

LUNCH/PRE-THEATRE MENU

OYSTERS *Ostras*

each 2

Cumbræ oyster served with your choice of Vinagre de Jerez and shallot or Soy, pickled ginger, red chilli and coriander

BREAD *Pane*

4

Traditional sourdough bread served with our homemade signature smoked paprika cultured butter

STARTERS

SHELLFISH BISQUE *Sopa de pescado*

A rich, fish and shellfish soup served with alioli and crispy croutons

CADIZ SALAD *Ensalada de Cadiz*

Topped with fresh asparagus and crumbled Spanish Picon Blue cheese

'FORBIDDEN FRUIT' CURED SALMON *Salmon Marinado*

Home cured Scottish salmon, pink grapefruit and an avocado pureé

CHICKEN LIVER PATE *Pate De Pollo*

Infused with Oloroso sherry, served with toasted bread and a sultana and onion chutney

CALAMARI *Calamares Fritos*

Crisp-fried and sprinkled with sea salt, chilli and served with a smoked paprika alioli

KING PRAWNS *Gambones A La Plancha*

Shell on, seared and seasoned on the grill with garlic alioli
(Supplement £3)

MAINS

SEA BASS *Lubina*

Grilled fillet of sea bass served with creamy mash and salsa vierge

CRISPY BATTERED HADDOCK *Eglefino Rebozada*

With hand cut chips and a mint pea puree

GRILLED SALMON FILLET *Salmón A La Plancha*

Caramelised on the grill and served with a chickpea, chorizo and red pepper casserole, topped with minted yoghurt and crispy leeks

SPANISH TORTILLA (V) *Tortilla Española*

Made fresh to order, an individual Spanish tortilla made with potato, red peppers and onions, served with a Cadiz house salad

SHETLAND MUSSELS *Mejillones*

Salsa Di Nata - Cooked in white wine, cream and shallots, served with skinny fries

Salsa Picante - Cooked in white wine with chorizo and chilli, served with skinny fries

ROAST CHICKEN & MORCILLA *Pollo Rustido*

Roasted breast of chicken with Spanish Morcilla served with buttered new potatoes and spring onions and a thyme scented cream sauce

SIDES

Skinny Fries

4

Hand cut chips

4

Skinny fries & Hollandaise sauce

4.5

Gordal olives

4

Buttered new potatoes & spring onion

4

Sautéed Padron peppers

4

Asparagus & Hollandaise sauce

4

Rocket & Manchego salad

4

Cadiz house salad

4

DESSERTS

CRÈME CATALAN

Crème brulee caramelised at the table and served with a chocolate crackle-top biscuit

PRALINE CHEESECAKE

Served with a salted caramel sauce and an almond crisp

ICED WHITE CHOCOLATE PARFAIT

Served with a raspberry compote

SELECTION OF CONTINENTAL CHEESES

Served with Scottish oatcakes
(Supplement £3)

2 COURSE FROM £14.95. 3 COURSES FROM £18.95

An allergens guide to all our dishes is available on request.