quail's egg	
<b>Mini hamburguesas <i>gfb</i></b>	<b>6.5</b>
Authentic little grass-fed Galician beefburgers, served on bread with piquillo and guindilla peppers and alioli	
<b>La Feria ribs <i>gf</i></b>	<b>6.5</b>
Tender, slow-cooked baby pork ribs	
<b>Champonones al ajillo <i>gfb</i></b>	<b>5</b>
Field mushrooms sautéed in manzanilla sherry with garlic, parsley and red chilli. Served with bread	
<b>Croquetas de jamon y manchego</b>	<b>6</b>
Crispy croquetas filled with Jamon Serrano, manchego cheese and melting bechamel sauce	
<b>Tortilla <i>gf</i></b>	<b>5.5</b>
Our take on the classic Spanish omelette	
<b>Moroccan lamb flatbread</b>	<b>7</b>
Moroccan spiced lamb with red onion, tomato, pomegranate, mixed nuts, zhug and alioli	

# Main courses

<b>Rotisserie chicken al Andalus <i>gf</i></b>	
Succulent rotisserie chicken marinated in a blend of Andalus-inspired spices	
Whole	<b>19</b>
Half	<b>10</b>
<b>Our chickens are all free-range</b>	
<b>28 day aged 10oz sirloin steak</b>	<b>19.5</b>

# Salads

<b>Tomato, pomegranate, red onion <i>gf</i></b>	<b>5.5</b>
Sliced beef tomatoes, fresh pomegranate seeds, diced red onion. Herb and vinaigrette dressing	
<b>Green chilli <i>gf</i></b>	<b>6.5</b>
A crisp, punchy salad with shredded red and white cabbage, carrot, radish, red onion, coriander, green chilli and fresh lime juice	
<b>Fennel, orange, manchego, almond <i>gf</i></b>	<b>7</b>
Mixed leaves, thin slices of fennel, manchego shards, fresh orange segments, toasted almonds. Herb and vinaigrette dressing	
<b>Iceberg lettuce, picos cheese, date <i>gf</i></b>	<b>6</b>
Iceberg lettuce, Picos blue cheese, dates. Sherry vinegar dressing	
<b>Tabbouleh</b>	<b>7.5</b>
Bulgur wheat, fennel, cauliflower, flat parsley, walnuts, fresh pomegranate seeds. Sweet and spicy honey and olive oil dressing	
<b>Cauliflower and Picada <i>gf</i></b>	<b>6.5</b>
Roasted cauliflower dressed with a "picada" of hazelnuts and almonds	

# Side and sauces

<b>Chips</b>	<b>3.5</b>
<b>Alioli <i>gf</i></b>	<b>2</b>
Catalan garlic mayonnaise	
<b>Bravas <i>gf</i></b>	<b>2</b>
Classic spicy Spanish tomato sauce	
<b>Zhug <i>gf</i></b>	<b>2</b>
A blend of Moroccan herbs with green chilli, garlic and lime	
<b>Mojo Picon <i>gf</i></b>	<b>2</b>
Spicy roasted red pepper sauce from the Canary Islands	

# Desserts

<b>Annie's orange &amp; lemon cake <i>gf</i></b>	<b>5</b>
From our good friend Annie in our beautiful Andalucian 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	
<b>Mousse de chocolate</b>	<b>5.5</b>
A classic chocolate mousse with a hint of brandy, topped with hazelnuts and a hazelnut biscuit	
<b>Churros y chocolate</b>	<b>6</b>
Hot Spanish doughnuts, dusted with cinnamon and sugar. Served with hot chocolate dipping sauce	
<b>Pedro Ximénez</b>	<b>5</b>
Vanilla ice cream with sweet sherry soaked rasins	
<b>Sherry trifle</b>	<b>6</b>
Sherry soaked sponge, fruit compote, home-made custard, fresh cream, mixed nuts	
<b>Cheeseboard <i>gfb</i></b>	<b>9</b>
Manchego – sheep's milk, fully mature Picos blue – cow and goat's milk; salty and piquant Roncal – sheep's milk; firm and creamy Served with bread, grapes, guindilla peppers and membrillo	

# Sundays at La Feria

Sunday is a special day for relaxing with family and friends. At La Feria we celebrate Sunday by offering a classic "Paella Mixta" to share, with chicken, prawns, fresh squid and shellfish, combined with the finest paella rice from Valencia. Our paellas are made with care and affection and need to be ordered in advance when making your reservation. **15 per person**