

PARA PICAR – NIBBLES

Aceitunas Alinadas (vv)(gf)	3.55
<i>Manzanilla & Gordal Olives marinated in olive oil, citrus & herbs</i>	
Almendras (vv)(gf)	3.55
<i>Roasted salted Spanish almonds</i>	
Guindillas Dulces o Picantes (vv) (gf)	3.25
<i>Sweet pickled or Hot green chili peppers</i>	
Habas Fritas o Maiz Gigante (vv)	1.90
<i>Crunchy fried broad beans or giant corn kernels (or mixture)</i>	
Pan (vv) Chunks of sourdough bread (10% rye)	1.10
<i>(for a gluten free roll, allow 10mins, £1.25)</i>	
Dipping	0.75
<i>Alioli (v), Saffron (v), or Olive Oil & Balsamic (vv)</i>	
Torta de Aceite (vv)	1.60
<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 (gf)	5.35
<i>Prawns fried in lashings of olive oil with garlic and chilli</i>	
Matrimonio/Divorcio (gf)	5.50
<i>Salted, (red) marinated (silver) or mixed Cantabrian anchovies</i>	
Pescado Borracho	4.95
<i>Hake in beer batter, saffron mayo</i>	
Pulpo Gallego (gf) (l.f.)	7.80
<i>Galician style octopus with new potatoes and capers</i>	

VERDURAS – VEGETABLES & SALAD

Albondigas de Frijoles (vv) (Contains Walnuts)	4.65
<i>A vegan version of our meatballs in smoky paprika tomato sauce</i>	
Berenjenas Fritas (v) (l.f.)	4.10
<i>Fried aubergine chips with sea salt & drizzled with honey</i>	
Calamares del Campo (vv) (l.f.)	3.50
<i>Fried rings of peppers and onions with paprika dip</i>	
Champiñones al Oloroso (v) (g.f) (l.f. option)	4.25
<i>Sautéed mushrooms with oloroso sherry, paprika & crème fraîche</i>	
Cogollos de Lechuga con Anchoas (g.f. option)	3.85
<i>Little Gem Lettuce salad with anchovies, boiled eggs, croutons and a creamy dressing.</i>	
Garbanzos con Espinacas (vv) (not gf)	4.35
<i>Ever popular spiced chickpeas with wilted fresh spinach</i>	
Patatas Bravas (v) (g.f) (vv option without alioli)	3.50
<i>Roasted potatoes in spicy tomato sauce, alioli optional.</i>	
Tostado con Tomatinas (v) (gf & l.f option)	4.95
<i>Sourdough toast, roasted cherry tomatoes, goat cheese & herbs</i>	

(v) = vegetarian (vv) = vegan (gf)=Gluten Free
(l.f.)=Lactose free

PAELLA LUNCH EVERY SUNDAY

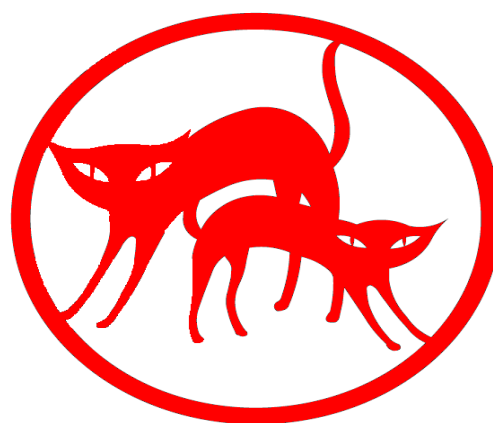
Paella is traditionally served at lunchtime in Spain, and makes a great group or family occasion.

Our popular paellas are served at 1.30 every Sunday
(bar open from 12.30pm)

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

Paella Mixta (meat and seafood)	16.95
Paella de Mariscos (seafood only)	16.95
Paella de Verduras (vegetarian & vegan)	14.95
Paella de Carnes (meat only)	16.95

For more choices of all kinds of tapas, check our Daily Specials Menu.



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 10.00-11.30

CARNES - MEAT

Albondigas	4.65
<i>Hand-rolled meatballs (pork & beef) in paprika-spiced tomato sauce</i>	
Chorizo Frito	4.15
<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>	
Jamon Serrano (gf option)	5.95
<i>Spanish air-dried ham, cut from the bone</i>	
Higaditos al Oloroso (gf) (l.f. option)	4.60
<i>Chicken livers sautéed with sherry, paprika & crème fraîche</i>	
Jamon y Queso (gf option)	5.75
<i>Jamon Serrano with sheep’s cheese from Zamora</i>	
Pato Ahumado (gf)	5.50
<i>Slices of house-smoked duck-breast with pickled vegetables</i>	
Morcilla de Burgos (gf)	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) (gf)	4.25
<i>Spanish omelette with organic eggs, sweet onion, potato, olive oil</i>	
Revueltos (v option) (gf)	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	5.50
<i>Manchego style hard sheep’s cheese from Zamora, quince paste</i>	
Quesos Variados	6.25
<i>3 Spanish cheeses: Zamorana, mature Mahón, 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)	5.50
<i>Chocolate, croissants, cream, brandy, ice cream, heaven</i>	
Crema Catalana (v) (gf)	4.00
<i>Traditional lemon & cinnamon custard, with brulée topping</i>	
Torta de Santiago (v) (gf) (l.f. option)	5.35
<i>Traditional almond cake, crème fraîche, (gluten free)</i>	
Brownie de Chocolate y Cafe (vv)	5.25
<i>Chocolate & coffee brownie with vegan vanilla icecream!</i>	
Helados (v) y Sorbetes (vv) (gf)	4.50
<i>A selection of dairy ice creams (v) & fruit sorbets (vv) (3 scoops)</i>	
<i>Vegan Vanilla ice-cream now also available</i>	
Bocado Dulce con Café Solo (v) (gf)	4.00
<i>Mini dessert of soft cheese with PX raisins, with an espresso coffee</i>	
<i>We’ve some fabulous Spanish dessert wines – ask for a recommendation.</i>	