

# LOS MOLINOS

## Spanish tapas restaurant

The word tapa literally translates as lid and derives from the old Andalusian custom of serving a slice of bread (with ham or chorizo) covering a glass of sherry. Since then the concept of tapas has evolved to include a great variety of dishes. We recommend an average of three tapas per person for a satisfying meal.

### SOUPS & COLD TAPAS

GAZPACHO Chilled raw vegetable soup	3.90	TABLA DE IBERICOS Slices of prime Iberian salami, lomo & chorizo	7.20
ACEITUNAS MANZANILLA ALINADAS Marinated 'manzanilla' olives	2.70	ESPARRAGOS DE NAVARRA White asparagus with olive oil & sherry vinegar	4.60
JAMON SERRANO Cured mountain ham	7.50	SOPA DEL DIA Soup of the day	3.70
CECINA DE LEÓN Cured mountain beef	7.50	SOBRASADA Y ALMOGROTE Chorizo and cheese spread with toast	5.60
BOQUERONES EN VINAGRE Marinated fresh anchovies	4.90	CHORIZON PICANTE Slices of spicy cured pork sausage	4.90

### MEXICAN

GUACAMOLE Avocado dip with tortilla chips	5.50	NACHOS VERACRUZ Chilli beef with tortilla chips & toppings	5.50
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### CHEESES

TABLA DE QUESOS Assortment of Spanish cheeses	7.50	QUESO FRITO Crispy fried brie with cranberry sauce	5.10
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### SEAFOOD TAPAS

CHANQUETES FRITOS Crispy fried whitebait	5.80	CALAMARES A LA PLANCHA Tender marinated squid cooked on the griddle	6.20
GAMBAS AL AJILLO Tiger prawns in garlic sauce	6.20	CALAMARES A LA ROMANA Crispy fried squid rings in batter	6.20
REVUELTO DE GULAS Eggs, egg, artichoke & mushroom	5.60	CHIPIRONES EN SU TINTA Baby squid cooked in wine and their own ink	6.20
PIMIENTOS DE PIQUILLO RELLENOS Sweet red peppers stuffed with salmon & trout	5.90	SALMON CON HIERBAS AROMATICAS Grilled salmon marinated with aromatic herbs	6.20
PAELLA Traditional rice dish with chicken, fish & shellfish	6.80	SARDINAS A LA PLANCHA Grilled sardines	4.60
PULPO A LA GALLEGA Octopus with olive oil & paprika	6.50	CROQUETAS DE BACALAO Salted cod croquettes	4.90

## MEAT TAPAS

PATATAS A LA ANDALUZA Baby potatoes, chorizo & sundried tomatoes	4.90	MORCILLA DE BURGOS Savoury black pudding with rice	4.90
CROQUETAS DE CORDERO Lamb croquettes with coriander and spices	4.90	FABADA ASTURIANA White beans, panceta, chorizo & black pudding	4.90
CROQUETAS DE JAMON Ham croquettes with romesco sauce	4.90	COSTILLAS DE CERDO 'LOS MOLINOS' Pork spare ribs in a spicy BBQ sauce	5.30
CHORIZO AL VINO Spicy sausage in wine sauce	4.90	HIGADOS DE POLLO SALTEADOS Chicken livers sauteed in olive oil & sherry	4.90
FILLOA RELLENA Pancake filled with chicken & spinach	5.20	POLLO AL SALMOREJO Griddled chicken with salmorejo sauce	5.50
ALBONDIGAS A LA BILBAINA Meatballs in a carrot & wine sauce	4.90	CORDERO AL CHILINDRON Traditional lamb casserole	5.80
RIÑONES AL JEREZ Lamb kidneys in sherry	4.90	LOMO ADOBADO A LA PLANCHA Pork loin and roasted peppers	5.80

## VEGETARIAN TAPAS

ASADO DE HORTALIZAS Roasted root vegetables	3.90	PATATAS BRAVAS Spicy potatoes	3.70
BATATAS FRITAS CON SALSA DULCE Sweet potato with red pepper jelly sauce	3.90	GARBANZOS COMPUESTOS Chickpeas with spinach and cumin	3.70
CHAMPIÑONES RELLENOS Baked stuffed mushrooms	3.90	CRISPES DE ESPINACAS Crispy fried spinach cakes	3.70
ENSALADA DE TOMATE Tomato salad	3.70	TORTILLA ESPAÑOLA Traditional Spanish omelette	3.90
ENSALADA MIXTA Mixed salad	3.90	ARROZ BLANCO Plain basmati rice	2.60
ALCACHOFAS AL ALIOLI Stuffed artichokes with alioli dip	5.30	PAN Y ACEITE Bread and extra virgin olive oil	1.00
PATATAS FRITAS CON ALIOLI Chips with alioli	3.70	PAN CON AJO Garlic bread	1.90
BERENJENAS RELLENAS Rolls of aubergine with cheese and basil	4.40	PAN CON TOMATE Bread with tomato & garlic	2.00

For lunch order a FREE vegetarian tapa (priced 3.90 or less) with every two meat or fish tapas ordered per person.

All prices include VAT. An optional 10% service charge will be added to your bill.

Lunch is served from 12.00pm to 2.30pm, Monday to Friday and dinner from 6.00pm to 10.45pm, Monday to Saturday.