

Elena's multi-award winning authentic Spanish cuisine

RACIONES; bigger portions than most tapas, great if you like a variety of dishes to share

CLÁSICOS / Classics

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| 2. Tortilla Española / the classic Spanish omelette | £5.00 | Ⓥ Ⓜ |
| 3. Croquetas variadas (jamón, queso azul y pollo)
Various croquettes (ham, chicken and blue cheese) | £7.00 | |
| 4. Patatas Bravas (Vg) o Ali-Oli
Fried potato cubes with spicy (Vg) or ali-oli sauce | £6.50 | Ⓥ Ⓜ * |
| 5. Gambas al ajillo / Garlic prawns with a little chilli | £9.50 | Ⓜ |
| 6. Rabas con aros de cebolla. / Calamari with onion rings | £8.00 | Ⓜ * |

CARNES / Meats

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| 7. Fingers de pollo / Marinated chicken goujons | £7.50 | Ⓜ * |
| 8. Mix de Pollo frito. / Spanish style fried chicken on the bone | £7.00 | Ⓜ |
| 9. Pinchos morunos de pollo. / Marinated chicken skewers | £8.50 | Ⓜ |
| 10. Magro con tomate / Pork loin in tomato sauce | £6.50 | Ⓜ |
| 11. Chorizo a la sidra / Chorizo (sausage) in cider | £7.50 | |
| 12. Plato de Jamon Ibérico con queso Manchego
Platter of Iberian cured ham and Manchego cheese | £14.50 | Ⓜ * |
| 13. Jamón Ibérico cortado a cuchillo / Shaved Iberian Ham | £14.50 | Ⓜ * |
| 14. Albóndigas de ternera caseras / Our homemade meatballs | £7.50 | Ⓜ |
| 15. Costillas de cerdo al horno / Oven cooked pork ribs | £7.00 | Ⓜ |
| 16. Croquetas de morcilla Spanish Black pudding croquettes | £7.00 | |
| * Paletilla de Cordero al horno 2kg. approx.
Whole slow roasted lamb shoulder with vegetables, potatoes and salad
Normally requires a 48 hour pre-order. (for 2+ diners) | £50.00 | Ⓜ |

ENSALADAS / Salads

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| 19. Mezclum de lechugas
Lettuce, goats' cheese, nuts and honey with a wine reduction | £9.50 | Ⓥ Ⓜ Vg * |
| 20. Ensalada de Pimientos asados / roast pepper, tomato and tuna | £8.50 | Ⓜ Vg * |
| 21. Ensalada de tomate de la huerta
Tomato and red onion salad with chef's dressing | £7.00 | Ⓥ Vg * Ⓜ |

MARISCOS / Seafood

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| 22. Mejillones en salsa picante / Mussels in tomato and chilli salsa | £9.50 | Ⓜ |
| 23. Gambas a la gabardina / Beer-battered prawns with Marie Rose sauce | £9.50 | Ⓜ |
| 24. Pulpo a la gallega / Galician style octopus | £15.50 | Ⓜ |
| 25. Almejas a la sartén / Steamed West coast Clams in wine and garlic | £14.00 | Ⓜ |
| 26. Cigalas al ajillo / Scottish West coast langoustines with garlic | £16.00 | Ⓜ |
| 27. Adobitos de pescado / Marinated Deep-fried fish cubes | £8.50 | Ⓜ * |
| 28. Espaguetise con gambas al ajillo / Spaghetti with garlic and chilli prawns | £14.00 | |
| 29. Mariscada (gambas, almejas, mejillones, cigalas y vieiras)
Seafood platter (prawns, calamari, clams, mussels, langoustines and scallops) | £45.00 | Ⓜ |

VEGETALES / Vegetables

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| 30. Espárragos trigueros empanados
Green asparagus coated in golden breadcrumbs on garlic mayo | £7.00 | Ⓥ |
| 31. Pimientos de padrón / roasted padron peppers in salt flakes | £7.50 | Ⓥ Vg |
| 32. Parrillada de verduras / mixed grilled vegetables | £9.50 | Ⓥ Vg Ⓜ |
| 33. Calabacín rebozado con reducción de vino
Deep fried breaded courgette with a red wine reduction | £7.00 | Ⓥ Vg |
| 34. Revuelto de espárragos trigueros con queso
Scrambled egg with asparagus and cheese | £8.50 | Ⓥ Ⓜ |
| 35. Croquetas de espinacas y champiñones
Croquettes (mushrooms and spinach) | £7.00 | Ⓥ |
| 36. Aceitunas con aliño especial Elena
Elena's home-marinated green and black olives | £5.00 | Ⓥ Vg Ⓜ |
| 37. Espárragos salteados con ajo / sautéed asparagus with garlic. | £7.00 | Ⓥ Ⓜ Vg |
| 38. Hummus con palidos de verduras
Our own hummus with vegetable sticks | £7.50 | Ⓥ Vg Ⓜ * |

Ⓜ Gluten free Ⓥ Vegetarian Vg Vegan * Option on request
Please inform your server if you suffer from any allergies.

QUESOS / Cheese

39. Tacos de queso brie rellenos de Salmón £9.00
Cubes of brie with smoked salmon in breadcrumbs deep fried
40. Fingers de queso brie con mermelada de pimientos £7.50 V
Deep fried Brie fingers with Pedro's pepper jam
41. Tabla de queso / Our Spanish cheese platter served with quince jelly £12.00 V GF
42. Queso de cabra con cebolla caramelizada £9.00 V GF
Goats' cheese with caramelised onions and nuts

PAELLAS

- Paella mixta 2 per. (pollo, verduras, calamares, gambas, mejillones) £45.00 GF
Mixed Paella for 2 people (chicken, vegetables, calamari, prawns, mussels)
- Paella marisco 2 per (calamares, gambas, mejillones, cigalas) £45.00 GF
Seafood Paella for 2 people (calamari, prawns, mussels, crayfish)
- Paella vegetal Vegetable Paella for 2 people £40.00 V vg GF
- Arroz caldoso con bogavante / Lobster Bisque with Spanish rice £55.00 GF
For 2 people (a rich gourmet wet rice dish, very typical of Santander)

SIDES

- Arroz / Spanish Fried Rice £4.00 V GF Vg
- Patatas baby cocidas / Boiled baby potatoes £3.00 V GF Vg
- Cesta de pan / Basket of fresh bread £3.00 V
- Salsa de pimienta negra / Pepper sauce £2.00 V GF
- Salsa de queso azul / Blue cheese sauce £2.00 V GF

POSTRES / Desserts

- Tarta de queso Idiazábal al horno / Baked Idiazábal Cheesecake £7.50 V
- Tarta de queso fresco con mermelada de fresa / strawberry cheesecake £7.00 V
- Helados variados / Elena's own ice cream (ask for today's flavours) £8.00 V GF
- Crema catalana / The original Crème Brûlée £7.00 V GF
- Churros £7.50 V or vg
- Mousse de chocolate / Chocolate Mousse £6.50 V GF
- Brownie de chocolate/ Chocolate brownie with citrus ice cream £7.50 V

CAFES / Coffees

SPANISH COFFEES

- Elena's coffee £5.50
Licor 43, espresso and cream
- Ibiza's iced coffee £6.50
Espresso, Baileys and cream. Shaken with ice
- Bombón £2.10
Espresso and condensed milk
- Belmonte £5.50
Espresso, condensed milk and Spanish brandy
- Carajillo £5.50
Espresso and Spanish Brandy flamed with lemon

COFFEES

- Americano £2.00
- Cortado £2.00
- Capuccino £2.50
- Latte £2.30
- White coffee £2.30
- Espresso £1.80
- Double espresso £2.10
- Double macchiato £2.10
- Mocha £2.70
- Hot chocolate £3.50
- Liqueur coffees £6.50

- GF gluten free
- V vegetarian
- vg vegan
- * option on request

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Elena's

0141 237 4730
WWW.ELENASTAPAS.COM
"The Best Spanish Dining in Town"
*All our plates are home made by
our Spanish Kitchen team, enjoy!
Elena and the team*