

# FINO

## MODERN SPANISH TAPAS

### Para picar

**Aceitunas** £1.55  
Marinated Spanish Olives

**Pimientos de Padrón** £3.33  
Fried Padron Peppers with Salt Flakes

**Morrón ahumado** £3.33  
Smoked Paprika Peppers

**Pimiento rojo y queso feta** £3.33  
Red Pepper & Feta Dip Served with Breadsticks

**Crema de Garbanzos** £3.33  
Chickpea & Tahini Dip Served with Breadsticks

**Salsa De Berenjena** £3.33  
Aubergine dip Served with Breadsticks

**Surtido de Carnes frías españolas** For 1 £5.55  
**Mixed Charcuterie Platter** For 2 £9.99

**Pincho de Iberico** £4.44  
Iberian Pork Pate with Cherries, Served with Toasted Bread

**Pincho de Venison** £4.44  
Venison & Pedro Ximenez Sherry Pate Served with Toasted Bread

**Pincho de Morcilla** £4.44  
Morcilla & Pine Kernels Pate, Served with Toasted Bread

**Pan con Tomate** £3.77  
Toasted Bread Topped with Tomato & Garlic

### Tortilla

Tortilla española £3.77

**Tortilla con jamón y champiñones** £4.77  
Ham and Mushroom tortilla

### Croquetts

**Croquetas de queso** £4.77  
Cheese Croquettes

**Croquetas de jamón y queso** £5.77  
Ham & Cheese Croquettes

**Croquetas de chorizo** £5.77  
Chorizo Croquettes

### Tapas Vegetarianas

**Zapallo Anco** £3.77  
Wood Fire Roasted Butternut Squash

**Champiñones con crema** £4.88  
Mushrooms In A Cheese & Pepper Sauce

**Setas picantes al ajillo** £4.88  
Mushrooms With Garlic & Chilli

**Frituras de garbanzos** £3.77  
Crispy Chickpea Fritters

**Flores de calabacín** £3.33 Each  
Courgette Flowers Stuffed with a Goats Cheese  
Mousse drizzled with Honey

**Ensalada de tomate** £3.33  
Heritage Tomato Salad  
Add Mozzarella £1.11

### Carne

**Hígados de pollo picantes** £5.55  
Spicy Chicken Livers in Bravas Sauce

**Pollo al ajillo a la crema** £5.88  
Chicken in a Garlic Cream Sauce

**Pollo salsa de tomate** £5.88  
Chicken In A Tomato sauce

**Morcilla al vino de aporto** £5.55  
Pan Fried Morcilla With a Port Reduction

**Chorizao al vino tinto** £5.88  
Chorizo In Red Wine

**Lomo de cerdo** £7.77  
Wood Fire Roasted Pork Fillet

**Vientre De Cerdo** £7.77  
Slow Cooked Pork Belly

**Mejillas De Cerdo** £6.66  
Slow cooked pigs cheeks

**Costillas de cordero** £7.77  
Lamb Ribs In a Catalán Sauce

**Codorniz con alioli** £7.77  
Wood Fire Roasted Quail with Alioli

**Albóndigas** £4.88  
Meatballs in a Bravas Sauce

**Filete de ternera** £9.99  
Wood Fire Roasted Fillet Steak With Sherry Fried Onions

### Del mar

**Calamares** £6.66  
Crispy Calamari with Alioli

**Boquerones** £5.55  
Crispy Whitebait with Alioli

**Gambas Pil Pil** £8.88  
Prawns with Chilli and Garlic Oil

**Gambas al ajillo** £8.88  
Sautéed Prawns with Chilli & Garlic Butter

**Gambas al tomate y queso feta** £8.88  
Prawns in a Tomato and Feta Sauce

**Mejillones** £8.88  
Mussels in Cream or Bravas Sauce

**Fituras de bacalao salado** £6.66  
Salt Cod Fritters With Alioli

**Sardinas** £5.55  
Wood Fire Roasted Sardines

**Pulpo** £6.66  
Octopus with Garlic & Samphire

**Robalo** £8.88  
Wood Fire Roasted Whole Seabass

### Los acompañamientos

**Patatas bravas** £3.77  
Potatoes in Spicy Tomato Sauce with Alioli

**Patatas con queso de cabra** £4.88  
Potatoes in goats cheese and caramalised red onion sauce

**Patatas al ajillo y romero** £3.77  
Garlic and Rosemary Potatoes

**Ensalada verde** £2.22  
Side Salad

**Venduras Asadas** £3.33  
Woodfire Roasted Vegetables

**Calabacín Frito** £3.33  
Crispy Fried Courgettes

**Vegetales Verdes** £2.22  
Mixed Green Vegetables

**Pan de Molde** £2.22  
Mixed Bread Selection