

## PARA PICAR – NIBBLES

<b>Aceitunas Alinadas</b> (vv)(gf)	<b>3.95</b>
<i>Manzanilla &amp; Gordal Olives marinated in olive oil, citrus &amp; herbs</i>	
<b>Almendras</b> (vv)(gf)	<b>3.95</b>
<i>Roasted salted Spanish almonds</i>	
<b>Guindillas Dulces o Picantes</b> (vv) (gf)	<b>3.45</b>
<i>Sweet pickled or Hot green chili peppers</i>	
<b>Habas Fritas o Maiz Gigante</b> (vv)	<b>2.95</b>
<i>Crunchy fried broad beans or giant corn kernels (or mixture)</i>	
<b>Pan</b> (vv) Chunks of sourdough bread (10% rye)	<b>1.20</b>
<i>(for a gluten free roll, allow 10mins, £1.25)</i>	
<b>Dipping</b>	<b>1.15</b>
<i>Alioli (v), Saffron (v), or Olive Oil &amp; Balsamic (vv)</i>	
<b>Torta de Aceite</b> (vv)	<b>1.95</b>
<i>Semi-sweet olive oil cracker from Sevilla, also good with cheese</i>	

## PESCADOS – FISH & SEAFOOD

<b>Calamares Fritos</b> (lf)	<b>5.65</b>
<i>Deep fried baby squid with lemon</i>	
<b>Gambas Pil Pil</b> (gf)	<b>5.85</b>
<i>Prawns fried in lashings of olive oil with garlic and chilli</i>	
<b>Matrimonio/Divorcio</b> (gf)	<b>5.90</b>
<i>Salted, (red) marinated (silver) or mixed Cantabrian anchovies</i>	
<b>Pescado Borracho</b>	<b>4.85</b>
<i>Hake in beer batter, saffron mayo</i>	
<b>Pulpo Gallego</b> (gf) (lf)	<b>8.75</b>
<i>Galician style octopus with new potatoes and capers</i>	

## VERDURAS – VEGETABLES & SALAD

<b>Frijoles</b> (vv) (Contains Walnuts)	<b>5.45</b>
<i>A vegan version of our meatballs in smoky paprika tomato sauce</i>	
<b>Berenjenas Fritas</b> (v) (lf)	<b>4.85</b>
<i>Fried aubergine chips with sea salt &amp; drizzled with honey</i>	
<b>Champiñones al Oloroso</b> (v) (gf) (lf and vv option)	<b>4.85</b>
<i>Sautéed mushrooms with oloroso sherry, paprika &amp; crème fraiche</i>	
<b>Coliflor Frita</b> (v)	<b>4.85</b>
<i>Deep fried Cauliflower coated in panko breadcrumbs, served with a Horseradish and beetroot mayo</i>	
<b>Garbanzos con Espinacas</b> (vv) (not gf)	<b>4.85</b>
<i>Ever popular spiced chickpeas with wilted fresh spinach</i>	
<b>Patatas Bravas</b> (v) (gf) (vv option without alioli)	<b>4.75</b>
<i>Roasted potatoes with a spicy tomato sauce, alioli optional.</i>	
<b>Tostado con Tomatinas</b> (v) (gf & lf option)	<b>4.75</b>
<i>Sourdough toast, Marinated cherry tomatoes, goat cheese &amp; herbs</i>	

(v) = vegetarian (vv) = vegan (gf)=Gluten Free  
(lf)=Lactose free

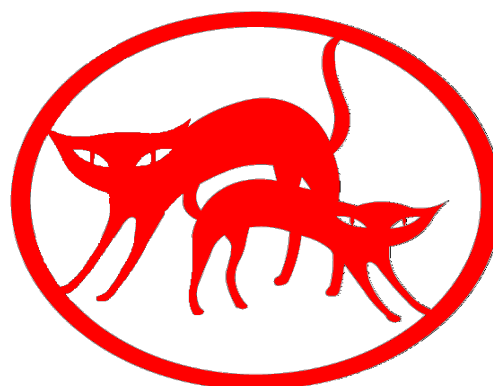
## LIVE SPANISH GUITARRIST 1<sup>ST</sup> SUNDAY OF EVERY MONTH

Our popular pre ordered paellas are served from 12:30 to 9pm every Sunday (pre order to be made by 3pm on Saturday the day before)  
(bar opens from 12.00pm)  
Prices include bread, alioli & olives

<b>Paella Mixta</b> (meat and seafood)	<b>16.95</b>
<b>Paella de Mariscos</b> (seafood only)	<b>16.95</b>
<b>Paella de Verduras</b> (vegetarian & vegan)	<b>14.95</b>
<b>Paella de Carnes</b> (meat only)	<b>16.95</b>

Normal Tapas Menu Offered From 12.30 noon to 9pm

For more choices of all kinds of tapas,  
check our Daily Specials Menu.



# Los Gatos

ESTABLISHED 2006

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## CARNES - MEAT

<b>Albondigas</b>	<b>5.25</b>
<i>Hand-rolled meatballs (pork &amp; beef) in paprika-spiced tomato sauce</i>	
<b>Alubias Negras</b>	<b>5.25</b>
<i>Black Beans with Pancetta and Chorizo</i>	
<b>Chorizo Frito</b> (gf)	<b>5.15</b>
<i>Fried soft chorizo flamed with red wine</i>	
<b>Arroz con Pollo</b> (gf)	<b>5.65</b>
<i>“Mini paella” with saffron, chorizo, peppers and chicken thigh</i>	
<b>Jamon Serrano</b> (gf option)	<b>6.45</b>
<i>Spanish air-dried ham, cut from the bone</i>	
<b>Jamon y Queso</b> (gf option)	<b>6.45</b>
<i>Jamon Serrano with sheep’s cheese from Zamora</i>	
<b>Pato Ahumado</b> (gf)	<b>6.45</b>
<i>Slices of house-smoked duck-breast with pickled vegetables</i>	
<b>Morcilla de Burgos</b> (gf)	<b>5.25</b>
<i>Spanish black pudding with piquillo peppers &amp; quail egg</i>	
<b>Croquetas del Dia</b>	<b>5.95</b>
<i>Creamy croquettes with various fillings - ask for today’s flavour</i>	

## HUEVOS Y QUESOS – EGGS & CHEESE

<b>Tortilla Española</b> (v) (gf)	<b>4.85</b>
<i>Spanish omelette with organic eggs, sweet onion, potato, olive oil</i>	
<b>Revueltos</b> (v option) (gf)	<b>5.45</b>
<i>Organic eggs scrambled with a choice of green beans &amp; chorizo, smoked salmon &amp; asparagus, or mushrooms(v)</i>	
<b>Queso Viejo Zamorana con Membrillo</b> (gf)	<b>6.35</b>
<i>Manchego style hard sheep’s cheese from Zamora, quince paste</i>	
<b>Quesos Variados</b> (gf)	<b>6.65</b>
<i>3 Spanish cheeses: Zamorana, mature Mahón, blue Valdeon</i>	
<b>Queso De Cabra</b> (gf option)	<b>6.75</b>
<i>Spanish Goats cheese served with Raisins and Walnuts</i>	

## POSTRES - DESSERTS

<b>Pudin de Chocolate</b> (v)	<b>6.00</b>
<i>Chocolate, croissants, cream, brandy, ice cream, heaven</i>	
<b>Crema Catalana</b> (v) (gf)	<b>4.55</b>
<i>Traditional lemon &amp; cinnamon custard, with brulée topping</i>	
<b>Torta de Santiago</b> (v)(gf) (l.f. option)	<b>5.75</b>
<i>Traditional almond cake, crème fraiche, (gluten free)</i>	
<b>Brownie de Chocolate y Cafe</b> (vv)	<b>5.95</b>
<i>Chocolate &amp; coffee brownie with vegan vanilla ice-cream!</i>	
<b>Helados</b> (v) y Sorbetes (vv) (gf)	<b>5.45</b>
<i>A selection of dairy ice creams (v) &amp; fruit sorbets (vv) (3 scoops)</i>	
<i>Vegan Vanilla ice-cream now also available</i>	
<b>Bocado Dulce con Café Solo</b> (v) (gf)	<b>4.85</b>
<i>Mini dessert of soft cheese with PX raisins, with an espresso coffee</i>	