

PARA PICAR - NIBBLES

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| Aceitunas Alinadas(v) | 3.25 |
| <i>Manzanilla & Gordal Olives marinated in olive oil, citrus & herbs</i> | |
| Almendras(v) | 3.25 |
| <i>Roasted salted Spanish almonds</i> | |
| Guindillas Dulces(v) | 3.25 |
| <i>Sweet pickled green chili peppers- perfect with a cold beer</i> | |
| Habas Fritas(v), Maiz Gigante(v) or Mixed Snack(v) | 1.50 |
| <i>Crunchy fried beans, Giant corn kernels or Snack Mix</i> | |
| Pan(v) - Sourdough bread(10% rye) | 0.80 |
| <i>(for a Gluten free roll allow 10mins, £1.25)</i> | |
| Dipping(v) | 0.50 |
| <i>Alioli, Saffron, or Olive Oil & Balsamic</i> | |
| Torta Aceite(v) | 1.20 |
| <i>Semi-sweet olive oil cracker from Sevilla</i> | |

PESCADOS – FISH & SEAFOOD

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| Calamares Fritos | 4.95 |
| <i>Deep fried baby squid with lemon</i> | |
| Gambas Pil Pil | 5.25 |
| <i>Prawns fried in lashings of olive oil with garlic and chilli</i> | |
| Matrimonio/Divorcio | 5.25 |
| <i>Salted, (red) marinated (silver) or mixed Cantabrian anchovies</i> | |
| Pescado Borracho | 4.35 |
| <i>Hake in beer batter, saffron mayo</i> | |
| Lubina con Hinojo | 5.75 |
| <i>Pan fried seabass fillet with braised fennel</i> | |
| Almejas al Fino | 6.95 |
| <i>Palourdes clams with fino sherry & Spanish panceta</i> | |
| Tostado con Salmon Ahumado | 5.25 |
| <i>Smoked salmon with cream cheese on sourdough toast</i> | |
| Aguacate con Cangrejo | 5.95 |
| <i>Half avocado with fresh white crab meat and gem lettuce</i> | |

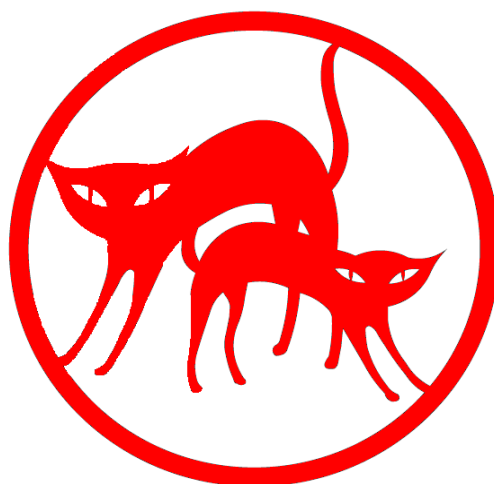
VERDURAS – VEGETABLES & SALADS

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| Tostado con Habas y Queso de Cabra (v) | 5.25 |
| <i>Sourdough toast with goat cheese, shallots, fino & broad beans</i> | |
| Patatas Bravas(vv) | 3.25 |
| <i>Olive oil roasted potatoes in spicy tomato sauce</i> | |
| Berenjenas Fritas(v) | 3.95 |
| <i>Fried aubergine chips with sea salt & drizzled with honey</i> | |
| Champiñones al Oloroso (v) | 4.25 |
| <i>Sautéed mushrooms with oloroso sherry, paprika & crème fraiche</i> | |
| Garbanzos con Espinacas(vv) | 3.95 |
| <i>Moorish spiced chickpeas with fresh wilted spinach</i> | |
| Ensaladilla Rusa (v) | 4.25 |
| <i>Classic potato and vegetable salad with egg, bound with alioli</i> | |
| Pisto con Huevo de Pato(v) | 4.75 |
| <i>Mediterranean vegetables topped with a fried duck egg</i> | |
| Ensalada de Tomate (vv) | 4.95 |
| <i>Heritage tomato salad with garlic, herbs and extra virgin olive oil</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)

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| Paella Mixta (meat and seafood) | 16.00 |
| Paella Mariscos (seafood only) | 16.00 |
| Paella Verduras (vegetarian & vegan) | 14.50 |
| Paella de Carnes (meat only) | 16.00 |



Los Gatos

ESTABLISHED 2006

1-3 Devizes Road, Swindon

01793 488450

info@losgatos.co.uk

@losgatosswindon

SATURDAY MORNINGS

CHURROS CON CHOCOLATE

Fresh cooked doughnut strips to dunk in thick hot chocolate...
Served 10.00-12.00

CARNES - MEAT

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| Abanico Iberico | 7.25 |
| <i>Iberian pork cut, cooked on the griddle; apricot chutney</i> | |
| Albondigas | 4.50 |
| <i>Meatballs (pork&beef), in paprika-spiced tomato sauce</i> | |
| Chorizo Frito | 3.95 |
| <i>Fried chorizo flamed with red wine</i> | |
| Arroz con Pollo "mini paella" | 4.60 |
| <i>Bomba rice with saffron, chorizo, peppers & free range chicken</i> | |
| Embutidos | 5.75 |
| <i>Sliced cured Spanish cold meats: pork loin, salami and chorizo</i> | |
| Jamon Serrano | 5.75 |
| <i>Spanish air-dried ham, cut from the bone</i> | |
| Higaditos al Oloroso | 4.50 |
| <i>Chicken livers sautéed with sherry, paprika & crème fraiche</i> | |
| Piquillos a la Serena | 5.25 |
| <i>Roasted piquillo peppers filled with creamy potato & chorizo</i> | |
| Jamon y Queso | 5.50 |
| <i>Jamon Serrano with sheep's cheese from Zamora</i> | |
| Manteca Colorada | 4.95 |
| <i>A pot of paprika-spiced shredded pork with sourdough toast</i> | |
| Alubias Blancas con Chorizo | 4.25 |
| <i>Tender Spanish white beans in olive oil with chorizo</i> | |
| Morcilla de Burgos | 4.75 |
| <i>Spanish black pudding with piquillo peppers & quail egg</i> | |
| Croquetas del Dia | 5.25 |
| <i>Creamy croquettes with various fillings- ask for today's</i> | |

HUEVOS Y QUESOS – EGGS & CHEESE

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| Tortilla Española(v) | 3.95 |
| <i>Spanish omelette with organic eggs, sweet onion, potato, olive oil</i> | |
| Revueltos (v option) | 4.95 |
| <i>Organic eggs with a choice of Spanish panceta, smoked salmon & asparagus, or mushrooms with truffle oil (v)</i> | |
| Queso Viejo Zamorana con Membrillo | 5.25 |
| <i>Manchego style hard sheep's cheese from Zamora, quince paste</i> | |
| Quesos Variados | 6.25 |
| <i>3 Spanish cheeses: Zamorana, softer Mahon, strong blue Cabrales</i> | |
| Queso Cabra | 5.95 |
| <i>A lovely soft Spanish goat cheese, with walnuts & membrillo</i> | |

POSTRES - DESSERTS

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