

appetisers

olives. feta. chorizo 6.0 ^{GF}

marinated olives 4.5 ^{VE/GF/DF}

padron peppers 5.0 ^{VE/GF/DF}
sea salt & lemon

manchego & mozzarella garlic bread 4.5

garlic bread 4.0 ^V

local breads 3.0 ^V
olive oil & balsamic

patatas

(recommended to share)

straw fries. chorizo & eggs 7.5 ^{DF}

straw fries & paprika eggs 6.0 ^{V/DF}

patatas bravas 5.5
twice cooked new potatoes.

spicy welsh brava sauce ^{VE} & alioli ^V

patatas mojo picon 5.0 ^{DF}

twice cooked new potatoes. canary islands sauce ^{VE} & alioli ^V

patatas alioli 4.5 ^{V/DF}

twice cooked new potatoes & alioli

straw fries 3.5 ^{VE/DF}

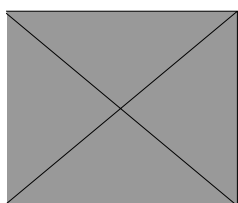
sea salted

please notify our staff of any allergies or intolerances.
we will inform you on whether we can personalise the dish to suit your needs!
gluten free bread available upon request
(our potato dishes are fried in the same oil as other gluten & nut containing products)

All our prices include VAT @ 20%



WINNER



ENILLYDD

BEST MEDITERRANEAN ESTABLISHMENT

THE MIDLAND

BEAUMARIS - 01248 810429

garden

paella de verduras 8.5 ^{VE/GF/DF}

authentic spanish seasonal vegetable paella

ensalada de invierno 8.5 ^V

spinach, beetroot, tenderstem broccoli, butternut squash,
balsamic red onion, cous cous, feta,
walnuts with a honey and mustard dressing

spanish bean stew 6.0 ^{GF}

a spicy mix of beans & chunky veg
choice of vegan cheese ^{VE/DF} or feta ^V

spanish goats cheese 6.0 ^V

breaded cheese served with a
raspberry jam

veggie nachos 6.0 ^V

spanish bean stew, guacamole, sour cream, mojo
& mozzarella cheese

vegetarian coca 5.0 ^V

a classic spanish baked dough with tender broccoli
balsamic red onion & perl las cheese

garlic mushrooms 5.0 ^{V/GF/DF}

mixed wild mushrooms. garlic. onions & white wine

charcuteria

jamon serrano 5.5 ^{GF/DF}

a sweet ham cured for 10 months

lomo - cured iberian pork loin 6.5 ^{GF}

stunning nutty flavour from the acorns the pigs feed on

montanegra ibérico chorizo cular 6.5 ^{GF/DF}

from selected cuts of the iberian black pig

montanegra ibérico salchichon cular 6.5 ^{GF/DF}

hand made by a small family business in badajoz

carne

croquetas de jamón 5.0

iberico ham & bechamel

the peeking pig 6.5 ^{DF}

with peking sauce. chilli & coriander garnish

chicken wings 6.5 ^{GF}

salsa de búfalo (hot hot!)

chorizo 5.0 ^{GF/DF}

a picante (hot) chorizo, onions & aspartic cider

ox cheek 8.0

sweet potato puree. diane sauce

yellow curry with chicken & apple 7.5

medium spiced coconut & lemongrass chicken curry ^{GF}

served with prawn crackers ^{NOT GF}

albondigas a la jardinera 7.5 ^{GF}

homemade lamb meatballs in a rich tomato sauce

with vegetables & basil

midland burgers 7.0

home made beef burgers

from prime cuts of beef

with a cracked pepper & brandy sauce

chicken piri piri 7.5

with a yogurt dressing

queso

manchego 5.5

milk of the manchega breed of sheep

perl las 5.5 ^V

a welsh blue cheese, smooth & creamy

pescado

merluza en salsa verde 8.5 ^{GF/DF}

hake served with salsa verde and mussels

salmon trinxat 8.5 ^{DF}

pan fried salmon with a cabbage & pancetta potato cake

chilli coated whitebait 6.5

with alioli & lemon

crispy calamari 6.5

handcrafted. with alioli & lemon

king prawns 6.5 ^{GF/DF}

chilli & garlic

local mussels 9.5

add bread for 1.0

garlic cream ^{GF}
finished with parsley

provencale ^{GF/DF}
a chilli & tomato sauce

croquetas de bacalao y patata 5.5

salted cod & potato croquettes served with alioli & lemon

desserts

churros 6.0 ^V

vanilla ice cream

salted caramel sauce

(contain nuts)

baileys crèma catalana ^V

home made egg custard dessert

brûlée finished with a rolled oats bar

strawberry eton mess ^{OR}
chocolate brownie sundae 6.0 ^V

(contain nuts)

la quesada pasiega 5.5 ^V

a spanish baked cheesecake

ice cream ^V or sorbet ^{VE} 4.5

3 scoops, a selection of flavours available