

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 | £5.50 | 🍷 | 🍞 |
| 3. Croquetas variadas (jamón, queso azul y pollo) X6
Various croquettes (ham, chicken and blue cheese) | £7.50 | | |
| 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 | £8.50 | 🍞 | * |

CARNES / Meats

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|---------------------------------------------------------------------------------------------------|--------|----|--|
| 7. Fingers de pollo / Marinated chicken goujons | £8.00 | 🍞* | |
| 8. Mix de Pollo frito. / Spanish style fried chicken on the bone | £7.50 | 🍞 | |
| 9. Pinchos morunos de pollo. / Marinated chicken skewers | £9.00 | 🍞 | |
| 10. Magro con tomate / Pork loin in tomato sauce | £7.00 | 🍞 | |
| 11. Chorizo a la sidra / Chorizo (sausage) in cider | £8.00 | | |
| 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 | £8.50 | 🍞 | |
| 15. Costillas de cerdo al horno / Oven cooked pork ribs | £7.50 | 🍞 | |
| 16. Croquetas de morcilla / Spanish Black pudding croquettes x 6 | £7.50 | | |

ENSALADAS / Salads

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|-----------------------------------------------------------------------------------------|--------|---|----|----|---|
| 19. Mezclum de lechugas
Lettuce, goats' cheese, nuts and honey with a wine reduction | £10.00 | 🍷 | 🍞 | Vg | * |
| 20. Ensalada de Pimientos asados / roast pepper, tomato and tuna | £9.50 | 🍞 | Vg | * | |
| 21. Ensalada de tomate de la huerta
Tomato and red onion salad with chef's dressing | £8.00 | 🍷 | Vg | * | 🍞 |

MARISCOS / Seafood

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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|----|
| 22. Mejillones en salsa picante o vino blanco y nata
Mussels in tomato and chilli salsa or white wine cream sauce | £10.50 | 🍞 |
| 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 | £14.50 | 🍞 |
| 26. Cigalas al ajillo / Scottish West coast langoustines with garlic | £17.00 | 🍞 |
| 27. Adobitos de pescado / Marinated Deep-fried fish cubes | £9.00 | 🍞* |
| 28. Espaguetis con gambas al ajillo / Spaghetti with garlic and chilli prawns | £16.00 | |
| 29. Mariscada (gambas, almejas, mejillones, cigalas y vieiras)
Seafood platter (prawns, calamari, clams, mussels, langoustines and scallops) | £50.00 | 🍞 |
| 29. Mariscada con Bogavante (Bogavante, gambas, almejas, mejillones, cigalas y vieiras)
Seafood platter (whole lobster, prawns, calamari, clams, mussels, langoustines and scallops) | £60.00 | 🍞 |

VEGETALES / Vegetables

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| 30. Espárragos trigueros empanados
Green asparagus coated in golden breadcrumbs on garlic mayo | £7.50 | 🍷 | | |
| 31. Pimientos de padrón / roasted padron peppers in salt flakes | £8.00 | 🍷 | Vg | 🍞 |
| 32. Parrillada de verduras / mixed grilled vegetables | £10.00 | 🍷 | Vg | 🍞 |
| 33. Calabacín rebozado con reducción de vino
Deep fried breaded courgette with a red wine reduction | £7.50 | 🍷 | Vg | |
| 34. Revuelto de espárragos trigueros con queso
Scrambled egg with asparagus and cheese | £9.00 | 🍷 | 🍞 | |
| 35. Croquetas de espinacas y champiñones x 6
Croquettes (mushrooms and spinach) | £7.50 | 🍷 | | |
| 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. | £7.50 | 🍷 | 🍞 | 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 <i>Cubes of brie with smoked salmon in breadcrumbs deep fried</i>	£9.00
40. Fingers de queso brie con mermelada de pimientos <i>Deep fried Brie fingers with Pedro's pepper jam</i>	£8.00 V
41. Tabla de queso / Our Spanish cheese platter served with quince jelly <i>(Contains nuts)</i>	£12.50 V GF
42. Queso de cabra con cebolla caramelizada <i>Goats' cheese with caramelised onions and nuts</i>	£9.50 V GF

MAIN COURSES

Lubina a la espalda <i>Splayed whole seabass, grilled and seasoned and served with baby potatoes Asparagus and grilled tomatoes</i>	£17.00 GF
Salmón a la plancha con verduras <i>Grilled salmon fillet with baby potatoes, oyster mushrooms and grilled tomatoes</i>	£15.50 GF
Merluza en salsa de marisco <i>Hake fillet served with a seafood sauce</i>	£15.00 GF
Chuletas de Cordero a la parrilla <i>Grilled Lamb cutlets served with fried potatoes padron peppers and grilled tomatoes</i>	£18.50 GF
Entrecot a la parrilla <i>Grilled sirloin steak (approx 300g uncooked) Served with fried potatoes padron peppers and grilled tomatoes</i>	£20.00 GF
Chuletón de ternera añojo <i>Grilled T-bone steak (approx 500g uncooked) Served with fried potatoes padron peppers and grilled tomatoes</i>	£30.00 GF
Paletilla de Cordero al horno 2kg. approx. <i>Whole slow roasted lamb shoulder with vegetables, potatoes and salad Normally requires a 48 hour pre-order. (for 2+ diners)</i>	£50.00 GF

WOULD YOU LIKE A SAUCE WITH THIS? (See Sides)

PAELLAS

Paella mixta 2 per. (pollo, verduras, calamares, gambas, mejillones) <i>Mixed Paella for 2 people (chicken, vegetables, calamari, prawns, mussels)</i>	£50.00 GF
Paella marisco 2 per (calamares, gambas, mejillones, cigalas) <i>Seafood Paella for 2 people (calamari, prawns, mussels, crayfish)</i>	£50.00 GF
Paella vegetal <i>Vegetable Paella for 2 people</i>	£40.00 V vg GF
Arroz caldoso con bogavante / <i>Lobster Bisque with Spanish rice For 2 people (a rich gourmet wet rice dish, very typical of Santander)</i>	£55.00 GF

(Please note that all Paellas and Arroz Caldoso take at least 30 minutes to cook)

SIDES

Arroz / <i>Spanish Fried Rice</i>	£4.00 V GF Vg
Patatas baby cocidas / <i>Boiled baby potatoes</i>	£3.00 V GF Vg
Cesta de pan / <i>Basket of fresh bread</i>	£3.50 V
Salsa de pimienta negra / <i>Pepper sauce</i>	£2.00 V GF
Salsa de queso azul / <i>Blue cheese sauce</i>	£2.00 V GF

POSTRES / Desserts

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

CAFES / Coffees

SPANISH COFFEES

Elena's coffee	£6.50
<i>Licor 43, espresso and cream</i>	
Ibiza's iced coffee	£6.50
<i>Espresso, Baileys and cream. Shaken with ice</i>	
Bombón	£2.50
<i>Espresso and condensed milk</i>	
Belmonte	£6.50
<i>Espresso, condensed milk and Spanish brandy</i>	
Carajillo	£6.50
<i>Espresso and Spanish Brandy flamed with lemon</i>	

COFFEES

Americano	£2.50
Cortado	£2.20
Capuccino	£3.00
Latte	£3.00
White coffee	£3.00
Espresso	£1.90
Double espresso	£2.20
Double macchiato	£2.30
Mocha	£3.00
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