



“To know how to eat well, one must first know how to wait.”

### Tapas Menu

**Pan | 5.5**

Sour dough bread | herb butter  
WHEAT | MILK

**Olives | 4.5**

Marinated in lemon | garlic

**Padrons | 7.5**

Padron peppers | olive oil | sea salt |  
lemon zest

**Tortilla de Patata | 7**

Potato | onion | egg  
EGG

**Pisto | 7**

Peppers | tomato | courgettes | onion |  
spicy tomato sauce

**Garbanzos con Espinacas | 6.5**

Spiced chick pea spinach salad

**Patatas bravas | 7**

Cut potatoes | spicy tomato sauce

**Croquetas de Jamon | 9**

Béchamel | ham | smoked cheddar |  
saffron aioli  
WHEAT | EGG | MILK

**Chorizo al vino | 9**

Chorizo | red wine | garlic  
SULPHITES

**Gambas al ajillo | 9**

Whole king prawns | olive oil | chilli | garlic | parsley  
CRUSTACEAN | MILK

**Pulpo a la gallega | 8.5**

Octopus | potatoes | sea salt | olive oil  
MOLLUSC

**Tigres | 8.5**

Mussels served in shell | spiced béchamel |  
breadcrumb  
SHELLFISH | WHEAT | EGG | MILK

**Boquerones en vinagre | 7.5**

Anchovies | garlic | lemon | sea salt | black pepper  
FISH

**Spianata Piccante | 8**

Spicy Italian sausage | cornichons

**Empanadillas de atun | 7.5**

Tuna | red pepper | onion | pastry  
WHEAT | FISH | EGG | MILK

**Tabla de quesos / membrilo | 7.5**

Manchego cheese d.o.p. | quince paste  
MILK

“At six I wanted to be a cook, at seven Napoleon

**& My ambition has been growing steadily ever since"**



## **COCKTAILS BY MR WEZ**

### **Negroni | 9**

Classic gin, vermouth & campari & ice

### **Negroni | Dates | Pomegranate | 9**

Classic negroni pimped with pomegranate  
Molasses & date syrup & ice

### **Campari & Soda | 9**

Campari, fever-tree soda & ice

### **Martinez | 9**

The father of the Martini, in our opinion better.  
A blend of gin, vermouth, maraschino liqueur & ice

### **Wezgroni | 9.5**

A blend of fino sherry & brandy.  
Muddled with ginger, lemon & a touch of date syrup.

### **Old Fashioned | 9.5**

Glenmorangie single malt whiskey, sugar,  
Angostura orange bitters, ice

### **G & T | 9**

Hendricks gin & fever-tree tonic water

### **Margaterita | 9**

Tequila, Cointreau, fresh lime juice

### **Aperol Spritz | 9**

Aperol, prosecco, soda water

## **BEER / CIDER**

### **NorthDown Brewery | 6.5 / 3.25**

Pint | Half

### **Xylo Brewery | 6.5 / 3.25**

Pint | Half

### **Alhambra Especial | 5.5**

330ml

### **Maeloc Galician Apple Cider | 5.5**

330ml

### **Maeloc Galician Blackberry Cider | 5.5**

330ml

## **WINES**

### **WHITE**

#### **Y Knot Verdejo**

Aromas of tropical fruits, fresh, fruity flavours, smooth finish

**125ml | 5**

**Bottle 750ml | 26**

#### **Akemi Blanco Rioja**

Full of ripe tropical fruit, grapefruit, subtle pepper & floral notes. Textured, complex on the palate, yet satisfyingly refreshing with tropical fruit & vanilla.

**Bottle 750ml | 34**

### **RED**

#### **Adaras Aleda Tinto**

A juicy wine, liquorice & kirsch. A nose of preserved fruit balances a drier palate, some tannins from a short time in oak.

**125ml | 5**

**Bottle 750ml | 26**

#### **Los Vinateros Rioja Crianza**

Aromas of dill, coconut, succulent red fruit and brambles. Spicy, warm & rounded, balanced tannins and a good length.

**Bottle 750ml | 29**

### **BUBBLES**

#### **Champagne**

Fruit filled, rich aromas, clean, light, easy drinking & refreshing

**Bottle 750ml | 35**

### **SOFT DRINKS**

#### **Sanpellegrino Lemon /Blood Orange | 3**

**330ml**

#### **Still Water | 3**

**Bottle 750ml**

#### **Sparkling Water | 3**

**Bottle 750ml**

**'Between the end of the East and the end of the West, there is just one small sea'**

**\* We do not charge service, so your tips are greatly appreciated \***

**Thank you for choosing to dine at Lillie's, we're so pleased you did x**