

# FOOD

## APPETISERS

<p><b>Plato De Pan</b> (V) (GFA) <b>6.5</b></p> <p>Sourdough bread, rosemary &amp; sea salt focaccia, grissini sticks, alongside saffron aioli, balsamic oil, sundried tomato &amp; roquito pepper tapenade.</p>	<p><b>Gordal Olives</b> (VE) (GF) <b>4.5</b></p> <p>Large Spanish olives marinated with Mediterranean herbs, orange slices &amp; garlic.</p>	<p><b>Serrano Board</b> (GFA) <b>7.0</b></p> <p>Slices of serrano ham with toasted sourdough &amp; saffron aioli.</p>	<p><b>Spanish Charcuterie Board</b> (GFA) <b>12.0</b></p> <p>Slices of serrano ham, Somalo Lomo, Vega Sotuélamos (truffled sheep's milk cheese), morcilla Iberica, sundried tomato &amp; roquito pepper tapenade, plum membrillo &amp; figs.</p>
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## TAPAS

### Vegetarian

<p><b>Patatas Bravas</b> (V) <b>6.0</b></p> <p>Fried potatoes, seasoned with blackened Cajun spices, served with a rich tomato sauce &amp; topped with garlic &amp; saffron aioli.</p>	<p><b>Candy Beetroot &amp; Roasted Radish</b> (V) (GF) <b>8.0</b></p> <p>Pickled candy beetroot, roasted radishes, served on feta and herb spread with mint emulsion &amp; hazelnut dukkah.</p>
<p><b>Padron Peppers</b> (VE) <b>7.0</b></p> <p>Padron peppers, traditionally pan toasted with rock salt.</p>	<p><b>Manchego</b> (V) <b>7.5</b></p> <p>Soft breaded 'qubes' of Manchego cheese served with mandarin coulis.</p>
<p><b>Spinach &amp; Wild Mushroom</b> (V) (GFA) <b>7.5</b></p> <p>Pan fried wild mushrooms, in a creamy white wine sauce with wilted spinach &amp; served on toasted sourdough.</p>	<p><b>Piperade Con Pan</b> (VEA) <b>7.0</b></p> <p>Sweet roasted peppers, sundried tomatoes, herbs, onions &amp; feta served on warm toasted focaccia.</p>
<p><b>Red Pepper Loaded Hummus</b> (GFA) <b>7.0</b></p> <p>Chickpea, fire roasted red pepper &amp; plantain hummus, topped with jalapenos, olives, micro herbs &amp; fresh herb oil, served with toasted sourdough.</p>	<p><b>Ensalada de Mango</b> (GF) (VE) <b>6.5</b></p> <p>Salad of mangoes, red onions, jalapeno peppers, fresh coriander, lime juice &amp; mixed leaves.</p>
<p><b>Smoked Aubergine &amp; Lentil curry</b> (GFA) (VE) <b>7.5</b></p> <p>Aromatic dish, made with in-house smoked aubergines, stewed with red lentils, chillies, tomatoes &amp; peppers. Served with toasted flatbreads.</p>	<p><b>Maduros</b> (VEA) <b>6.0</b></p> <p>Fried plantain, drizzled with honey &amp; served with comeback sauce.</p>
<p><b>Baby Duke of York Jackets</b> (V) (GF) <b>7.0</b></p> <p>Add a crispy serrano ham topper + <b>2.0</b></p> <p>Crispy baked baby red potatoes, topped with saffron &amp; smoked paprika hollandaise sauce and Manchego cheese.</p>	<p><b>Queso Halloumi &amp; Watermelon Skewers</b> (V) (GF) <b>8.5</b></p> <p>Pan fried halloumi &amp; watermelon, served with pomegranate molasses &amp; baby chard.</p>
	<p><b>Verdura Jambalaya</b> (VE) (GF) <b>7.5</b></p> <p>Traditional Cuban dish of roasted Mediterranean vegetables, garlic, rice and beans, cooked in saffron stock, bound together in rich tomato sauce &amp; topped with coriander cress.</p>

### Meat

<p><b>Spanish Chicken Thighs</b> <b>8.5</b></p> <p>Chargrilled marinated chicken, served on an aromatic Spanish-style stew of olives, saffron, peppers, tomatoes, fresh herbs &amp; a dash of chilli.</p>	<p><b>Chorizo Lollipops</b> <b>7.0</b></p> <p>Rum battered picante chorizo skewers, served on chive yoghurt with creole tomato &amp; red chilli salsa.</p>	<p><b>Steak Chimichurri</b> <b>9.0</b></p> <p>4oz of prime beef rump, topped with a pistachio and herb crumb, served on mojo rojo sauce, topped with chimichurri.</p>
<p><b>Lamb rump</b> (GF) <b>9.0</b></p> <p>Pan roasted rump of lamb, served on red pepper coulis &amp; broccoli jalapeno slaw.</p>	<p><b>Pork Tenderloin</b> (GF) <b>9.0</b></p> <p>Wrapped in serrano ham &amp; cooked pink, served on wilted spinach with a goji berry &amp; sherry sauce.</p>	<p><b>Basque Belly Pork</b> (GF) <b>9.0</b></p> <p>Crispy belly pork, drizzled with a mango &amp; red chilli chutney.</p>
<p><b>Albondigas</b> (GF) <b>7.5</b></p> <p>Smoked chilli &amp; pork meatballs, cooked in rich tomato sauce &amp; topped with Manchego cheese.</p>	<p><b>Pedro Ximénez, Honey &amp; Paprika Sticky Wings</b> <b>8.0</b></p> <p>Combined with fried green onions &amp; red peppers.</p>	<p><b>Jamon Croquetas</b> <b>8.5</b></p> <p>Served on mustard soft cheese &amp; salsa criolla.</p>
<p><b>Chorizo, Apple &amp; Honey</b> (GF) <b>8.5</b></p> <p>Thinly sliced chorizo, pan fried with rosemary, thyme, apple &amp; fresh garlic, bound in a mandarin orange, sweetened rich tomato sauce.</p>	<p><b>Mojo Chicken Wings</b> <b>7.5</b></p> <p>Chicken wings, cooked in spicy Spanish mojo sauce.</p>	<p><b>Guajillo Pork Empanada</b> <b>8.5</b></p> <p>Served with a rhubarb pico de gallo.</p>
	<p><b>Caribbean Style Curry Goat</b> (GFA) <b>10.0</b></p> <p>Aromatic dish, made with braised goat meat. Served with toasted flatbreads.</p>	<p><b>Ginger Beer Pork Rib</b> <b>9.0</b></p> <p>Slice of rib meat, braised in pineapple juice, coated in sticky ginger glaze, served with curried slaw.</p>

### Fish

<p><b>King Scallop</b> (GF) <b>10.0</b></p> <p>Served on celeriac &amp; saffron purée, with serrano shards and micro coriander cress.</p>	<p><b>Mejillones</b> (GFA) <b>8.5</b></p> <p>Steamed mussels cooked in shallots, garlic, chorizo, Rioja &amp; saffron cream, served with toasted sourdough.</p>	<p><b>Jambalaya</b> (GF) <b>9.5</b></p> <p>Traditional Cuban dish of king prawns, crayfish tails, chicken, chorizo, rice &amp; beans cooked in saffron stock, then bound together in rich tomato sauce &amp; topped with coriander cress.</p>
<p><b>Sangria Cured Salmon</b> (GF) <b>9.5</b></p> <p>Served with pickled candy beetroot, crispy capers &amp; pistachio emulsion.</p>	<p><b>Crispy Calamari</b> <b>7.95</b></p> <p>Crispy coated squid served with a lime and chilli mayonnaise.</p>	<p><b>Seabass</b> (GF) <b>9.0</b></p> <p>Pan fried crispy seabass fillet with chorizo, baby rainbow carrot, black sesame, sundried tomatoes, white wine butter &amp; wilted spinach.</p>
<p><b>Filo Prawn</b> <b>8.0</b></p> <p>Deep fried crispy prawns, served with garlic &amp; saffron aioli.</p>	<p><b>Gambas Pil Pil</b> (GF) <b>10.0</b></p> <p>Garlic &amp; chilli marinated king prawns, served with toasted sourdough</p>	

(V) Vegetarian (VE) Vegan (VEA) Vegan Available

(GF) Gluten Free (GFA) Gluten Free Available

**Food Allergies and Intolerances:** Should you have any concerns regarding a food allergy or intolerance, please speak to a member of our team before you order your food or drink.

**Polite Notice:** Parties of 8 or more will be subject to a discretionary 10% service charge.

# FOOD

## ENSALADAS

### Steak, Mango & Lime <sup>GF</sup> 18.5

6oz Rump steak, macerated mango, red onions, lime juice, coriander, jalapeno peppers & mixed leaves.

### Halloumi & Watermelon <sup>V</sup> 16.0

Together with pea shoots, baby gem leaves, dressed with pomegranate molasses.

### Chorizo, Apple & Mandarin <sup>GF</sup> 16.5

Mixed leaves, salsa criolla & apple, with wholegrain mustard dressing.

### Qubana Ensalada <sup>GF</sup> 11.5

Add chicken breast +5.0

Mixed leaves, olives, tomatoes & feta cheese with our wholegrain mustard dressing.

## BURGERS

All served with your choice of skinny fries or chunky chips.

### Qubana Burger 16.5

Homemade beef patty, seasoned with cumin & oregano, topped with serrano ham, jalapenos, American mustard, Swiss cheese, gherkin & creole tomato & chilli salsa, served with baby gem lettuce in a brioche bun.

### Classic Burger 15.0

Homemade beef patty, seasoned with cumin & oregano topped with Swiss cheese, gherkin and American mustard, served with baby gem in a brioche bun.

### Piri Chicken Burger 15.0

Served with harissa mayo, curried slaw & baby gem lettuce with Swiss cheese in toasted a brioche bun.

### Vegan Burger <sup>VE</sup> 14.5

100% plant based patty, served with vegan cheese, vegan mayonnaise, baby gem lettuce, tomato & gherkin, served in a green seeded vegan brioche bun.

## GRILL

### All sourced from Yorkshire's finest Butchers & Farmers

All served with Padron peppers, grilled corn on the cob & roasted cherry vine tomatoes, with your choice of skinny fries, chunky chips or five bean & spring onion rice.

### 8oz Rump <sup>GF</sup> 22.0

Single muscle cut taken from the hind.

### 8oz Fillet Steak <sup>GF</sup> 34.0

Premium cut, taken from the tenderloin.

### Butterflied Chicken Breast 14.0

Locally sourced, boneless chicken breast.

### 12oz aged Beef Sirloin Steak <sup>GF</sup> 30.0

King James knighted this cut of beef in the 1600s - "Arise, Sirloin!", he said.

### 10oz Beef Ribeye <sup>GF</sup> 28.0

Cut from the roast at the top of the rib primal - recommended medium.

### Ideal for sharing

### Plato De Carne 50.0

Pork tenderloin, 4oz beef steak, pan-roasted lamb rump, crispy Basque belly pork, ginger beer pork ribs and 2 chargrilled chicken thighs. Served with 2 corns on the cobs, Padron peppers, roasted cherry vine tomatoes and your choice of two sides.

Add a sauce of your desire +2.5

## MAINS

### Jambalaya <sup>GF</sup> 18.0

Traditional Cuban dish of king prawns, crayfish tails, chicken, chorizo, rice & beans cooked in saffron stock, bound together in rich tomato sauce, topped with coriander cress.

### Caribbean Style Curry Goat <sup>GFA</sup> 23.5

Served with five bean & spring onion rice, fried plantain & toasted flatbreads, topped with coriander cress.

### Beetroot Falafel <sup>VE GFA</sup> 17.5

Served with mixed salad, mini tortillas, chive yoghurt & rich tomato sauce.

### Pork Duo <sup>GF</sup> 23.5

Crispy Basque belly pork, pork tenderloin wrapped in serrano ham, asparagus spears with pancetta, accompanied by goji berry & sherry sauce. Complete with your choice of side, we recommend new potatoes.

### Verdura Jambalaya <sup>VE GF</sup> 16.0

Traditional Cuban dish of roasted Mediterranean vegetables, garlic, rice and beans, cooked in a saffron stock, bound together in rich tomato sauce & topped with coriander cress.

### Garlic & Chilli Poussin <sup>GF</sup> 17.5

Served with curried slaw, grilled corn, rice & beans with our delicious mandarin & herb Vizcaina sauce.

### Lamb Rump 24.0

Served with pavé potatoes, red pepper coulis, broccoli & jalapeno slaw & pistachio emulsion.

### Ginger Beer Pork Ribs 22.5

Slice of rib meat, braised in pineapple, then coated in sticky ginger glaze, served with pea shoots, curried slaw & your choice of side.

## FISH

### Blackened Cod <sup>GF</sup> 23.0

With calamari and chilli king prawns, served in lemon butter and a white wine sauce with charred tenderstem broccoli.

### Seabass y chorizo <sup>GF</sup> 22.5

Pan fried crispy seabass fillet with chorizo, black sesame, baby carrots, sundried tomatoes, white wine butter & wilted spinach. Served with your choice of side.

### Red Snapper <sup>GF</sup> 23.0

Pan baked red snapper, with seared king scallop, saffron & celeriac purée, grilled sharon fruit, serrano shards & water spinach.

## EXTRAS

### Sides

Skinny Fries <sup>VE</sup> 4.0

Chunky Chips <sup>VE</sup> 4.0

New Potatoes <sup>V GF</sup> 4.5

House Salad <sup>VE GF</sup> 4.0

Curried Slaw <sup>V GF</sup> 4.0

Apricot & Coriander Cous Cous <sup>VE</sup> 4.0

Green Vegetables in Harissa Butter <sup>V GF</sup> 4.5

Five Bean & Spring Onion Rice <sup>VE GF</sup> 4.5

### Sauces

Peppercorn <sup>V GF</sup> 4.0

Mojo <sup>V</sup> 4.0

Blue Cheese <sup>V GF</sup> 4.0

### Steak Butters

Garlic Butter <sup>V GF</sup> 3.5

Harissa Butter <sup>V GF</sup> 3.5