

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

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

CARNES / Meats

- 7. Fingers de pollo / Marinated chicken goujons £7.50  *
- 8. Mix de Pollo frito. £7.00 
- Spanish style fried chicken on the bone
- 9. Pinchos morunos de pollo £8.50 
- Marinated chicken breast skewers
- 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 £14.50  *
- Platter of Iberian ham and Manchego cheese
- 13. Jamón Ibérico cortado a cuchillo £14.50  *
- Hand shaved Iberian Ham
- 14. Albóndigas de ternera caseras £7.50 
- Our homemade meatballs
- 15. Costillas de cerdo al horno £7.00 
- Oven cooked pork ribs
- 16. Croquetas de morcilla £7.00
- Spanish Black pudding croquettes

ENSALADAS / Salads

- 19 Mezclum de lechugas £9.50    *
- Mixed lettuce, goats' cheese, nuts and honey with a wine reduction
- 20. Ensalada de Pimientos asados £8.50   *
- Roasted pepper, tomato and tuna
- 21. Ensalada de tomate de la huerta £7.00    *
- Tomato and red onion salad with chef's dressing

MARISCOS / Seafood

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

VEGETALES / Vegetables

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

 Gluten free  Vegetarian  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
Deep fried Brie fingers with Pedro's pepper jam
41. Tabla de queso £12.00 V GF *
Our cheese platter served with quince jelly
42. Queso de cabra con cebolla caramelizada £9.00 V GF
Goats' cheese with caramelised onions and nuts

MAIN COURSES

- Lubina a la espalda £17.00 GF
Splayed whole seabass, grilled and seasoned and served with baby potatoes, asparagus and grilled tomatoes
- Salmón a la plancha con verduras £15.50 GF
Grilled salmon fillet with baby potatoes, oyster mushrooms and grilled tomatoes
- Merluza en salsa de marisco £12.50 GF
Hake fillet served with a seafood sauce
- Chuletas de Cordero a la parrilla £17.00 GF
Grilled Lamb cutlets served with fried potatoes padron peppers and grilled tomatoes
- Entrecot a la parrilla £18.50 GF
*Grilled sirloin steak (approx 300g uncooked)
Served with fried potatoes padron peppers and grilled tomatoes*
- Chuletón de ternera añojo £30.00 GF
*Grilled T-bone steak (approx 500g uncooked)
Served with fried potatoes padron peppers and grilled tomatoes*
- Paletilla de Cordero al horno 2kg. Approx £50.00 GF.
Whole slow roasted lamb shoulder with vegetables, potatoes and salad. Normally requires a 48 hour pre-order. (for 2+ diners)
- WOULD YOU LIKE A SAUCE WITH THIS?**
- PAELLAS**
- Paella mixta 2 personas. £45.00 GF
(Pollo, verduras, calamares, gambas, mejillones)
Mixed Paella for 2 people (chicken, vegetables, calamari, prawns, mussels)
- Paella marisco 2 personas. £45.00 GF
(Calamares, gambas, mejillones, cigalas)
Seafood Paella for 2 people (calamari, prawns, mussels, langoustines)
- Paella vegetal 2 personas. £40.00 V vg GF
Vegetable Paella for 2 people
- Arroz caldoso con bogavante £55.00 GF
*Lobster Bisque with Spanish rice
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 £3.50 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 £7.50 V
Baked Idiazábal Cheesecake
- Tarta de queso fresco con mermelada de fresa £7.00 V
Strawberry cheesecake
- Helados variados £8.00 V GF
Elena's own ice cream (ask for today's flavours)
- Crema catalana £7.00 V GF
The original Crème Brûlée
- Churros £7.50 V or vg
with a hot chocolate dipping sauce
- Mousse de chocolate £6.50 V GF
Chocolate Mousse
- Brownie de chocolate £7.50 V
Chocolate brownie with citrus ice cream

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