

PARA PICAR – NIBBLES

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| Aceitunas Alinadas (vv)(gf) | 3.95 |
| <i>Manzanilla & Gordal Olives marinated in olive oil, citrus & herbs</i> | |
| Almendras (vv)(gf) | 3.95 |
| <i>Roasted salted Spanish almonds</i> | |
| Guindillas Dulces o Picantes (vv) (gf) | 3.45 |
| <i>Sweet pickled or Hot green chili peppers</i> | |
| Habas Fritas o Maiz Gigante (vv) | 2.95 |
| <i>Crunchy fried broad beans or giant corn kernels (or mixture)</i> | |
| Pan (vv) Chunks of sourdough bread (10% rye) | 1.10 |
| <i>(for a gluten free roll, allow 10mins, £1.25)</i> | |
| Dipping | 1.15 |
| <i>Alioli (v), Saffron (v), or Olive Oil & Balsamic (vv)</i> | |
| Torta de Aceite (vv) | 1.95 |
| <i>Semi-sweet olive oil cracker from Sevilla, also good with Cheese</i> | |

PESCADOS – FISH & SEAFOOD

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| Calamares Fritos (lf) | 5.45 |
| <i>Deep fried squid coated in semolina & hot paprika</i> | |
| Gambas Pil Pil (gf) | 5.75 |
| <i>Prawns fried in lashings of olive oil with garlic and chilli</i> | |
| Matrimonio/Divorcio (gf) | 5.90 |
| <i>Salted, (red) marinated (silver) or mixed Cantabrian anchovies</i> | |
| Pescado Borracho | 4.85 |
| <i>Hake in beer batter, saffron mayo</i> | |
| Pulpo Gallego (gf) (lf) | 8.75 |
| <i>Galician style octopus with new potatoes and capers</i> | |

VERDURAS – VEGETABLES & SALAD

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| Frijoles (vv) (<i>Contains Walnuts</i>) | 5.15 |
| <i>A vegan version of our meatballs in smoky paprika tomato sauce</i> | |
| Berenjenas Fritas (v) (lf) | 4.75 |
| <i>Fried aubergine chips with sea salt & drizzled with honey</i> | |
| Champiñones al Oloroso (v) (gf) (<i>lf and vv option</i>) | 4.75 |
| <i>Sautéed mushrooms with oloroso sherry, paprika & crème fraîche</i> | |
| Coliflor Frita (v) | 4.75 |
| <i>Deep fried cauliflower coated in panko breadcrumbs, served with a horseradish & beetroot Mayo</i> | |
| Garbanzos con Espinacas (vv) (not gf) | 4.75 |
| <i>Cumin spiced chickpeas with wilted fresh spinach</i> | |
| Patatas Bravas (v) (gf) (<i>vv option without alioli</i>) | 4.65 |
| <i>Roasted potatoes with a spicy tomato sauce, alioli optional.</i> | |
| Tostado con Tomatinas (v) (gf & lf option) | 4.75 |
| <i>Sourdough toast, marinated cherry tomatoes, goat cheese & herbs</i> | |

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

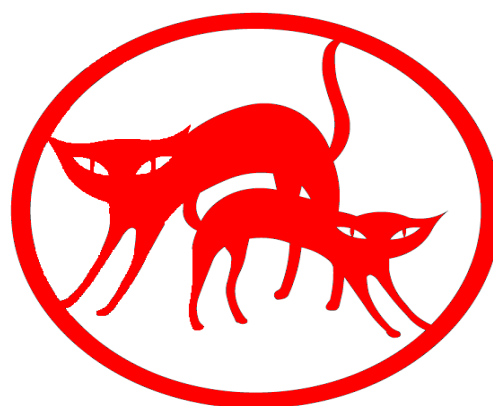
Live Guitarist Every 1st Sunday of the Month from 1pm to 3pm

SUNDAY PAELLA

Pre order your Paella before 3pm on the Saturday
Prices include bread, alioli & olives

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| Paella Mixta (meat and seafood) | 16.95 |
| Paella de Mariscos (seafood only) | 16.95 |
| Paella de Verduras (vegetarian & vegan) | 14.95 |
| Paella de Carnes (meat only) | 16.95 |
| 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

1-3 Devizes Road, Swindon

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SATURDAY MORNINGS

CHURROS CON CHOCOLATE

Fresh cooked Spanish doughnut strips to dunk in thick hot chocolate

Served 10.00am -11.30am

CARNES - MEAT

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| Albondigas | 5.15 |
| <i>Hand-rolled meatballs (pork & beef) in paprika-spiced tomato sauce</i> | |
| Alubias Negras (gf) | 5.15 |
| <i>Black Beans with pancetta, chorizo & chilli topped with farofa</i> | |
| Chorizo Frito (gf) | 4.95 |
| <i>Fried soft chorizo flamed with red wine</i> | |
| Arroz con Pollo (gf) | 5.65 |
| <i>“Mini paella” with saffron, chorizo, peppers and chicken thigh</i> | |
| Jamon Serrano (gf option) | 6.45 |
| <i>Spanish air-dried ham, cut from the bone</i> | |
| Higaditos al Oloroso (gf) (lf option) | 5.10 |
| <i>Chicken livers sautéed with sherry, paprika & crème fraîche</i> | |
| Jamon y Queso (gf option) | 6.45 |
| <i>Jamon Serrano with sheep’s cheese from Zamora</i> | |
| Pato Ahumado (gf) | 6.45 |
| <i>Slices of house-smoked duck-breast with pickled vegetables</i> | |
| Morcilla de Burgos (gf) | 5.15 |
| <i>Spanish black pudding with piquillo peppers & quail egg</i> | |
| Croquetas del Dia | 5.95 |
| <i>Creamy croquettes with various fillings - ask for today’s flavour</i> | |

HUEVOS Y QUESOS – EGGS & CHEESE

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| Tortilla Española (v) (gf) | 4.75 |
| <i>Spanish omelette with organic eggs, sweet onion, potato, olive oil</i> | |
| Revueltos (v option) (gf) | 5.45 |
| <i>Organic eggs scrambled with a choice of green beans & chorizo, smoked salmon & asparagus, or mushrooms(v)</i> | |
| Queso Viejo Zamorana con Membrillo (gf) | 6.35 |
| <i>Manchego style hard sheep’s cheese from Zamora, quince paste</i> | |
| Quesos Variados (gf) | 6.65 |
| <i>3 Spanish cheeses: Zamorana, mature Mahón, blue Valdeon</i> | |
| Queso De Cabra (gf option) | 6.75 |
| <i>Spanish Goats cheese served with Raisins and Walnuts</i> | |

POSTRES - DESSERTS

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| Pudin de Chocolate (v) | 6.00 |
| <i>Chocolate, croissants, cream, brandy, ice cream, heaven</i> | |
| Crema Catalana (v) (gf) | 4.45 |
| <i>Traditional lemon & cinnamon custard, with brulée topping</i> | |
| Torta de Santiago (v)(gf) (l.f. option) | 5.75 |
| <i>Traditional almond cake, crème fraîche, (gluten free)</i> | |
| Brownie de Chocolate y Cafe (vv) | 5.95 |
| <i>Chocolate & coffee brownie with vegan vanilla icecream!</i> | |
| Helados (v) y Sorbetes (vv) (gf) | 5.45 |
| <i>A selection of dairy ice creams (v) & fruit sorbets (vv) (3 scoops)</i> | |
| <i>Vegan Vanilla ice-cream now also available</i> | |
| Bocado Dulce con Café Solo (v) (gf) | 4.70 |
| <i>Mini dessert of soft cheese with PX raisins, with an espresso coffee</i> | |