



MENU



Too late to eat before the show? Pre-order food and drinks for after!

Monday – Thursday 18:00 – 22:00

Friday – Saturday 18:00 – 21:30

See our dessert menu for a range of desserts, digestifs and hot drinks.

BURGERS

Torti-burgers

Traditional omelette made from free range eggs, potatoes and onions, sourced from local farmers, served in a fresh, crusty ciabatta roll with lettuce, tomato, gherkin and house brava & alioli sauces.

Spain

with chorizo and piquillos red peppers

£7.00

Amsterdam (vg)

with garlic mushrooms and cheddar cheese

£7.00

Basque Country (vg)

with Idiazabal cheese and piquillos red peppers.

£7.50

France (vg)

with spinach and blue cheese

£7.85

Beef burgers

Fresh British beef, served in a seeded bun with lettuce, beef tomato, gherkins and homemade caramelised onions.

Cheese burger

With cheddar cheese, onion rings, paprika and mayo & ketchup

£8.50

Vegan burger

Sweet potatoes, piquillos red peppers in garlic sauce, red cabbage cooked in apple juice. Served in a fresh, crusty ciabatta roll with mixed lettuce and house salsa brava.

£5.50

Pais Vasco burger

with Pyrenees blue cheese, piquillos red peppers, house alioli and salsa brava.

£9.50

v = vegan ; vg = vegetarian

if you have any allergies please speak to a member of staff before ordering

We are working with renowned local chef Susana Perez Garcia whose Capitan Tortilla kitchen serves delicious tapas and Spanish-inspired cuisine. Find her at www.capitantortilla.com and @capitantortilla. You can also order Capitan Tortilla for delivery on UberEats, JustEat and Deliveroo.



MENU



Too late to eat before the show? Pre-order food and drinks for after!

Monday – Thursday 18:00 – 22:00

Friday – Saturday 18:00 – 21:30

See our dessert menu for a range of desserts, digestifs and hot drinks.

TAPAS

Tapas Platter

£20.00

Plain spanish omelette and a chorizo omelette served with ciabatta & rosemary focaccia; serrano ham; Manchego cheese served with membrillo (quince); marinated olives; marinated piquillos red peppers; mixed croquetas; house salsa brava and alioli sauce.

Vegetarian Tapas Platter (vg)

£20.00

Plain spanish omelette and a mushroom omelette served with ciabatta & rosemary focaccia; pisto; Manchego cheese served with membrillo (quince); marinated olives; marinated Piquillos red peppers; mixed croquetas; house salsa brava and alioli sauce.

TAPAS DISHES

Bravas chips

£3.75

Hand cut potatoes served with dairy alioli and brava sauce

Bravas chips with chorizo

£4.60

Hand cut potatoes with pieces of grilled chorizo served with brava sauce

Sweet potato chips (v)

£4.75

Hand cut sweet potatoes with jerk spices served with brava sauce

Pisto (v)

£4.25

Aubergine, courgette, peppers and onions slow cooked in tomato

Spanish lentils (v)

£3.50

Lentils slow cooked in tomato sauce, carrots and onions served with bread

Homemade arancini paella

£4.00

Stuffed paella balls filled with prawn, chorizo or artichoke coated with bread crumbs

Homemade croquetas

£4.50

Creamy béchamel made with organic flour, mixed with fresh ingredients (3 pieces per portion)

- Serrano ham

- Chorizo

- Mushrooms (vg)

- Red Leicester Cheese (vg)

Tortilla de patata (vg)

£5

Plain spanish omelette served with house alioli.

v = vegan ; vg = vegetarian

if you have any allergies please speak to a member of staff before ordering