

# PÍCARO TAPAS BAR MENU

## Los Piqueos- Sharing Boards

<b>Piqueos de Ibéricos- Tray with Iberian Spanish meats (GF)</b>	<b>22/14</b>
<b>Piqueos de Jamón Ibérico- Tray of Iberico ham (70 grs)(GF)</b>	<b>16</b>
<b>Piqueos de quesos- Spanish cheese board (V, GF)</b>	<b>15/9</b>
<b>Piqueos de quesos e ibéricos- Tray with cheeses and ibérico meats (GF)</b>	<b>32/22</b>

## Las Tapas Pescatarian

<b>Guindillas, Anchoas y Tomates- Spicy Peppers, Anchovy &amp; Sundried Tomatoes(GF)</b>	<b>6</b>
<b>Anchoas en su Cama - Anchovies on a Bed (GF)</b>	<b>6</b>
<b>Ensalada Tomates, Garbanzos y Atún- Tomatoes, Chickpea &amp; Tuna Salad(GF)</b>	<b>12.5</b>
<b>Buñuelos de Bacalao- Cod Fritters</b>	<b>9.5</b>
<b>Rabas- Breaded Squid Fingers</b>	<b>15</b>
<b>Carpaccio de Bacalao- Cod Carpaccio (GF)</b>	<b>16</b>
<b>Coca de Sardinias- Sardine toast</b>	<b>9</b>

## Las Tapas Meat

<b>Alcachofas con Virutas de Jamón- Artichokes with ibérico Ham shavings</b>	<b>14</b>
<b>Chorizo a la Sidra - Chorizos in Cider (GF)</b>	<b>7.5</b>
<b>Albondigas Picantes- Spicy Meatballs (GF)</b>	<b>10.5</b>
<b>2 Croquetas de Jamón Ibérico - Tapa of 2 Iberico Ham Croquetas</b>	<b>7.5</b>
<b>Pintxo de Morcilla y Mango - Black Sausage and Mango Pintxo (GF)</b>	<b>7.5</b>

## Los Cocidos-Our Stews

<b>Pisto Manchego- Cold Roasted Vegetable Stew with Tuna (GF/VE)</b>	<b>13/8</b>
<b>Fabada Asturiana- White Bean Stewed in Ham &amp; Chorizo (GF)</b>	<b>13/8</b>
<b>Cocido Madrileño- Chickpea Stew from Madrid (GF)</b>	<b>13/8</b>
<b>Lentejas a la Riojana- Lentil Stew from La Rioja (GF)</b>	<b>13/8</b>
<b>Callos a la Madrileña- Pork Belly Stew (GF)</b>	<b>14</b>

## Extras

<b>Extra Bread</b>	<b>1.5</b>
<b>Extra Alioli</b>	<b>1.5</b>

## Las Tapas Vegetarian

<b>Olivas - Hechizos &amp; Mojo Picón, Olives (GF/VE)</b>	<b>4</b>
<b>Pa amb Tomàquet - Catalan Bread with Tomato (VE)</b>	<b>3.5</b>
<b>Pa amb All-i-olí - Bread with All-i-oli</b>	<b>3.5</b>
<b>1 Croqueta de Queso de Cabra- 1 Goats Cheese Croqueta</b>	<b>4</b>
<b>Patatas Bravas (VE/GF)</b>	<b>8.5</b>
<b>Pimientos Bascos- Basque Peppers (VE/GF)</b>	<b>7</b>
<b>Tortilla de Patatas - Spanish Omelette (GF)</b>	<b>6</b>
<b>Setas al Ajillo- Garlic Mushrooms (VE/GF)</b>	<b>7.5</b>
<b>Berenjenas Rebozadas- Deep Fried Aubergines (VE)</b>	<b>10.5</b>
<b>Escalivada-Catalan Roasted Vegetables (VE)</b>	<b>8</b>
<b>Alcachofas con polvo de oliva negra-Artichokes with black olive powder</b>	<b>11</b>
<b>Guindillas y Tomates- Spicy Peppers &amp; Sundried Tomatoes(GF)</b>	<b>6</b>
<b>Ensalada Tomates y Garbanzos- Tomatoes &amp; Chickpea (GF)</b>	<b>12.5</b>
<b>Pisto Manchego- Cold Roasted Vegetable Stew (GF/VE)</b>	<b>13/8</b>

**Some of the above dishes can be made Vegetarian or Vegan. Please Ask. VE (vegan) GF (Gluten free)**

## LOS DULCES-SWEET TREATS

<b>4 Trufas de Dulce de Leche- 4 Salted Caramel Truffles (GF)</b>	<b>3.5</b>
<b>5 Churros con Chocolate- 5 Churros with Chocolate</b>	<b>7.5</b>
<b>Tarta de la Viña - Basque Cheesecake (GF)</b>	<b>6</b>
<b>Tarta de Naranja de Sevilla- Sevillian Orange Cake (GF)</b>	<b>6</b>
<b>Tarta de Santiago- Galician Almond Tart</b>	<b>6</b>
<b>Sharing Platter of our favourite Puddings</b>	<b>£20</b>

**Add a glass of Pedro Ximenez, Moscatell or Ratafia to any of the above deserts for £5 per glass**

**We work with nuts, crustaceans, molluscs, and other allergens in the bar . We cannot guarantee no traces of them in our food. Please let us know as soon as possible of any allergies in your party so that we can accommodate and advise. If you have a severe allergy, please note we may not be able accommodate your requirements but ask for a manager and we will try to help.**