



PICA-PICA STARTERS

LAS DE SIEMPRE

TRADITIONAL TAPAS

BOQUERONES EN VINAGRE £4.95

Fresh cold anchovies marinated in vinegar, olive oil, garlic and parsley

SELECCION DE QUESOS £7.50

Selection of finest Spanish cheeses (D.O: Basque Country, Castilla la Mancha, Mahon, Galicia and Asturias) served with toasted bread

SELECCION DE EMBUTIDOS IBERICOS £6.95

Selection of our finest cured meats from Sanchez Romero Carvajal in Huelva

JAMON DE JABUGO 'CINCO JOTAS' £14.50

Cinco Jotas Jabugo ham from Sanchez Romero Carvajal in Huelva accompanied by toasted rustic bread topped with chopped organic tomatoes and virgin olive oil

CHORIZO ASTURIANO A LA SIDRA £5.50

Asturian home made chorizo sausage cooked in cider and served with rocket and a Modena vinegar reduction

TORTILLA DE PATATA £4.45

Traditional Spanish omelette

PULPO A LA GALLEGA £4.95

Galician octopus marinated in sweet paprika and extra virgin olive oil served on a bed of potatoes

PIMIENTOS DEL PADRON (...unos pican y otros no) £4.50

Padron peppers from Galicia (...some spicy and some not)

ALBONDIGAS CASERAS CON SETAS MIXTAS DE TEMPORADA £4.75

Homemade meatballs with seasonal mixed wild mushrooms

GAMBAS AL AJILLO CON ACEITE DE OLIVA VIRGEN Y GUINDILLA £8.95

Sizzling king size prawns cooked in olive oil with chillies

CROQUETAS CASERAS DEL DIA £3.45

Home-made croquettes

CALAMARES A LA ANDALUZA CON SALSA ROMESCO £4.95

Fresh squid cooked Andalusian style with romesco sauce

ESPECIALIDADES

EL FARO SPECIALITIES

CHOPITOS FRITOS CON ALLI-OLI £7.50 **
Fried baby squid served with garlic mayonnaise

RAVIOLIS RELLENOS DE ESPINACAS Y PINONES CON SU SALSA DE CABRALES £6.50
Spinach and pine nut raviolis dresses in a Cabrales cheese sauce

MORCILLA DE BURGOS A LA PLANCHA, EMULSION DE PIQUILLO Y CRUJIENTE DE MANZANA £4.95
Black pudding from Burgos accompanied with a piquillo pepper emulsion and crunchy apple

TARTAR DE ATUN ROJO £6.95
Fresh red tuna tartar made with fino sherry and sesame seeds

REVUELTO DE ERIZOS DE MAR SALTEADOS CON CEBOLLAS TIERNAS £12.50
Sea urchins sautéed with eggs and spring onions

HUEVOS ESTRELLADOS CON JAMON IBERICO 5J, CHORIZO, MORCILLA DE BURGOS o FOIE ESCALOPADO £9.50
Fried potatoes and eggs accompanied by one of the following: 5J ham, Spanish sausage, black pudding or grilled duck foie.

TERRINA DE FOIE HECHA EN CASA CON CHUTNEY DE ALBARICOQUE £8.50
Home made foie terrine with apricot chutney

DADITOS DE CERDO CONFITADO CON MIEL Y TOMILLO £6.95
Suckling pig confit cubes with honey and thyme

**Availability depends on the market

ENSALADAS

SALADS

ENSALADA DE QUESO DE CABRA, BACON, NUECES, PINONES Y PASAS £8.50
Goat cheese salad accompanied by bacon, pine nuts, walnuts and raisins

ENSALADA CALIENTE DE VERDURAS DE LA HUERTA Y SU ROMESCO £7.50
Warm salad made of grilled mixed seasonal vegetables with romesco sauce

ENSALADA DE SALPICON DE PULPO £9.50
Octopus salad with onions and pepper vinaigrette



MAINS AND SIDE ORDERS

CARNES

MEAT

CHULETON DE BUEY A LA PARRILLA CON PADRON Y PAPAS (price per weight)
£16.96 per 500g

Grilled northern Spanish T-bone steak served with home made crisps and padron peppers.

ENTRECOTE DE BUEY A LA PARRILLA CON PAPAS CALIU Y TOMATE PROVENZAL £16.50
Grilled Northern Spanish entrecote (approx 350 g) served with roasted potatoes and grilled tomato with Provençal herbs

SOLOMILLO DE BUEY A LA PARRILLA CEBOLLAS AL MADEIRA Y MANTEQUILLA DE MANCHEGO Y TRUFA NEGRA £16.95
Grilled Northern Spanish fillet-steak (approx 250 g) served with glazed onions and home made black truffle and manchego cheese butter

PIERNA DE CORDERO LECHAL AL HORNO CON RISOTO DE CACAO £17.50
Honey and rosemary roasted leg of lamb on a bed of cacao risotto

COCHINILLO IBERICO LECHAL AL HORNO CON TARTAR DE FRESAS £17.50
Roasted Iberian suckling pig and strawberry tartar. (Only available from Monday to Thursday)

SECRETO IBERICO A LA PARRILLA CON UVAS AL OPORTO £16.50
Grilled Iberian pork served with grapes cooked in Port

PESCADOS Y MARISCOS

FISH AND SEAFOOD

BACALAO AL AJO ARRIERO £14.25
Grilled fresh cod with garlic, tomato and roasted pepper sauce and garlic mousseline

ATUN A LA PARRILLA SOBRE CEBOLLA CAMELIZADA A LA PIMIENTA DE SZECHWAN Y FOIE POELE` £17.95
Grilled red tuna loin on a bed of caramelised onions, Szechwan pepper and grilled duck foie

RAPE REBOZADO CON BASE DE FIDEUA Y ALLI-OLI DE AZAFRAN £16.50
Battered monkfish on a bed of sea food noodles and saffron alli-oli

**BOGAVANTE A LA PLANCHA CON GUARNICION DE TEMPORADA £££
Grilled native lobster with seasonal garnish

**MARISCADA FRIA Y CALIENTE (minimum 2 people- 24 hrs pre-order) £££
Mixed Seafood platter, oysters, clams, mussels, prawns, lobster, razor clams and cava

**PESCADO DEL DIA £££
Fresh fish of the day

* Availability and price depends on the market and weight

ARROCES

RICE DISHES

*PAELLA DE MARISCO Y VERDURAS £14.25p.p

A Spanish classic - Rice cooked with prawns, squid, mussels and vegetables

*ARROZ CALDOSO DE BOGAVANTE £16.95 p.p

Lobster cooked to a northern Spanish recipe with saffron rice

*PAELLA VALENCIANA £13.50 p.p

A Spanish classic - Rice cooked with rabbit, chicken and vegetables

* Minimum order for 2 people, please allow 35 mins cooking time. Last order 30 min before closing time

GUARNICIONES

SIDE ORDERS

ENSALADA VERDE £3.25

Fresh seasonal green salad

PATATAS FRITAS £3.45

Potatoes cooked in olive oil

SELECCION DE PAN £2.45

Selection of fresh bread

PATATAS BRAVAS £3.45

Potatoes cooked in olive oil with spicy sauce El Faro style

SALSA DE CABRALES £1.85

Asturian blue cheese sauce

PAN CRUJIENTE A LA CATALANA £3.50

Toasted rustic bread topped with organic chopped tomatoes and olive oil

SALTEADO DE VERDURAS £3.95

Sautéed green beans, cherry tomatoes and mushrooms

SALSA DE ROMESCO £1.85

A sauce of tomatoes, onion, garlic, almonds, hazelnuts, sweet paprika and bread crumbs

ALLI-OLI £1.45

Garlic mayonnaise sauce



DESSERTS AND COFFEES

POSTRES

DESSERTS

- CREMA CATALANA DE LA RECETA DE MI ABUELA £5.50
Traditional Catalan recipe of vanilla custard with a hint of lemon and cinnamon
- FRESAS CON NATA Y SORBETE DE FRAMBUESA £5.25
Strawberries with whipped cream and raspberry sorbet
- BROWNIE DE CHOCOLATE HECHO EN CASA CON HELADO DE VAINILLA SOBRE BASE DE TOFFE DE RON Y CAFE £6.75
Home made chocolate brownie, vanilla ice cream and a base of coffee and rum toffee
- TARTA DE SANTIAGO CON GARRAPIÑADAS Y LICOR DE LECHE CASERO £5.50
Santiago cake served with caramel-coated almonds and home made milk liqueur
- FLAN DE LA CASA CON ESPUMA DE COCO Y COULIS DE FRUTOS DEL BOSQUE £5.00
Very traditional Spanish cream caramel served with coconut foam and red fruit coulis
- ARROZ CON LECHE CON CRUJIENTE DE ALMENDRA Y NARANJA £6.50
Traditional Spanish cold rice pudding with almond and orange biscuit
- SELECCION DE POSTRES DE LA CASA £8.50
Selection of our finest home made desserts

*An extensive choice of Sherries listed in the Wine List

CAFES

COFFEES

- | | |
|---|--|
| CAFÉ SOLO £1.85
Espresso | DOBLE SOLO £2.45
Double espresso |
| CAFÉ BOMBON £2.25
Espresso with condensed milk | CAFÉ CON LECHE £2.10
Cafe latte |
| CARAJILLO £3.95
Coffee with brandy | CAPPUCINO £2.10
Espresso, milk and foam |
| FILTER COFFEE £1.85
Freshly brewed | CAFÉ CON LICOR £4.75
Liquor coffee (Choice of liquors...) |
| CHOCOLATE CALIENTE £2.10
Hot chocolate | TEA £2.20
Please ask for today's selection |



DRINKS

SIN-ALCOHOL

NON-ALCOHOLIC

PINEO SIN GAS 75cl	£2.95	PINEO CON GAS 75cl	£2.95
Still mineral water from the Spanish Pyrenees		Sparkling mineral water from the Spanish Pyrenees	
JUICES	£2.20	SOFT DRINKS	£1.40
Tomato, Cranberry, Orange, Apple		Coke, Diet Coke, Fanta, Lemonade	

CERVEZAS

BEERS

Cruzcampo Draught (5.0%)	£3.25	Mahou (5.5%)	£3.95
Cruzcampo (5.0%)	£3.25	Alhambra (6.4%)	£3.95
Estrella Damm (5.4%)	£3.25	Alhambra (6.4%)	£3.95

EL FARO SPECIALS

Agua De Valencia **£5.00**
A blend of freshly squeezed orange juice with Cava and Cointreau

Tinto De Verano **£3.50**
A refreshing "Summer Wine" drink made with red wine, lemonade and Martini rosso

COCTELES

COCKTAILS

MARTINI	from	£6.50	WHISKY SOUR	from	£6.00
CLASSIC LIME DAIQUIRI	from	£6.00	MOJITO	from	£7.00
CLASSIC MARGARITA	from	£6.00	BLOODY MARY		£6.50
CAIPIRINHA	from	£6.00	PIMM'S COCKTAIL		£6.50

CAVA BY THE GLASS

Ana de Codorniu Brut NV **£4.75**
Soft and very fresh mousse. Citrus fruit on the palate balanced by lovely creamy aromas. Wonderful finesse and elegance.

Pinot Noir Rosé NV **£4.50**
Very clean and refreshing with intense flavours of cherries, strawberries and brioche. Lovely soft mousse on the palate, crisp and refreshing with a long fruity finish.



WINE BY THE GLASS

TINTO

RED

Torrelongares Crianza (Cariñena) £3.75

Aromatic wine recalling red comfit fruit. Fresh and easy to drink.

Casa de la Ermita Crianza (Jumilla) £6.00

Blend of tempranillo and monastrell. Deep cherry colour, intense aromas of red fruit and toasted notes from the oak. Well balanced with a long finish.

Cerro Añon 2001 Reserva (La Rioja) £6.75

Full fruit, spicy vanilla oak. A fine, balanced Reserva aged on French oak.

Dehesa de la Granja Ribera Reserva (Castilla y Leon) 2002 £7.50

Powerful flavours of ripe autumn fruits. Hood the palate with a dense chocolate element adding complexity. Velvety texture and the texture and the flavours last for ages.

Rincon de Baroja 2004 (Rioja Crianza) House red £4.75

Deep red tempranillo with plummy aromas. Very smooth and round on the palate. Very good value for the quality of the wine.

Cal Pla 2004 (Priorat) £6.25

Intense cherry colour. Deep, liquorice and ripe aromas. Fantastic integration of the oaky flavours, ripe fruit and very long finish.

Valderroa (Valdeorra) 2006 £5.50

Fragrant, ripe berried fruit with hints of liquorice. Excellent structure with nicely balanced acidity

BLANCO

WHITE

'Emina' (Rueda) 2006 £3.75

Intense nose — citrus fruit, elderflower, tropical fruit; dry, crisp, light-bodied and succulent.

Palacio de Bornos (Rueda) 2006 House white £4.50

Verdant nose — blackcurrant bud, boxwood with notes of lemon; dry, light-bodied and refreshing.

Étim (Montsant) 2006 £5.25

It is a full bodied, flavour-packed yet refreshing dry white....extremely concentrated and herb-scented yet almost explosively full of fruit reminiscent of lime jujubes.

Jancis Robinson MW

Greco y Monaguillo (Monterrei) 2006 £5.50

Attractive floral, citrus, and honey-scented perfume, followed by a supple texture; crisp backbone.

'Terrasola' Sauvignon Blanc (Cataluña) 2006 £6.00

Rich and complex aromas of elderflower, freshly cut grass and citrus-like flavours on a medium-bodied, silky-smooth, crisp palate. Notes of minerals on the long finish.

Con Class V3 (Rueda) 2006 £7.00

Rich and complex aromas of blackcurrant bud with rich lime and lemon notes. Medium-bodied, silky-smooth, crisp palate with a long aftertaste.

ROSADO

ROSÉ

Señorio de Sarria 2006 (Navarra) £3.75

Very clean and extroverted flavours of ripe strawberries and cherries. Very fresh and light-bodied

CVNE 2006 (Rioja) £4.25

Fresh aromas of rose petals and red-skinned berries with herbal notes. Excellent freshness balanced by a medium body and supple texture.