

appetisers

marinated olives 4.5 ^{VE/GF/DF}

olives. feta. chorizo 6.0 ^{GF}

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 3.5 ^{VE/DF}
sea salted

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

straw fries. chorizo & eggs 7.5 ^{DF}

patatas alioli 4.5 ^{V/DF}
twice cooked new potatoes & alioli

patatas mojo picon 5.0 ^{DF}
twice cooked new potatoes
canary islands sauce ^{VE} & alioli ^V

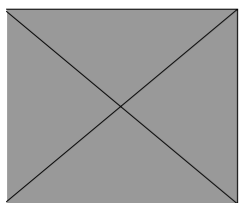
patatas bravas 5.5
twice cooked new potatoes.
spicy welsh brava sauce ^{VE} & alioli ^V

all of our dishes are produced with love and attention
there is a possibility that they may contain traces of other
products as they are all prepared in the same space
please make our staff aware of any intolerances or allergies
gluten free bread available upon request

all prices are inclusive of VAT at 20%



WINNER



ENILLYDD

BEST MEDITERRANEAN ESTABLISHMENT

THE MIDLAND

C O N W Y - 0 1 4 9 2 5 7 3 0 6 5

vegetarian & vegan

paella de verduras 8.5 ^{VE/GF/DF}
authentic spanish seasonal vegetable paella

ensalada de invierno 7.5 ^V
spinach, beetroot, tenderstem broccoli, butternut squash,
balsamic red onion, cous cous, feta,
walnuts with a honey and mustard dressing

spanish bean stew 6.5 ^{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 redcurrant jam

garlic mushrooms 5.0 ^{V/GF/DF}
mixed wild mushrooms. garlic. onions & white wine

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

charcuteria

jamon serrano 5.5 ^{GF/DF}

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 acid

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

beef teriyaki 8.5
using conwy dry aged beef

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
meaning 'Blue Pearl' in Welsh

pescado

croquetas de bacalao y patata 5.5
salted cod & potato croquettes served with alioli & lemon

crispy calamari 6.5
handcrafted. with alioli & lemon

chilli coated whitebait 6.5
with alioli & lemon

salmon trinxat 8.5
pan fried salmon with a cabbage & pancetta potato cake

king prawns 6.5 ^{GF/DF}
chilli & garlic

local mussels 9.5
add bread for 1.0

garlic cream ^{GF}
finished with parsley

provinciale ^{GF/DF}
a chilli & tomato sauce
finished with fresh chilli &
coriander

merluza en salsa verde 8.5 ^{GF/DF}
hake served with salsa verde and mussels

desserts

churros 6.0 ^V
vanilla ice cream
salted caramel sauce
(contain nuts)

crème catalana 5.5 ^V
home made egg custard dessert
brûlée finish with a rolled oats bar

midland eton mess 6.0
fresh strawberry, merangue,
chantilly & strawberry ice
cream

midland chocolate
sundae 6.0
chocolsate sauce, chantilly,
white choc ice cream & salted
caramel sauce

la quesada pasiega 5.5 ^V
a spanish baked cheesecake

ice cream or sorbet 4.5 ^{VE}
3 scoops, a selection of flavours available