



Cooked with passion
& served with love

Best enjoyed with friends & a chilled drink!

Meat

Albondigas 8.50

Chorizo, pork & beef meatballs baked with tomato & oregano sauce & glazed with mature Cheddar & mozzarella cheese

Chorizo y morcilla 8.50

Chorizo & Spanish black pudding sausage baked with a Viscaina sauce

Sea salt & chilli chicken wings 9.00

Crispy fried & rubbed with sea salt & chilli flakes

Pulled ham & Manchego croquetas 9.00

3 Handmade & crispy fried. Sticky chilli jam

Spicy chicken & peanut salad 8.50

Ginger, garlic & chilli marinated Chicken fillets, char-grilled & tossed with crunchy raw veggies & soy lime dressing (Swap chicken for Halloumi)

Fish

Palitos de pescado rebozados 8.00

Battered white fish goujons served with Tartar sauce & fresh lemon

Calamari fritos 8.50

Dusted squid rings & tentacles. Alioli & fresh lemon

Gambas pil pil 8.00

Shelled King prawns “Spanish style” with a chilli & garlic oil

Gambas al ajillo 8.00

Shelled king prawns baked with garlic, parsley & olive oil

Side Dishes (V)

Artisan bread 3.00

Virgin olive oil & balsamic vinegar

Pan con tomate 4.00

Char-grilled bread brushed with a sun blushed tomato & garlic oil

Sea salted skin on fries 4.75

Smashed avocado 3.75

Sour cream, lime juice & dried chilli flakes

Mixed olives 4.00

Mixed Mediterranean olives

Veg & Potatoes (V)

Plato Mixto 9.00

Smashed avocado, sun blushed tomatoes, marinated artichokes, mixed olives, artisan bread, olive oil & balsamic vinegar

Champiñones al ajillo 7.50

Field mushrooms fried with garlic, parsley & olive oil

Patatas bravas 7.00

Light & fluffy fried potatoes topped with a tomato sauce, saffron alioli & chilli flakes

Baked goats’ cheese 6.75

Walnut crumb, red onion marmalade & rocket

Spanish tortilla 6.00

Potato & onion omelette, tomato & garlic oil. Alioli

Hummus 7.00

Smooth creamy hummus topped with Ras El Hanout roasted chickpeas & served with charred flatbread

Cookfella’s Boards

Meat & cheese 19.00

Continental & British cured meats cheeses, mixed olives, chutney, char-grilled artichoke hearts, balsamic pickled onions & sun blushed tomatoes. Artisan bread, Netherend farm butter & crackers

Seafood 20.00

Wye valley smoked salmon, gambas pil pil, smoked mackerel fillet, alioli, charred lemon & caper berries. Rocket, Maldon sea salt flakes & extra virgin olive oil. Artisan bread, Netherend farm butter & crackers

Vegetarian (v) 19.00
(Vegan available)

Olives, hummus, char-grilled artichokes, charred halloumi, balsamic onions, sun blushed tomatoes Guindilla peppers, roasted vegetables & caper berries. Charred flatbread

Churros (V) 7.00

Churros con salsa de chocolate Warm Spanish style doughnuts with chocolate sauce or salted caramel

We would suggest ordering 2/3 dishes at a time.
You can always order more!

Please note that dishes come out as they are ready
so could arrive to you at different times