

## PARA PICAR - NIBBLES

<b>Aceitunas Alinadas(v)</b>	3.25
<i>Manzanilla &amp; Gordal Olives marinated in olive oil, citrus &amp; herbs</i>	
<b>Almendras(v)</b>	3.25
<i>Roasted salted Spanish almonds</i>	
<b>Guindillas Dulces(v)</b>	3.25
<i>Sweet pickled green chili peppers- perfect with a cold beer</i>	
<b>Habas Fritas(v), Maiz Gigante(v) or Mixed Snack(v)</b>	1.50
<i>Crunchy fried beans, Giant corn kernels or Snack Mix</i>	
<b>Pan(v) - Sourdough bread (10% rye)</b>	0.90
<i>(for a gluten free roll, allow 10mins, £1.25)</i>	
<b>Dipping(v)</b>	0.50
<i>Alioli, Saffron, or Olive Oil &amp; Balsamic</i>	
<b>Torta Aceite(v)</b>	1.20
<i>Semi-sweet olive oil cracker from Sevilla</i>	

## PESCADOS – FISH & SEAFOOD

<b>Calamares Fritos</b>	4.95
<i>Deep fried baby squid with lemon</i>	
<b>Gambas Pil Pil</b>	5.25
<i>Prawns fried in lashings of olive oil with garlic and chilli</i>	
<b>Matrimonio/Divorcio</b>	5.25
<i>Salted, (red) marinated (silver) or mixed Cantabrian anchovies</i>	
<b>Pescado Borracho</b>	4.35
<i>Hake in beer batter, saffron mayo</i>	
<b>Besugo con Patata al Azafran</b>	6.25
<i>Pan fried sea bream, saffron mash, piquillo pepper salsa</i>	
<b>Almejas al Fino</b>	6.95
<i>Palourdes clams with fino sherry &amp; Spanish panceta</i>	
<b>Tostado con Sardinias Ahumadas</b>	5.25
<i>Smoked sardine with roasted peppers on sourdough toast</i>	
<b>Pulpo Gallego</b>	6.95
<i>Galician style octopus with new potatoes and capers</i>	
<b>Vieiras con Arroz Negro</b>	7.25
<i>Plump, fresh pan-seared scallops, with squid-ink rice: a favourite!</i>	

## VERDURAS – VEGETABLES & SALADS

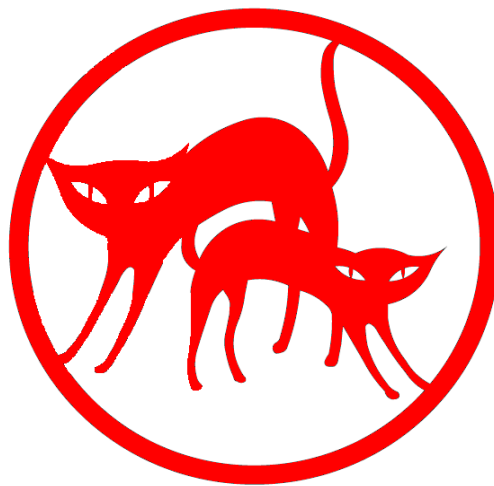
<b>Tostado Tomatino (v)</b>	5.25
<i>Sourdough toast topped with goat cheese cream and cherry tomatoes</i>	
<b>Patatas Bravas(vv)</b>	3.25
<i>Olive oil roasted potatoes in spicy tomato sauce</i>	
<b>Berenjenas Fritas(v)</b>	3.95
<i>Fried aubergine chips with sea salt &amp; drizzled with honey</i>	
<b>Champiñones al Oloroso (v)</b>	4.25
<i>Sautéed mushrooms with oloroso sherry, paprika &amp; crème fraiche</i>	
<b>Garbanzos con Espinacas(vv)</b>	3.95
<i>Moorish spiced chickpeas with fresh wilted spinach</i>	
<b>Ensaladilla Rusa (v)</b>	4.25
<i>Classic potato and vegetable salad with egg, bound with alioli</i>	
<b>Coloflor al Azafran (vv)</b>	4.25
<i>Cauliflower spiced with saffron, pine nuts and raisins</i>	
<b>Ensalada de Remolacha (vv)</b>	3.75
<i>Beetroot and Apple salad with toasted almonds</i>	

(v)=vegetarian (vv)=vegan; vegan adaptations of most vegetarian tapas available on request

## 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)	16.00
<b>Paella Mariscos</b> (seafood only)	16.00
<b>Paella Verduras</b> (vegetarian & vegan)	14.50
<b>Paella de Carnes</b> (meat only)	16.00



# Los Gatos

ESTABLISHED 2006

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## SATURDAY MORNINGS

### CHURROS CON CHOCOLATE

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

## CARNES - MEAT

<b>Abanico Iberico</b>	7.25
<i>Iberian pork cut, cooked on the griddle; apricot chutney</i>	
<b>Albondigas</b>	4.50
<i>Meatballs (pork&amp;beef) in paprika-spiced tomato sauce</i>	
<b>Chorizo Frito</b>	3.95
<i>Fried chorizo flamed with red wine</i>	
<b>Arroz con Pollo “mini paella”</b>	4.60
<i>Bomba rice with saffron, chorizo, peppers &amp; free-range chicken</i>	
<b>Embutidos</b>	5.75
<i>Sliced cured Spanish cold meats: pork loin, salami and chorizo</i>	
<b>Jamon Serrano</b>	5.75
<i>Spanish air-dried ham, cut from the bone</i>	
<b>Higaditos al Oloroso</b>	4.50
<i>Chicken livers sautéed with sherry, paprika &amp; crème fraiche</i>	
<b>Piquillos a la Serena</b>	5.25
<i>Roasted piquillo peppers filled with creamy potato &amp; chorizo</i>	
<b>Jamon y Queso</b>	5.50
<i>Jamon Serrano with sheep's cheese from Zamora</i>	
<b>Pechuga de Paloma</b>	6.25
<i>Smoked pigeon breast with pickled vegetables</i>	
<b>Caldo Gallego</b>	4.25
<i>Hearty Galician stew with white beans, ham hock and winter veg</i>	
<b>Morcilla de Burgos</b>	4.75
<i>Spanish black pudding with piquillo peppers &amp; quail egg</i>	
<b>Croquetas del Dia</b>	5.25
<i>Creamy croquettes with various fillings- ask for today's</i>	

## HUEVOS Y QUESOS – EGGS & CHEESE

<b>Tortilla Española(v)</b>	4.25
<i>Spanish omelette with organic eggs, sweet onion, potato, olive oil</i>	
<b>Revueltos (v option)</b>	4.95
<i>Organic eggs with a choice of Spanish panceta, smoked salmon &amp; asparagus, or mushrooms with truffle oil (v)</i>	
<b>Queso Viejo Zamorana con Membrillo</b>	5.25
<i>Manchego style hard sheep's cheese from Zamora, quince paste</i>	
<b>Quesos Variados</b>	6.25
<i>3 Spanish cheeses: Zamorana, softer Mahon, strong blue Cabrales</i>	
<b>Queso Cabra</b>	5.95
<i>A lovely soft Spanish goat cheese, with walnuts &amp; membrillo</i>	

## POSTRES - DESSERTS

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