

Pan / Bread

Our selection of ciabatta breads are an ideal way to start your meal, accompanied by perhaps one of our freshly made salads or marinated olives. Alternatively they are a nice addition to your selection of tapas dishes.

Pan Fresco	£4.50
Bread served drizzled with picual olive oil and balsamic vinegar	
Pan con Jamón y Queso	£6.00
Bread topped with 16 month cured Serrano ham and melted cheese	
Pan Vegetariano	£5.50
Bread topped with cheese, mushrooms and tomato	
Pan Pimientos	£5.50
Bread topped with a combination of green and black grilled olives, peppers and chilli	
Pan Al Ajillo	£5.00
Toasted bread served with our home made garlic butter	

Ensaladas /Salads

Freshly made to order our salads are served in large portions ideal for 2 or 3 guests to share as part of a starter or in addition to their tapas. Alternatively they are large enough to be eaten as a light meal.

Ensalada del Chef	£6.00
Slices of tomato and a generous portion of mozzarella cheese tossed in olive oil, balsamic vinegar and pesto	
Ensalada Mediterraneo	£6.00
La CC's take on traditional Mediterranean style salad of mixed leaves, tomatoes, red onions, olives and feta cheese	
Ensalada Pollo	£6.50
Pan fried pieces of chicken breast served with avocado and tomato, red onions on a bed of green leaf salad	
Ensalada Vegetariana	£5.00
Slices of tomato, red onions served with lettuce, rocket and basil	
Ensalada Rusa	£3.50
Classic Spanish tapas dish, hard boiled eggs, tuna, and potatoes in mayonnaise	
Aceitunas	£3.00
A bowl of mixed marinated Spanish olives with freshly cut lemon	

La CC Tapas Selection

At La CC our tapas portions do vary in size. We would normally recommend guests to order 2-3 portions, depending on the portion sizes of the dishes you order and the size of your appetite. If you need any advice choosing your food please don't hesitate to ask a member of staff for assistance.

La CC Seleccion de Queso £7.00

A cheese board consisting of 4 cheeses including the world famous Manchego served with crackers, melon and grapes

Carnes Españolas Variadas £6.00

A selection of typical Spanish tapas meats including Serrano ham and chorizo

Plato de Jamón y Queso £9.50

A Selection of 18month cured serrano ham & Manchego Cheese, a delightful dish for 2 people to share

Carne/Meats

Chorizo a la Plancha £5.50

Cooked in Spains famous Rioja red wine

Albóndigas £6.00

Hand made beef meatballs served in a rich, spicy tomato sauce

Lomo Pepitoria £6.00

Pork pan fried in a spicy paprika and garlic tomato sauce

Lomo de Málaga £7.00

A La CC speciality. Pork pan fried in a Spanish sherry sauce dressed with pine nuts and raisins

Guisado Español con Chorizo y Budin Negro £7.00

One of our chef's signature dishes. A hearty, flavoursome stew typical of the central regions of Spain with chorizo and black pudding served with toasted bread

Pinchos de Cordero £6.00

Handmade minced lamb skewers served with our freshly made yoghurt and garlic sauce accompanied by a small side salad

Lomo con queso Azul £7.00

Pork pan fried with blue cheese

Carne de cerdo con salsa de Champiñones Cremosa £7.00

Pork pan fried with creamy mushroom sauce

Solomillo al Pedro Ximénez £8.00

Diced sirloin steak cooked in Pedro Ximenez Sherry

Albondigas con Salsa de Almendras £6.00

Hand made beef meatballs served in a rich, creamy almond sauce

Chistorra Artysan £4.50

Artysan's Chistorra is a variation of cooking chorizo. It is a fresh cooking chorizo made from the best raw materials, which include paprika to give the spicy sausage its characteristic vibrant red colour

Pollo / Chicken

Pollo Al Ajillo	£5.50
Diced chicken breast pan fried in a garlic sauce	
Pollo a la Mostaza	£5.50
Diced chicken breast pan fried in a creamy mustard sauce	
Pollo Picante	£5.50
Diced chicken breast pan fried in red wine and chilli sauce. One of our most popular dishes	
Quesadilla Pollo	£6.00
Pan fried chicken and peppers topped with grated cheese wrapped in a warm tortilla bread served with an avocado dip	
Hígados de Pollo al Jerez	£6.00
Chicken livers in sherry, served with toasted bread	
Pollo Con Salsa Picante	£6.00
Grilled chicken fillets with a spicy salsa dip	

Vegetariana/Vegetarian Tapas

Patatas Bravas	£4.50
A typically rustic dish of potatoes pan fried in a spicy tomato sauce, which gives the dish a real kick!	
Patatas Alioli	£4.50
Boiled new potatoes pan fried and served with a garlic mayonnaise	
Champiñones al Ajillo	£4.50
Marinated mushrooms which are then pan fried in a garlic sauce	
Tortilla Espanola	£5.00
A traditional favourite. Spanish omelette with potato and onion	
Pimiento Relleno	£5.50
Oven roasted red pepper stuffed with vegetable cous cous and topped with grated cheese	
Quesadilla Vegetariana	£5.50
Grilled peppers and grated cheese wrapped in a warm tortilla bread served with an avocado dip	
Espárragos a la Plancha	£6.50
Asparagus served in a rich creamy mushroom sauce	
Tortilla Española con Guisantes y Pimientos	£5.50
Spanish omelette with peas, peppers, onions and potatoes	
Patatas con Pimientos y Cebollas	£4.50
Pan fried potatoes with onions and mixed peppers	

Mariscos/Seafood

Our mussels are sourced from the Shetland Isles, famous for their quality and flavour. They are served as a large portion for 1 or plenty for 2-3 to share when ordered with additional tapas portions.

Mejillones a la Marinera £9.00

Mussels cooked in a creamy white wine sauce served with toasted bread

Mejillones a la Cerveza £9.00

Another of our chef's specialities. Mussels cooked to perfection in a light San Miguel sauce

Calamares a la Molinera £8.00

A Mediterranean favourite of fried squid in batter served with our homemade garlic mayonnaise

Sardinas al Limón £7.00

Fresh sardines pan fried with olive oil and pepper served with freshly cut lemon

Sardinas en Salsa de Tomate £7.00

Fresh sardines pan fried in a rich tomato sauce

Gambas Alioli £7.50

Butterfly king prawns pan fried in olive oil and garlic butter

Gambas Pil Pil £7.50

Butterfly king prawns pan fried with a garlic and chilli sauce

Vierra al Ajillo £6.50

Seared scallops served in a garlic butter sauce

Mejillones con Salsa Picante £9.00

Mussels cooked in a spicy salsa sauce, served with toasted bread

Pulpo Andaluz £6.50

Pan fried octopus served with a potato garnish and topped with basil

Paella

Paella was originally a dish for manual workers cooked outside on a wood fire. The word "Paella" comes from old Valencianan and refers to the round pan with two handles that it is cooked in. In the coastal regions a variety of seafood was used to make the world famous Paella Marisco. Here at La CC every Paella is prepared fresh to order using imported rice from Valencia, Arroz Bomba, and as a result there is a waiting time of approx. 35 mins. The portion size is designed for 2 people to share or can be ordered as a stand alone main meal.

Paella de Marisco £14.50

The classic sea food paella

Paella Mixta £13.50

A medley of seafood and chicken

Paella Valenciana £12.50

A traditional paella with chicken and vegetables

Paella de Verduras £10.50

A vegetable paella