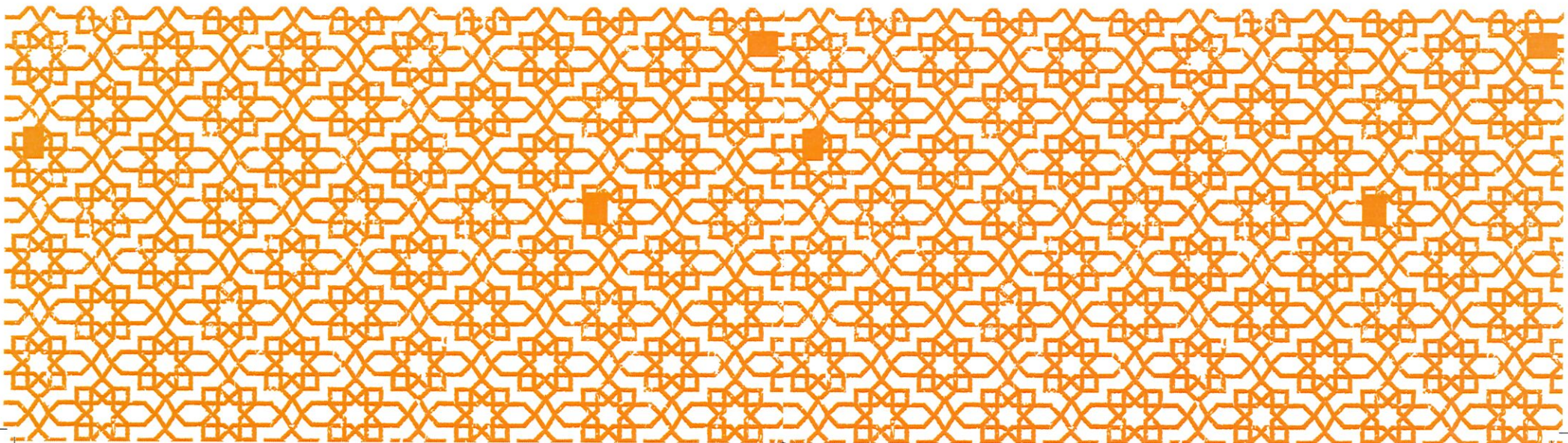


HOME OFFICE: 27 CALLE JUAN BUENO,  
VEJER DE LA FRONTERA,  
PROVINCIA DE C. DIZ, ESPAÑA.

Menú  
**LA FERIA**   
TAPAS Y CHICKEN AL ANDALUS





## Para picar

Perfect with an aperitif

<b>Bread</b>	<b>4</b>
Served with extra-virgin olive oil and aged balsamic PX vinegar	
<b>Almendras <i>gfn</i></b>	<b>5</b>
Toasted Valencia almonds with paprika, cayenne pepper and cumin	
<b>Aceitunas <i>gf</i></b>	<b>4.5</b>
Classic manzanilla olives marinated in lemon, thyme and garlic	
<b>Manchego <i>gf</i></b>	<b>7</b>
Fully-mature sheep's cheese, membrillo, guindillas	
<b>Gildas <i>gfb</i></b>	<b>2.5 each 3 for 7</b>
The most popular pintxo in San Sebastián. Green olive, spicy guindilla, salty Cantabrian anchovy.	

## Board

<b>Andalus sharing board <i>gfbn</i></b>	<b>24</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>Arturo Sanchez Jamon Iberica 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	
50g	<b>15</b>
100g	<b>28</b>

## Tapas

<b>Boquerones <i>gfb</i></b>	<b>6.5</b>
Marinated Cantabrian anchovies in olive oil and lemon. Served with bread	
<b>Pepitos de cerdo <i>gfb</i></b>	<b>7</b>
Small fillets of pork loin marinated in garlic and fresh lemon juice. Served on bread	
<b>Pimientos de Padrón <i>gf</i></b>	<b>7</b>
Baby green peppers from Galicia fried in olive oil and sprinkled with sea salt	
<b>Albóndigas <i>gf</i></b>	<b>8</b>
Spicy little pork and beef Moroccan meatballs in a rich tomato sauce	
<b>Patatas bravas <i>gf</i></b>	<b>7</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>8.5</b>
Flash fried prawns with garlic, red chilli and olive oil. Served with bread	
<b>Calamares <i>gf</i></b>	<b>9.5</b>
Crisp calamari, dusted in sweet smoked paprika. Served with lime alioli	
<b>Chorizo en jerez <i>gfb</i></b>	<b>8</b>
Paprika infused bite-sized chorizo sausages from Leon, finished in sherry. Served with bread	
<b>Morcilla, piquillo peppers, quail's egg <i>gf</i></b>	<b>8.5</b>
An award-winning black pudding from Burgos in Northern Spain, served with sweet piquillo peppers, topped with a fried quail's egg	
<b>Pulpo a la Gallega <i>gf</i></b>	<b>9.5</b>
Octopus served on a bed of potatoes, dressed with sea salt, olive oil and smoked paprika	
<b>Chicken wings <i>gf</i></b>	<b>8</b>
Spicy, Andalus-inspired little wings. Served with a lemon wedge	
<b>Champinones al ajillo <i>gfb</i></b>	<b>7.5</b>
Field mushrooms sautéed in manzanilla sherry with garlic, parsley and red chilli. Served with bread	
<b>Croquetas de jamon y manchego</b>	<b>8</b>
Crispy croquetas filled with Jamon Serrano, manchego cheese and melting bechamel sauce	
<b>Tortilla <i>gf</i></b>	<b>7</b>
Our take on the classic Spanish omelette	

<b>Berenjena, miel, vinagre balsamico <i>gf</i></b>	<b>7</b>
Fried aubergine fritters drizzled with honey and balsamic vinegar	

<b>Queso de cabra, pimientos rojos, nueces <i>gfn</i></b>	<b>7.5</b>
Baked goats cheese topped with a sweet pepper sauce and crunchy walnuts	

## Main courses

<b>Rotisserie chicken al Andalus <i>gf</i></b>	
Succulent rotisserie chicken marinated in a blend of Andalus-inspired spices	

<b>Whole</b>	<b>21</b>
<b>Half</b>	<b>11</b>

<b>28 day aged sirloin steak (225g)</b>	<b>28</b>
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<b>28 day aged centre cut rump steak (450g)</b>	<b>35</b>
Served with mojo picon, chimichurri and Picos blue cheese sauces. A larger steak for sharing. Our steak is supplied by Sykes House farm	

## Salads

<b>Tomato, pomegranate, red onion <i>gf</i></b>	<b>6</b>
Sliced beef tomatoes, fresh pomegranate seeds, diced red onion. Herb and vinaigrette dressing	

<b>Green chilli <i>gf</i></b>	<b>7</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>gfn</i></b>	<b>8</b>
Mixed leaves, fennel slices, Manchego shards, fresh orange segments, toasted almonds, fresh dill. Herb and vinaigrette dressing	

<b>Iceberg lettuce, Picos blue cheese, date <i>gf</i></b>	<b>7</b>
Lettuce, Picos blue cheese, red onion, dates. Sherry vinegar dressing	

<b>Beetroot, red onion, fresh dill, tahini <i>gfb</i></b>	<b>6</b>
Earthy and robust roasted beetroot, packed with flavour, lifted by fresh dill and lemon zest. Lebanese tahini dressing	

<b>Cauliflower and Picada <i>gfn</i></b>	<b>7.5</b>
Roasted cauliflower dressed with a "picada" of hazelnuts and almonds	

## Side and sauces

<b>Chips</b>	<b>4.5</b>
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<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>Mojo Picon <i>gf</i></b>	<b>2</b>
Spicy roasted red pepper sauce from the Canary Islands	

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. Dishes containing nuts are marked n. 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 8 or more.

All prices include VAT.

<i>gf</i>	= Gluten free
<i>gfb</i>	= Gluten free, served with bread
<i>n</i>	= Contains nuts
<i>gfn</i>	= Gluten free, contains nuts
<i>gfbn</i>	= Gluten free, served with bread, contains nuts
<i>gfs</i>	= Gluten free, sauce contains sesame seeds