HACIENDA

TAPAS BAR · RESTAURANT

ENGLISH MENU

SPANISH TAPAS

MEAT

3 · DEDOS DE SOLOMILLO €15.90
Grilled beef fillet cubes, cooked pink and served in an aromatic sherry sauce

15 · DÁTILES CON BACON €7.90
Sweet dates wrapped in crispy bacon

16 · BROCHETA DE DÁTILES €8.90
Dates stuffed with goat’s cheese, wrapped in bacon and served with honey aioli

21 · TAPA DE SOLOMILLO €15.90
Beef fillet (125 g), cooked pink and served with sherry jus

24 · CARPACCIO €16.90
Delicately marinated, thinly sliced beef with rocket and Parmesan

42 · ALBÓNDIGAS DE LA ABUELA €8.90
Juicy meatballs in tomato sauce

54 · CROQUETAS DE JAMÓN €7.50
Golden-fried ham croquettes

67 · CHORIZO AL VINO €7.90
Spanish paprika sausage cooked in white wine

77 · PICA DE POLLO €7.90
Crispy chicken skewers served with a peanut dip

87 · PINCHO MONTAÑÉS €6.90
Toasted bread topped with finely chopped fuet cured sausage

92 · PINTXO MORUNO €9.50
Meat in a spiced Moorish-style marinade

352 · RACIÓN DE SOLOMILLO €36.00
Premium beef fillet (200 g) with sherry jus, rosemary potatoes and vegetables

350 · CHICKEN WINGS €16.90
Our irresistibly juicy chicken wings

SEAFOOD & CURED SPECIALITIES

8 · BABY CALAMARI €16.90
Tender grilled baby squid served on seaweed salad

44 · GAMBAS AL AJILLO €12.00
The classic: prawns in hot olive oil with garlic and chilli

47 · GAMBAS EN NIDO €8.50
Tender prawns in a crispy potato nest

499 · GAMBAS AL LORENZO €22.50
Six succulent grilled king prawns with garlic and chilli oil, served in a traditional earthenware dish

62 · RABAS EMPANADAS €9.90
Crispy fried squid strips served with aioli

63 · CHIPIRONES FRITOS €11.90
Deep-fried baby squid served with lemon

74 · BOQUERONES FRITOS €7.90
Crispy fried anchovy fillets

85 · TATAKI DE ATÚN €14.50
Lightly seared tuna with sweet potato purée and vegetables

89 · PINCHO FRUTTI DI MARE €6.90
Toasted bread topped with mixed seafood

29 · BOQUERONES EN VINAGRE €7.50
Tender anchovy fillets marinated in vinegar

100 · JAMÓN SERRANO €9.90
Spanish air-dried ham, aged for 24 months

115 · JAMÓN IBÉRICO €19.90
Exquisite Spanish Ibérico ham, thinly sliced, tender and delicately nutty

111 · PLATO DE EMBUTIDOS €19.90
Spanish sharing platter with aioli, olives, Serrano ham, cured pork loin, fuet cured sausage and cheese

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ENGLISH MENU

SPANISH TAPAS

TAPAS & SIDES

17 · ACEITUNAS RELLENAS €5.60
Spanish olives stuffed with a delicate anchovy cream

18 · ACEITUNAS VERDES €5.60
Green olives with stones

19 · ACEITUNAS FRITAS €5.80
Crispy fried olives

102 · QUESO DE LOS CAMEROS €7.90
Spanish cheese made from three types of milk, aged for six months

108 · ALIOLI €4.50
Traditional Spanish garlic aioli

126 · TACO CHIPS €5.60
Tortilla chips with a spicy tomato salsa

9007 · CANASTA DE PAN €3.70
Hacienda bread basket

14 · CHAMPIÑONES AL JEREZ €7.50
Mushrooms with garlic and sherry

22 · CROQUETAS DE BONIATO €7.50
Sweet potato croquettes with Manchego cheese

28 · VERDURA PROVENZALES €6.90
Fresh Mediterranean vegetables

34 · TORTILLA ESPAÑOLA €6.90
Spanish potato omelette

41 · QUESO FRITO €7.60
Feta cheese in a crispy herb coating, served on mango chutney

59 · PATATAS BRAVAS €6.90
Potato cubes with spicy tomato sauce and aioli

83 · PIMIENTOS DE PADRÓN €7.20
Small Padrón peppers with sea salt

SALADS

81 · ENSALADA DE POLLO €8.50
Tender grilled chicken breast with creamy avocado and fresh tomatoes

311 · ENSALADA MIXTA GRANDE €9.50
A large mixed salad with baby leaves, romaine lettuce, tomatoes and peppers

310 · SMALL SIDE SALAD €6.50

Add to your mixed salad:

312 · Feta cheese, red onions & olives €7.00

313 · Grilled chicken breast €8.00

314 · Grilled prawns €12.00

315 · Marinated beef fillet strips €12.00

Choice of Hacienda dressing or balsamic dressing

PAELLA

PAELLA MIXTA
Tender chicken, seafood and vegetables

PAELLA MARINERA
Prawns, mussels and squid

€22 per person · Minimum two people
Please allow approximately 45 minutes
Please order in advance

DESSERTS

CREMA CATALANA €5.90
Vanilla custard with a caramelised sugar crust

LA CAMISA NEGRA €8.90
Chocolate soufflé with vanilla ice cream

CHURROS CON CHOCOLATE €7.90
Fried churros with a creamy chocolate sauce

CREMA CATALANA Y ESPRESSO €6.90
Mini crema catalana served with an espresso

TARTUFO DI PISTACCHIO €8.90
Pistachio and almond ice cream

COCO RELLENO €8.90
A coconut shell half filled with velvety coconut ice cream