

## APERITIVOS

<b>Aceitunas</b>	Mixture of finest green & black Spanish olives	£2.95
<b>Pan Casero</b>	Bread, served with extra virgin olive oil	£1.45
<b>Pan de Ajo</b>	Bread, topped with garlic and toasted	£2.25
<b>Pan Tumaca</b>	Bread, rubbed with tomatoes, drizzled with olive oil then toasted	£2.25

## ENTRANTES

<b>Sopa de Pescado y Marisco</b>	Soup made with a selection of fish and shellfish	£4.60
<b>Calamares a la plancha</b>	Scored squid cooked on the griddle and served with salad	£5.80
<b>Mejillones al Natural</b>	Mussels steamed with garlic, bay leaves, wine and chilli	£4.10

## TABLAS

<b>Tabla Vegeteriana</b>	Cheese with selection of the finest Mediterranean roasted vegetables	£7.20
<b>Tabla de Ibericos</b>	Variety of the best meats, chorizo, salchichon and lomo	£9.90
<b>Tabla Mixta</b>	Variety of best meats and cheeses	£9.15
<b>Tabla de Queso</b>	Selection of the finest Spanish cheeses	£8.60

## ENSALADAS

<b>Ensalada de Dionika</b> (Vegetarian)	Chard leaves, goats cheese, lettuce, tomatoes and olive oil	£5.00
<b>Ensalada de Serranos</b>	Slices of Serrano ham, Manchego cheese, lettuce, roasted peppers, courgettes and aubergines	£4.65
<b>Escalivada</b> (Vegetarian)	Warm roasted vegetable salad, with boiled egg, fennel, red pepper, green pepper, roasted cherry tomatoes and white asparagus	£9.60
<b>Ensalada Mista</b>	Side salad of lettuce, tomato and onions	£2.95

Items in red are our particular specialities

## ESPECIALIDADES DE DIONIKA

<b>Pimientos Rellenos</b> (Vegetarian)		£8.55
Stuffed red peppers with aubergine, courgette and cheese		
<b>Menestra de Habas Fritas</b> (Vegetarian)		£9.90
Mixture of fresh vegetables and warm roasted vegetables on a bed of seasonal lettuce and tomatoes, with fried baby broad beans on top		
<b>Pollo a la Primavera</b>		£11.90
Succulent strips of roasted chicken, pine nuts and a small mixed salad		
<b>Arroz con Marisco</b>		£13.90
Spanish rice cooked with a selection of shellfish together with shallots, Garlic and olive oil		
<b>Pescaditos Fritos</b>		£14.80
Selection of marinated seafood, deep fried and served with mixed salad		
<b>Cigalas a la Plancha</b>		£18.80
Whole langoustines cooked on a griddle in a sauce of parsley, garlic and oil and served with a small mixed salad		
<b>Merluza</b> - One of Spain's favourite fish		£15.50
A la Romana - Fillet of Hake, covered with a dusting of flour and deep fried		
A la Plancha - Fillet of Hake cooked on a griddle		
Both served with side salad and patatas fritas		
<b>Vieiras a la Plancha</b>		£16.40
Scallops cooked on a griddle, served with a small mixed salad		
<b>Paella</b>		
The most famous rice dish in Spain, bursting with flavour. Minimum of 2 people. Please note approximate wait of 30 minutes		
<b>Valenciana</b>		
Seafood and chicken	Per person	£15.40
<b>Mariscos</b>		
Prawns, mussels, clams, squid and fish	Per person	£15.80
<b>Grand Parrillada de Pescados y Mariscos</b>	Per person	£28.50
An inspired selection of seasonal fish and crustaceans, lovingly cooked on the griddle, served with a sauce and a small mixed salad		

## TAPAS

<b>Croquetas</b> Croquettes filled with chicken, ham or cheese	£3.40
<b>Chorizo al Vino</b> Paprika sausage pan-fried with a touch of wine	£3.40
<b>Pollo al Chilindron</b> Pan fried chicken with garlic, chilli and parsley	£3.70
<b>Morcilla Encebollada</b> Fried Spanish black pudding, served on a bed of golden fried onions	£3.60
<b>Pinchitos Morunos</b> Lamb kebabs, marinated in red wine, olive oil, cumin seed, paprika, garlic, fresh chilli and served on a skewer with peppers and onions	£4.20
<b>Huevos al Plato Serrano</b> Egg, tomato, jamon and chorizo baked in the oven	£4.60
<b>Albondigas Sorpresa</b> Meatballs (mixture of beef and pork) baked in a home-made tomato and vegetable sauce	£4.55
<b>Chorizo</b> Slices of paprika sausage	£3.30
<b>Jamon</b> Slices of Serrano ham	£4.60
<b>Alubias con Jamon</b> Steamed white beans with Serrano ham, pan fried in olive oil	£3.30
<b>Patatas con Jamon Iberico</b> Potatoes deep fried with Iberico ham	£3.30
<b>Boquerones en Vinagre</b> Anchovies in vinegar	£3.25
<b>Calamares a la Romana</b> Rings of squid, lightly coated in flour and deep fried	£3.95
<b>Filetes de pescadilla</b> Thin fillet of baby hake, lightly coated in flour and deep fried	£4.95
<b>Pescaditos Fritos</b> Selection of marinated seafood, lightly coated in flour and deep fried	£3.90
<b>Boñuelos de Atun</b> Potato dough mixed with tuna, onions, garlic, chilli and parsley	£4.00

**Gucalas** £4.60  
Tiny river fish (elbars), lightly coated in flour and fried

**Gambas al Ajillo** £7.60  
Prawns in shell in white wine, chilli and garlic

### **TAPAS - VEGETARIAN**

**Tortilla Espanola** £3.00  
Spanish potato omelette

**Patatas Bravas/Ali-Oli** £3.10  
Fried diced potatoes with a spicy/mayonnaise sauce

**Berenjenas a la Plancha con queso** £3.30  
Grilled aubergines with melted cheese

**Pimientos Asados** £2.95  
Warm roasted peppers

**Queso** £4.25  
Selection of Spanish Cheeses

**Alcachofas al Horno** £3.75  
Oven baked artichoke hearts with red pepper, onion, garlic, chilli & cheese

### **POSTRES**

**Membrillo con Queso Casero al horno** £4.50  
Quince and cheese baked in the oven

**Helado con Barquillos** £2.50  
Chocolate and vanilla ice cream with a wafer

**Queso** £4.25  
Selection of Spanish cheeses

Daily specials available

### **BEVIDAS**

Mineral Water	Sparkling	Litre	£3.50	330ml	£1.20
	Still	Litre	£3.20	330ml	£1.10
	Vichy	Litre	£4.20		

Freshly squeezed orange juice £1.90

Soft drinks £1.50

Apple, Orange Juice £1.50

Coffee Large £1.90 Reg £1.60

Spanish Hot Chocolate Shot £0.95 Reg £1.50