

## PARA PICAR - NIBBLES

<b>Aceitunas Alinadas(v)</b>	<b>3.00</b>
<i>Manzanilla &amp; Gordal Olives marinated in olive oil, citrus &amp; herbs</i>	
<b>Almendras(v)</b>	<b>3.00</b>
<i>Roasted salted Spanish almonds</i>	
<b>Habas Fritas(v), Maiz Gigante(v) or Mixed Snack(v)</b>	<b>1.50</b>
<i>Crunchy fried beans, Giant corn kernels or Savoury Snack Mix</i>	
<b>Pan(v) - Sourdough bread(10% rye)</b>	<b>0.75</b>
<i>(for a Gluten free roll allow 10mins, £1.00)</i>	
<b>Dipping(v)</b>	<b>0.50</b>
<i>Alioli, Saffron, or Olive Oil &amp; Balsamic</i>	
<b>Torta Aceite(v)</b>	<b>1.20</b>
<i>Semi-sweet olive oil cracker from Sevilla</i>	

## PESCADOS – FISH & SEAFOOD

<b>Calamares Fritos</b>	<b>4.25</b>
<i>Deep fried baby squid with lemon and alioli</i>	
<b>Gambas Pil Pil</b>	<b>5.25</b>
<i>Prawns fried in lashings of olive oil with garlic and chilli</i>	
<b>Matrimonio/Divorcio</b>	<b>5.25</b>
<i>Salted, (red) marinated (silver) or mixed Cantabrian anchovies</i>	
<b>Pescado Borracho</b>	<b>4.35</b>
<i>Hake in beer batter, saffron mayo</i>	
<b>Pulpo Gallego</b>	<b>7.25</b>
<i>Galician style sliced octopus with new potatoes &amp; capers</i>	
<b>Almejas al Fino</b>	<b>6.20</b>
<i>Palourdes clams with fino sherry &amp; Spanish panceta</i>	
<b>Arroz Negro con Vieiras</b>	<b>6.50</b>
<i>Black bomba rice with squid-ink, seared scallops</i>	
<b>Tostado con Sardinias Ahumadas</b>	<b>4.75</b>
<i>Sourdough toast with smoked sardines &amp; roasted peppers</i>	

## VERDURAS – VEGETABLES & SALADS

<b>Tostado Tomatino (v)</b>	<b>4.75</b>
<i>Sourdough toast with creamy goat cheese &amp; sweet cherry tomatoes</i>	
<b>Patatas Bravas(v)</b>	<b>3.25</b>
<i>Olive oil roasted potatoes in spicy tomato sauce</i>	
<b>Berenjenas Fritas(v)</b>	<b>3.95</b>
<i>Fried aubergine chips with sea salt &amp; drizzled with honey</i>	
<b>Champiñones al Oloroso (v)</b>	<b>4.25</b>
<i>Sauteed mushrooms with paprika &amp; golden oloroso sherry, finished with crème fraiche</i>	
<b>Garbanzos con Espinacas(v)</b>	<b>3.95</b>
<i>Moorish spiced chickpeas with fresh wilted spinach</i>	
<b>Ensalada de Remolacha con Almendras(v)</b>	<b>4.25</b>
<i>Beetroot &amp; apple salad topped with toasted almonds</i>	
<b>Vegans!</b>	
<i>Some of our vegetable dishes are vegan and some can be modified to be vegan; feel free to ask.</i>	

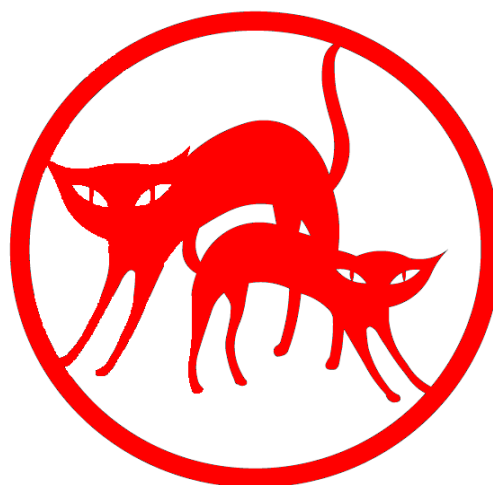
## PAELLA LUNCH EVERY SUNDAY

Paella is traditionally served at lunchtime in Spain, and makes a great group or family occasion.

Our popular paellas are served at **1.30** every Sunday (bar open from 12.00) accompanied by a live guitarist.

Prices include bread & alioli. (under 8s ½ price)

<b>Paella Mixta</b> (meat and seafood)	<b>15.00</b>
<b>Paella Mariscos</b> (seafood only)	<b>15.00</b>
<b>Paella Verduras</b> (vegetarian & vegan)	<b>13.50</b>
<b>Paella de Carnes</b> (meat only)	<b>15.00</b>



# Los Gatos

ESTABLISHED 2006

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SATURDAY MORNINGS

## CHURROS CON CHOCOLATE

Fresh cooked donut strips to dunk in thick hot chocolate...

Served 10.00-12.00

## CARNES - MEAT

<b>Caldo Gallego</b>	<b>4.25</b>
<i>Hearty Galician soup with white beans, ham hock &amp; winter veg</i>	
<b>Albondigas</b>	<b>4.50</b>
<i>Meatballs (pork&amp;beef), in paprika-spiced tomato sauce</i>	
<b>Chorizo Frito</b>	<b>3.95</b>
<i>Fried chorizo flamed with red wine</i>	
<b>Arroz con Pollo "mini paella"</b>	<b>4.60</b>
<i>Bomba rice with saffron, chorizo, peppers &amp; free range chicken</i>	
<b>Embutidos</b>	<b>5.75</b>
<i>Sliced cured Spanish cold meats: pork loin, salami and chorizo</i>	
<b>Jamon Serrano</b>	<b>5.75</b>
<i>Spanish air-dried ham, cut from the bone</i>	
<b>Higaditos al Oloroso</b>	<b>4.50</b>
<i>Chicken livers sautéed with sherry, paprika &amp; crème fraiche</i>	
<b>Jamon y Queso</b>	<b>5.50</b>
<i>Jamon Serrano with sheep's cheese from Zamora</i>	
<b>Paté de Pato</b>	<b>4.50</b>
<i>Duck liver paté with paprika and oloroso; sourdough toast</i>	
<b>Habas con Panceta</b>	<b>4.25</b>
<i>Tender Spanish broad beans in olive oil with panceta,</i>	
<b>Morcilla de Burgos</b>	<b>4.75</b>
<i>Spanish black pudding with piquillo peppers &amp; quail egg</i>	
<b>Croquetas del Dia</b>	<b>5.25</b>
<i>Creamy croquettes with various fillings- ask for today's</i>	

## HUEVOS Y QUESOS – EGGS & CHEESE

<b>Tortilla Española(v)</b>	<b>3.95</b>
<i>Spanish omelette with sweet onion, potato &amp; olive oil</i>	
<b>Revueltos de Patos(v option)</b>	<b>4.95</b>
<i>Stirred duck eggs with a choice of finest pata negra ham, salt cod flakes or mushrooms with truffle oil(v)</i>	
<b>Queso Viejo Zamorana con Membrillo</b>	<b>4.95</b>
<i>Manchego style hard sheep's cheese from Zamora, quince paste</i>	
<b>Quesos Variados</b>	<b>5.50</b>
<i>3 Spanish cheeses: Zamorana, softer Mahon, blue Cabrales</i>	
<b>Queso Cabra</b>	<b>4.95</b>
<i>A lovely soft Spanish goat cheese, with walnuts &amp; membrillo</i>	

## POSTRES - DESSERTS

<b>Pudin de Chocolate(v)</b>	<b>5.35</b>
<i>Chocolate, croissants, cream, brandy, ice cream, heaven</i>	
<b>Crema Catalana(v)</b>	<b>3.95</b>
<i>Lemon &amp; cinnamon custard, with brulée topping</i>	
<b>Torta de Santiago(v)</b>	<b>5.25</b>
<i>Traditional almond cake, crème fraiche</i>	
<b>Helados y Sorbetes(v)</b>	<b>4.25</b>
<i>A selection of dairy ice creams &amp; fruit sorbets(3 scoops)</i>	
<b>Bocado Dulce con Café Solo</b>	<b>3.95</b>
<i>Mini dessert of soft cheese with PX raisins &amp; an Espresso coffee</i>	