



LA FAROLA

Early Dinner (Pre Theater/Cinema/Match)

3 tapas for £20

Mon-Fri 15:30-17:30

Cantabrian Boquerones

Anchovies in olive oil F, Sd

Chargrilled Sourdough Bread

*With arbequina olive oil G, N**

Classic Spanish Pan Con Tomate

*With grated tomatoes and olive oil G, N**

Pimientos de Padron

Padron peppers finished with Maldon sea salt

Alitas de Pollo

Crispy chicken wings with aioli and lime [E, Sd]

Croquetas de Jamon y Queso Mahon

Jamon and cheese croquetas with romesco and aioli G, E, D, [N, SD]

Croquetas Veganas de Setas

Vegan mushroom croquetas with almond and mushroom sauce and dry olives G, [N]

Jamon de Teruel – Aragon Reserva

Traditional Serrano ham from the region of Aragon [G]

Chorizo de Bellota

High-quality lean meat 100% Iberico, dry-cured chorizo with paprika [G]

Lomo

Dry cured pork loin [G]

Salchichon de Bellota

Cured sausage seasoned with natural spices and with a soft touch of pepper [G]

Young Manchego

Original from Castilla La Mancha, made with pasteurised sheep's milk D, [G]

Rosemary Manchego

Hard, dry, aged cheese, strong, full flavour with nutty and earthy pasteurised sheep's milk D, [G]

Mahon

Semi-cured cheese, medium and very aromatic taste, pasteurised cow's milk D, [G]



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Baby Squid

Deep fried baby squid served with smoked paprika aioli and lime **Mo, G, [SD, E]**

Bacalao

Chargrilled cod with cauliflower purée, migas, rose harissa **F, [G, Sd]**

Arroz Negro

Squid ink risotto with parmesan, squid, aioli and gremolata **F, Mo, C, Ce, Sd [D, E, G]**

Pollo Romesco

Grilled chicken thighs with romesco sauce, almond flakes, red harissa **N, Sd**

Pinchitos de Pollo

Grilled chicken skewers marinated in Spanish sauce with paprika aioli and rose harissa **[E, Sd]**

Albondigas de Ternera

Beef meatballs cooked in traditional Spanish tomato sauce **E, G, SD, N***

Chorizo a la Parrilla

Chargrilled Spanish sausages hummus, piquillo pepper and harissa **Se, Sd**

Tortilla de Chorizo

Spanish omelette with chorizo, caramelised onions and aioli & brava sauce **D, E, [Sd, Mu], G***

Cauliflower Steak (vg)

Roasted cauliflower steak with mashed broad beans & pinenuts (spicy)

Tortilla Classica de Patatas

Spanish omelette with caramelised Spanish onions **D, E, G***

Chargrilled Tenderstem Broccoli (vg)

With green olives, chilli peppers and gremolata **Sd**

Patatas Fritas

Hand cut, skin on parmentier potatoes, smoked paprika & Maldon sea salt seasoned and brava & aioli **[E, SD], G***

Mixed Leaves Salad (vg)

With cherry tomatoes and aged balsamic vinegar **Sd**

ALLERGENS KEY:

C- Crustaceans, **Ce**- Celery, **D**- Dairy, **E**- Egg, **F**- Fish, **G**- Gluten, **P**- Peanuts, **Sd**- Sulphur Dioxide, **Se**- Sesame Seeds, **Mo**- Molluscs, **Mu**- Mustard, **L**- Lupin, **N**- Nuts, **N***- Nut aware, **S**- Soya, **[]** – Can be excluded

Please note that not all ingredients are listed and we cannot guarantee any foods are completely free from allergens.

Please advise a member of staff before placing your order if you have any particular dietary requirements.

A discretionary 12.5% service charge will be added to your bill, this will be shared amongst all staff