

It is your responsibility to inform your server of any allergies or intolerances.

Gordal Olives 4

Spanish Gordal olives from Seville

La Viña

Manchester

Established 2004

Wine & Tapas

Papas 4

Sea salt crisp drizzle with spicy brava sauce

BREAD, HAM & CHEESE

Pan de la Casa 5.95

Sourdough bread served with confit garlic and anchovy butter

Pan con Tomate 5.5

Freshly toasted sourdough bread with garlic, tomato and olive oil

Cured Meat Board 16

Jamon, sobrasada, chorizo, crisps

Jamon Iberico Reserva 11/20

Iberian ham dry-aged for 24 months, served with croutons

Baked Torta del Casar 16

Spain's answer to camembert served with quince & toasted bread

Manchego Board 16

3 types of manchego served with quince & toasted bread

SMALL BITES & CROQUETAS

Boquerones 6

Marinated anchovies in orange and parsley

Mushroom "Bar Angel" 6

Confit garlic stuffed mushrooms, parsley and pimiento dressing on toasted bread

Padron Peppers 6

Fried Galician peppers with honey and sea salt

Montadito de Cerdo 5.5

Marinated pulled pork, toasted ciabatta & manchego cheese

Buñuelos de Bacalao 6

Cod and potato croquettes serve with parsley and caper aioli

Jamon Croquetas 6

Fried ham bechamel croquetas, spicy aioli & grated manchego cheese

TAPAS

Chorizo a la Riojana 10

Spiced Asturian sausages roasted red onion & a Riojan reduction

Albondigas con Champinones 10

Spanish style lamb & pork meatballs in a rich mushrooms gravy

Torreznos 11

Crispy pork belly bites with mojo verde & crispy onions

Calamares Fritos 8.5

Squid rings & baby squid deep fried served with ink squid alioli

Gambas al Ajillo 11

Confit Argentinian prawns cooked in garlic & chilli, served with crispy croutons

Sea Bream Fillet 13.5

Fried chorizo, creamy chickpeas served in a brown butter

Tostada de Salmon 12

Fresh salmon, avocado, ceviche dressing toasted sesame seed, crispy onion and spicy alioli

Tortilla de Patatas 7

Spanish potato omelette served at room temperature with garlic alioli

Berenjenas Fritas 8

Soy glazed fried aubergine, with Spanish goat cheese, mint & honey

Patatas Bravas 6.5

Fried potatoes served with spicy tomato sauce & garlic alioli

Valencian Tomato Salad 8

Heritage tomato, with olive oil, red onion & chunky tuna

LARGE PLATES & ARROCES

Arroz de Cerdo 20

Delicious rice in a Rioja wine stock with chorizo, pork belly, black pudding and sobrasada

Arroz de Pescado 20

Creamy seafood rice in saffron stock with mussels, squid, prawns and piquillo puree

Lamb 17

Braised lamb shoulder "cocido style", served with chickpeas, potatoes and toasted bread

Canarian Chicken 17

Adeje 1/2 chicken marinated with lemon and herbs served with pepper coulis & potato crisp

Octopus 21

Crushed baby potato with capers, saffron alioli, parsley

PARRILLA

Bone in Sirloin (Ask for cuts/prices)

Sirloin 225g 25

Ribeye 225g 26

Picanha 225g 22

Spanish cuts served with a choice of fries or salad. Add Peppercorn or Rioja Jus for 3.00

SIDES

Seasonal Greens 6

Sautee seasonal greens, chilli and mustard butter

Patatas Fritas 4

Classic fries lightly seasoned with smoked paprika

Green salad 4

Baby gem and spinach salad with croutons, garlic and manchego dressing