

- FOOD -

THE CAPTAIN COOK

- MENU -

TO START

**GLASS OF MANZANILLA
LA GOYA - 7**

OLIVAS MARINADAS - 4
Marinated olives

SELECCION DE PANES - 3
Bread with olive oil and balsamic
vinegar / per person (2 pieces)

PAN CATALAN - 3.2
Toasted bread with tomato, olive oil &
black pepper / per person (2 pieces)

**SELECCION DE QUESOS
11**
Selection of Spanish cheeses

**BOQUERONES EN VINAGRE
8.8**
Fresh marinated white anchovies in
vinegar

**JAMON IBERICO DE CEBO
11**
Hand-cut Iberian cebo ham

VEGETARIANO

VEGETARIAN

**PIMIENTOS DEL PIQUILLO
RELLENOS - 8.5**
Stuffed red piquillo peppers with goat's
cheese and walnuts

**CARPACCIO DE
CALABACIN CON QUESO
MANCHEGO - 8**
Zucchini carpaccio with almonds and
Manchego cheese

HUEVOS ROTOS - 8.5
Fried potato, onion & egg with padron
peppers

HALLOUMI CHIPS - 7.5
With sweet chilli sauce

**PIMIENTOS DEL PADRON
8**
Padron peppers with Maldon sea salt

NUESTRAS BERENJENAS - 9
Fried aubergines with honey & goat's
cheese

**ARANCINI DE QUESO
MANCHEGO - 9.8**
Manchego cheese arancini w/ sweet
chilli mayo

ENSALADA GRIEGA - 8
Greek style salad

PATATAS BRAVAS - 7.5
With aioli & bravas sauce

**CROQUETAS DE CHAMPINONES
Y TRUFA - 9**
Mushroom & truffle croquettes

MAR

FROM THE SEA

**ANCHOAS DE CANTABRIA CON
QUESO MANCHEGO - 9**
Anchovies served with Manchego cheese

**CROQUETAS CASERAS DE
CALAMAR - 9.3**
Homemade croquettes w/ squid ink

GAMBAS AL AJILLO - 10
King prawns w/ garlic and fresh chilli
sauce

CHIPIRONES FRITOS - 9
Salt & peppers squid w/ aioli

**PESCADO REBOZADO CON
PATATAS - 8.5**
Mini fish & chips

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MORCILLA DE BURGOS CON HUEVOS DE CODORNIZ - 9

Rice black pudding with fried quail eggs

PINCHITO DE POLLO - 9

Grilled marinated chicken skewer with
saffron aioli

CROQUETAS CASERAS DE JAMON IBERICO - 9.5

Homemade Iberian ham croquettes

NUGGETS DE POLLO - 7.5

Homemade chicken nuggets with BBQ
sauce & mayo

FOIE GRAS DE PATO CON REDUCCION DE PEDRO XIMENEZ - 13.5

Pan fried foie gras with Pedro Ximenez
reduction

SOBRASADA - 7.5

Chorizo pate w/ crusty bread & honey
dressing

ALBONDIGAS RELLENAS DE MANCHEGO - 9.8

Meatballs stuffed with Manchego cheese
in tomato sauce

MINI HAMBURGUESAS DE TERNERA - 9.8

Two mini beef cheeseburgers

HUEVOS ROTOS - 9

Fried potato, onion & egg with jamon

BOCADITOS DE PANCETA 8.3

Pork belly bites with balsamic dressing

SECRETO IBERICO A LA BRASA - 10.8

Grilled pork steak (secret cut) with
padron peppers and chimichurri sauce

CHORIZO A LA SIDRA - 8.5

Spanish chorizo in cider sauce

PLATOS PRINCIPALES

SLOW COOKED PORK KNUCKLE - 17.5

With hand-cut potatoes & padron
peppers

SALMON AL PARRILLOTE CON PATATAS (A LO POBRE) - 17.5

Baked salmon with fried potato slices &
tenderstem broccoli

PORK STEAK SECRET CUT 18.5

With padron peppers & triple cooked
chips

GREEK SALAD - 14.5

Traditional Greek salad

MAIN MEALS

BEER-BATTERED HADDOCK & CHIPS - 16

w/ mushy peas & tartare sauce

TRADITIONAL CHICKEN CAESAR SALAD - 15.5

With rosemary croutons, parmesan,
Spanish anchovies & grilled chicken

CAPTAIN'S FAVOURITE BEEF BURGER - 16

With bacon, cheese, sauce, crispy onions & chips

GRILLED CHICKEN BURGER - 15.5

With bacon, blue cheese, crispy onions,
sauce & chips

CRISPY FISH BURGER WITH CHARCOAL BUN - 16

With lettuce, pickle, tartare sauce &
sweet potato fries

MOVING MOUNTAINS VEGGIE BURGER - 15.5

with cheese, sauce, crispy onions &
sweet potato fries