

# Los Gatos

Spanish Tapas Bar & Cafe

01793 488450

RESERVATIONS TAKEN LUNCH AND EVENINGS, EXCEPT FRIDAY AND SATURDAY EVENINGS  
(Maximum booking at any time, 8 people.)

## TAPAS MENU

Available lunchtimes and evenings – see kitchen times on the door.

### CARNES (MEAT BASED DISHES)

|   |             |
|---|-------------|
| <b>Albondigas en Salsa de Tomate o Salsa Azafran</b>  | <b>4.25</b> |
| Traditional pork and beef meatballs in home made tomato sauce with sweet paprika, or why not try our new saffron and almond sauce – an Andalucian speciality. |             |
| <b>Chorizo Frito</b>  | <b>3.65</b> |
| Soft chorizo (paprika sausage) gently fried then flamed with red wine.  |             |
| <b>Morcilla de Burgos</b>   | <b>3.35</b> |
| This morcilla sausage (black pudding) is made with Iberian pork for flavour and rice for Texture, served on toast with roasted pepper garnish                 |             |
| <b>Embutidos Ibericos</b>   | <b>4.45</b> |
| Spanish cured cold meats - Chorizo, Salchichon (salami) and Lomo (pork loin.)   |             |
| <b>Habas a la Catalana</b>  | <b>3.15</b> |
| Tender Spanish broad beans cooked Catalan style with morcilla and tomato, also still available with diced bacon if you prefer.                                |             |
| <b>Higaditos con Jerez</b>  | <b>3.85</b> |
| Fresh chicken livers carefully trimmed and pan fried with Oloroso sherry, thyme, paprika and cream.   |             |
| <b>Jamon Serrano</b>  | <b>5.25</b> |
| Traditionally cured Spanish ham from Segovia, carved from the bone.   |             |
| <b>Jamon y Queso</b>  | <b>4.45</b> |
| A mixed tapa of Serrano ham and salty Zamorana cheese – perfect for the indecisive!   |             |
| <b>Pollo PX</b>   | <b>4.45</b> |
| A seasonal tapa of free range chicken thigh cooked with raisins, pine nuts and sweet dark sherry.   |             |
| <b>Lentejas Estofadas</b>   | <b>4.25</b> |
| A classic tapa of lentils with winter vegetables, chorizo and morcilla. Warming inside and out!.  |             |

### HUEVOS Y QUESOS – (EGGS AND CHEESE)

*All our egg dishes are now made with local, organic free range eggs.*

|   |             |
|---|-------------|
| <b>Queso Viejo de Zamorana</b>  | <b>4.15</b> |
| An award-winning Manchego-type sheep's milk cheese from Asturias with <i>membrillo</i> , (quince jelly.)                                  |             |
| <b>Quesos Variados</b>  | <b>4.65</b> |
| A selection of three Spanish cheeses: creamy blue La Peral, Mahon (Majorca) and Zamorana.   |             |
| <b>Queso de Cabra: Selection</b>  | <b>4.95</b> |
| A mild soft goat milk cheese from Malaga and a piece of hard goat cheese from the same región; served with walnuts and <i>membrillo</i> . |             |
| <b>Revueltos</b>  | <b>3.70</b> |
| Soft free range eggs, scrambled with various meat, fish and vegetarian fillings.  |             |
| <b>Tortilla Española (v)</b>  | <b>2.95</b> |
| Traditional Spanish omelette cooked in the pan with eggs, olive oil, sweet onion and potato.  |             |

## VERDURAS Y ENSALADAS (VEGETABLE DISHES AND SALADS)

|  |      |
|--|------|
| <b>Arroz Azafran</b> (v)   | 2.95 |
| Savoury rice with raisins, saffron and a touch of butter. Great on its own, or to accompany many of our other tapas. |      |
| <b>Berenjenas Fritas</b> (v)   | 2.95 |
| Fresh aubergine chips fried and drizzled with honey and sea salt from Sanlucar.                                      |      |
| <b>Champiñones con Jerez</b> (v)   | 3.85 |
| Mushrooms cooked with onion, thyme and paprika, finished with Oloroso sherry and cream.                              |      |
| <b>Ensalada mixta</b> (v)  | 3.00 |
| Green leaves with fruit and nuts. Dressed with extra virgin olive oil, lemon and Spanish sea salt.                   |      |
| <b>Garbanzos con Espinacas</b> (v)   | 3.50 |
| A traditional tapa from Andalucia: creamy chickpeas and spinach flavoured with Moroccan spices.                      |      |
| <b>Patatas Bravas</b> (v)  | 2.35 |
| Chunky potatoes in our spicy tomato sauce.   |      |
| <b>Pimientos a la Serena</b>   | 4.25 |
| Spanish piquillo peppers filled with potato and chorizo stuffing, with piquillo and tomato sauce                     |      |

## PESCADOS Y MARISCOS (FISH AND SEAFOOD)

|  |      |
|--|------|
| <b>Calamares Fritos</b>  | 3.30 |
| Deep fried calamares (squid) rings, garnished with lemon   |      |
| <b>Gambas al Pil Pil</b>   | 4.05 |
| Peeled prawns sautéed in lashings of extra virgin olive oil with garlic & chilli.  |      |
| <b>Matrimonio</b>  | 3.95 |
| A 'marriage' of two kinds of these fabulous award-winning anchovies from Cantabria: silver marinated <i>Boquerones</i> and salted red <i>Anchoas</i> . |      |
| <b>Divorcio</b>  | 3.95 |
| 'Divorce' your anchovies - choose your favourite kind on their own! – <i>Boquerones</i> or <i>Anchoas</i> .  |      |
| <b>Pescado Borracho</b>  | 3.95 |
| Chunks of fresh white fish deep fried in Cruzcampo batter with a saffron mayonnaise dip.   |      |

**Fresh Shellfish – Available every weekend**

**Mussels, clams and oysters fresh every weekend throughout the autumn and winter.**

**See inside for details**

## POSTRES (DESSERTS)

|   |             |
|---|-------------|
| <b>Helados y Sorbetes</b>   | <b>3.35</b> |
| Luxury dairy ice creams and fruit sorbets from Dorset, not Spain!   |             |
| <b>Pudin de Chocolate</b>   | <b>3.95</b> |
| A slice of our chocolate pudding made with croissants, cream, brandy and rich dark chocolate!                                 |             |
| <b>Crema Catalana</b>   | <b>3.35</b> |
| The classic Spanish egg custard flavoured with lemon and cinnamon, under a crunchy caramel topping.                           |             |
| <b>Frutas en Sirope</b>   | <b>3.45</b> |
| Seasonal fresh fruit poached in syrup and chilled. Like all our desserts, made in our kitchen.                                |             |
| <b>Torta de Santiago</b>  | <b>4.45</b> |
| Traditional moist almond cake ( <i>gluten free</i> ) from Santiago de Compostela served with crème fraîche and fruit garnish. |             |

Tea, Coffee, Soft Drinks, Cakes and Pastries served all day;  
Wines, Beers & Spirits after 10.30am.

## PAELLA AND OTHER SPECIAL EVENTS

**PAELLA – Sunday lunchtime - with live Spanish guitar! 11.25 / 10.20(v)**

On the first Sunday of each month we serve Paella at 1.30 pm.

**Advance booking is essential.**

*Choose from Paella Mixta (meat and seafood), Paella de Mariscos (seafood) or Verduras (vegetarian.)*

**Our guitarist plays most weeks while you enjoy your paella!**

### **SPECIAL ORDER PAELLAS and ARROCES**

*We can cook a **Paella** (mixed, seafood or vegetarian) for you by advance order.  
Alternatively, we can prepare an **Arroz Negra**, ("Black Rice") made with rice, fish and cuttlefish ink. Minimum order for either is 2 persons, maximum 8.*

**Advance booking essential and 48 hours notice is required.** Bookings accepted subject to staff availability. Please ask inside for details.

## BEERS, WINES & SPIRITS

**We have an extensive list of good Spanish wines, including cavas and sherries, at a range of prices. Many are sold by the glass.**

**We have Cruzcampo (Sevilla) and Alhambra (Granada) on draft, both made in Spain and specially imported, as well as a good range of Spanish and other bottled beers.**