

A TASTE OF SPAIN...

TAPAS STYLE SHARING MENU

£49 per head | including one of each of all the following dishes

Pan con Tumaca y Alioli
Bread with Tomato & Alioli
(NF)(DF)(VE)

Croquetas de jamon Iberico
Iberian Ham Croquettes
(NF)

Arroz negro con Calamares
Black Rice & Squid
(GF)(NF)(DE)

Albondigas
Spanish Beef Meatballs
(NF)(GF)(DF)

Patatas Bravas
Potato with a Spice Tomato Sauce
(GF)(NF)(DF)

Chorizo a la sidra
Chorizo in Cider
(NF)(DF)

Gambas al pil-pil
Prawns in Olive Oil, Garlic, Dried Hot Chilli Peppers
(GF)(NF)(DF)

PUDDINGS

Crema Catalana (GF)(NF)(V) £8.00 supplement

Burnt Basque Cheesecake (NF)(V) £8.75 supplement

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.

GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan

A Discretionary Gratuity Charge of 12.5% is Added to the Bill



@theoldhallely

A DROP OF SPAIN...

SANGRIA
By the Glass £14.00

Spanish Sangria

Cal y Canto Tempranillo Merlot Syrah, Brandy, Cointreau, Orange Juice, Lemon Juice, Soda, Sugar. Garnished with Citrus Fruit & Cinnamon Stick

White Sangria

Cal y Canto Verdejo, Brandy, Cointreau, Orange Juice, Lemon Juice, Soda, Sugar. Garnished with Citrus Fruit, Strawberry & Peach

WINE LIST

Cal y Canto Tempranillo Merlot Syrah, Spain 13.5%

Rich and intense, loaded with raspberry and black cherry aromas, supported by cedar and pretty violet notes with a hint of vanilla.

Cal y Canto Verdejo, Spain 12%

Sumptuous and full-flavoured with a fresh, fruit-forward palate. Lots of citrus and lemon flavours with a hint of melon.

Cal y Canto Bobal Rosé, Spain 12% (Ve)

A sweeter style of rosé, made from ripe Bobal grapes. The rich, red berry flavours are delicately balanced with floral notes of rose petals.

175ml £7.00 / 250ml £9.50 / Bottle £27.00