

A Taste of our Tapas

Pintxos (pinchos) - £2.99 *Rustic toast loaded with great flavours*

Fresh goats cheese with slow cooked aubergine

Chevre and our own aubergine bialdi

24 month aged Serrano ham with tomato

Teruel Serrano one of Spain's best, low in salt and cholesterol, high in taste

Smoked salmon with goats cheese

Port of Lancaster salmon – cured in Cheshire salt & smoked over oak and beech

Boquerones and ensalada rusa

Mild white anchovy & our own potato, summer veg and mayo salad

Deli Med hummus with piquillo pepper

Our special recipe hummus with roasted sweet pepper

Chorizo, sobrasada and piquillo pepper

Spanish smoked pimenton sausage & pate with roasted sweet pepper

Para Picar - £2.99 *Cold nibbles to “peck” with a beer or sherry*

Marinated mixed olives with Spanish salted almonds

Mild white anchovies in olive oil

Tuna stuffed pepper

Vine leaves stuffed with rice and herbs

Deli Med hummus and veg sticks

Deli Med Tapas - £3.99 *Mini meals to pick ‘n’ mix*

Chorizo in cider

Mini chorizo roasted in Asturian sparkling cider

Lamb meatballs in harissa tomato sauce

Local lamb in a spicy Tunisian chilli and tomato sauce

Dukkah spiced chicken wings

Local chicken with an Egyptian spice & nut rub to add a touch of heat

Sicilian stuffed peppers with anchovy, capers and olives

With capers, salted anchovy & olives

Patatas bravas roast potatoes with mojo sauce

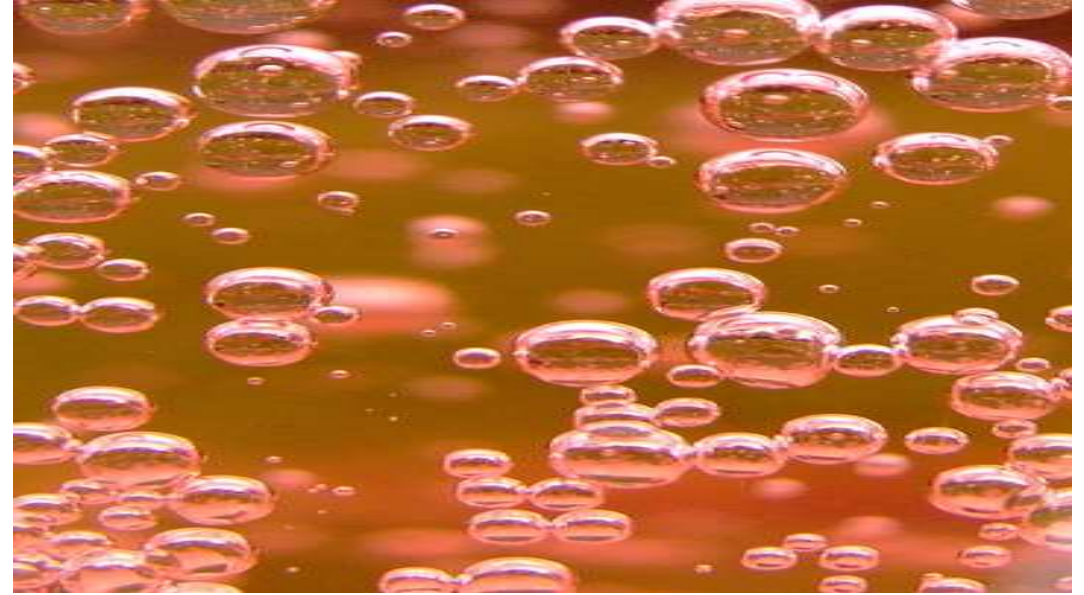
With a choice of green & red piquant slightly spicy Canarian sauces

Turkish Bialdi aubergine stew

Slowly cooked, velvety rich, Eastern Med style

Deli Med roast veg

Seasonal Med veg, slow roasted with extra virgin olive oil & Maldon sea salt



Have a Cava on Us

**We're open Friday & Saturday evenings 'til 9pm
for tapas, paella and much more...**

Book between 6-8pm on Friday or Saturday and
celebrate summer evenings in style

Each guest in your party ordering food receives a free glass of cava, house wine or soft drink before their meal to get the fiesta off to a great start...

When you Book Now

Deli Med



Paella £8.99/£3.99

**Pork, Chorizo, Paprika Peppers & Med Vegetables
With a tomato & onion salad & bread**

The best paella is made with the best ingredients, so we use:

- Award winning chorizo primera and locally reared pork
- La Vera Pimenton paprika and “Rey de la Vera” Nõra peppers
- Bahia paella rice from Calasparra - Spain’s best paella rice

We use a giant paella pan, like they do in Valencia; the slow cooking ensuring the flavours are deep and rich.



Beef Sevillana £8.99/£3.99

**This local shin beef, cooked slowly in red wine,
gives meltingly rich flavour & a bouquet garni of citrus peel and
middle eastern spices adds complexity**

The spices are unusual in Spain and are a reminder of Andalucia’s Moorish past.

The locals would use pig-cheeks for this dish and beef shin would be a luxurious twist

We’ve added more vegetables than is traditional, as the Spanish would eat a separate vegetable course first.

Did you know? A “Sevillana” is Spain’s most popular “fiesta” dance & makes any night special, just like this dish!

Just a couple of examples of our evening specials