

la sita

Tapas & Bar

any 3 tapas for £18

Available Tuesday, Wednesday, Thursday & Sunday

Carne

Croquetas de Pollo

Homemade chicken croquettes with piquillo pepper puree and alioli

Pechuga de Cordero (GF)

Slow roasted breast of lamb, stuffed with anchovies, saffron and chilli, braised with onion, tomato, olives and pimenton

Empanadas

Homemade puff pastry parcels stuffed with diced chicken, chorizo and roasted peppers served with a chicken jus

Torreznos con Cidra (GF)

Roasted pork belly with braised white cabbage, morcilla date puree and apple compote finished with cider reduction

Albondigas (GF)

Home made traditional beef and pork meatballs with tomato sauce, carrots and peas

Escalope De Pollo

Chicken escalope pan fried and served with Canarian potatoes and spicy mojo verde sauce

Huevo a la Flamenca (GF)

Chorizo, peppers and onions in a tomato sauce topped with a fried egg

Pescado

Calamres Fritos (GF)

Squid Rings floured to order and deep fried, served with alioli

Bunuelos de Bacalao Caseras

Home made cod fritters, fried and served with a pea puree, sliced potatoes and alioli

Pastelitos de Salmon Caseras

Home made salmon fish cakes, fried and served with a tomato, pimenton and red onion salsa

Ensalada Rusa

Diced carrot, potato and peas with flakes of tuna and boiled egg all wrapped in mayonnaise

Boquerones en Vinagre (GA)

Anchovy fillet on crostini, marinated in olive oil and garlic

Almejas con Chorizo (GF)

Sea clams and chorizo steamed in white wine, finished with fish stock and fresh parsley

Kokotxas de Bacalao (GF)

Pan seared cod cheeks with salsa Verde and buttered saffron potatoes

Verduras

Papas Bravas (VV) (GF)

Deep fried potatoes drenched in a spicy tomato brava sauce

Queso de Cabra

Bread crumbed goats cheese bon bons, served with roasted fresh beetroot and apple puree

Tortilla (GF)

Traditional potato and onion omelette, cooked to order and served with alioli

Huevos Rotos (GF)

Pan fried potatoes and onions topped with a fried egg

Espinacas con Garbanzon (VV) (GF)

A traditional Andalusian stew of spinach, chickpeas, tomato and pimenton

Pimientos de Padron (VV) (GF)

Roasted peppers from Galicia, sometimes sweet, sometimes hot!

Bolas De Berenjena (VV) (GF)

Roasted aubergine blended with chickpeas, cumin, coriander and pimenton, rolled in polenta and oven roasted served with homemade tomato chutney

