

PARA PICAR - NIBBLES

Aceitunas Alinadas(v)	3.55
<i>Manzanilla & Gordal Olives marinated in olive oil, citrus & herbs</i>	
Almendras(v)	3.55
<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) or Maiz Gigante(v)	1.80
<i>Crunchy fried beans, Giant corn kernels</i>	
Pan(v) - Sourdough bread (10% rye)	1.00
<i>(for a gluten free roll, allow 10mins, £1.25)</i>	
Dipping(v)	0.65
<i>Alioli, Saffron, or Olive Oil & Balsamic</i>	
Torta Aceite(v)	1.55
<i>Semi-sweet olive oil cracker from Sevilla, also good with cheese</i>	

PESCADOS – FISH & SEAFOOD

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	4.75
<i>Hake in beer batter, saffron mayo</i>	
Lubina con Patata al Azafran	6.25
<i>Pan fried sea bream, saffron mash, piquillo pepper salsa</i>	
Pulpo Gallego	7.50
<i>Galician style octopus with new potatoes and capers</i>	
Tostado de Salmon Ahumado	5.75
<i>Smoked Salmon and cream cheese on sourdough toast with dill</i>	

VERDURAS – VEGETABLES & SALAD

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>	
Ensalada de Remolacha (vv)	4.25
<i>Beetroot, Apple & Walnut salad topped with an Apple Vinaigrette</i>	
Coliflor al Azafran (vv)	4.85
<i>Cauliflower spiced with saffron, pine nuts and raisins</i>	
Garbanzos con Espinacas (vv)	4.35
<i>Ever popular spiced chickpeas with wilted fresh spinach</i>	
Patatas Bravas(vv)	3.45
<i>Olive oil roasted potatoes in spicy tomato sauce</i>	
Tarrina de Berenjenas con Pimiento (VV)	5.25
<i>Aubergine, Capsicum & Cashew Nut Terrine with sour dough toast</i>	

(v) = vegetarian (vv) = vegan; vegan versions of most vegetarian tapas available

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)

Paella Mixta (meat and seafood)	16.50
Paella Mariscos (seafood only)	16.50
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 Spanish doughnut strips to dunk in thick hot chocolate

Served 10.00-12.00

CARNES - MEAT

Albondigas	4.60
<i>Hand-rolled meatballs (pork & beef) in paprika-spiced tomato sauce</i>	
Chorizo Frito	4.10
<i>Fried soft chorizo flamed with red wine</i>	
Arroz con Pollo	5.25
<i>“Mini paella” with saffron, chorizo, peppers and chicken thigh</i>	
Embutidos	5.75
<i>Sliced cured Spanish cold meats: pork loin, salami and chorizo</i>	
Jamon Serrano	5.85
<i>Spanish air-dried ham, cut from the bone</i>	
Alubias con Chorizo	4.75
<i>Tender white beans with smoky chorizo</i>	
Higaditos al Oloroso	4.60
<i>Chicken livers sautéed with sherry, paprika & crème fraiche</i>	
Jamon y Queso	5.55
<i>Jamon Serrano with sheep’s cheese from Zamora</i>	
Pato Ahumado	5.45
<i>Slices of house-smoked duck-breast with pickled vegetables</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 flavour</i>	

HUEVOS Y QUESOS – EGGS & CHEESE

Tortilla Española(v)	4.25
<i>Spanish omelette with organic eggs, sweet onion, potato, olive oil</i>	
Revueltos (v option)	4.95
<i>Organic eggs scrambled with a choice of green beans & chorizo, smoked salmon & asparagus, or mushrooms(v)</i>	
Queso Viejo Zamorana con Membrillo	5.45
<i>Manchego style hard sheep’s cheese from Zamora, quince paste</i>	
Quesos Variados	6.25
<i>3 Spanish cheeses: Zamorana, mild Mahon, strong blue Cabrales</i>	
Queso Cabra	5.95
<i>A lovely soft Spanish goat cheese, with walnuts & membrillo</i>	

POSTRES - DESSERTS

Pudin de Chocolate(v)	5.35
<i>Chocolate, croissants, cream, brandy, ice cream, heaven</i>	
Crema Catalana(v)	3.95
<i>Traditional lemon & cinnamon custard, with brulée topping</i>	
Torta de Santiago(v)	5.35
<i>Traditional almond cake, crème fraiche, (gluten free)</i>	
Arroz con Leche de Almendras (vv)	4.25
<i>Chilled rice pudding made with almond milk; almond praline</i>	
Helados y Sorbetes(v)	4.25
<i>A selection of dairy ice creams & fruit sorbets (vv) (3 scoops)</i>	
Bocado Dulce con Café Solo (v)	3.95
<i>Mini dessert of soft cheese with PX raisins & an Espresso coffee</i>	
<i>We’ve some fabulous Spanish dessert wines – ask for a recommendation. Coffees, teas and digestifs also available.</i>	