

## PARA PICAR – NIBBLES

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

## PESCADOS – FISH & SEAFOOD

<b>Calamares Fritos</b> (lf)	5.45
<i>Deep fried baby squid with lemon</i>	
<b>Gambas Pil Pil</b> (gf)	5.75
<i>Prawns fried in lashings of olive oil with garlic and chilli</i>	
<b>Matrimonio/Divorcio</b> (gf)	5.90
<i>Salted, (red) marinated (silver) or mixed Cantabrian anchovies</i>	
<b>Pescado Borracho</b>	4.45
<i>Hake in beer batter, saffron mayo</i>	
<b>Pulpo Gallego</b> (gf) (lf)	8.45
<i>Galician style octopus with new potatoes and capers</i>	

## VERDURAS – VEGETABLES & SALAD

<b>Frijoles</b> (vv) ( <b>Contains Walnuts</b> )	5.15
<i>A vegan version of our meatballs in smoky paprika tomato sauce</i>	
<b>Berenjenas Fritas</b> (v) (lf)	4.75
<i>Fried aubergine chips with sea salt &amp; drizzled with honey</i>	
<b>Champiñones al Oloroso</b> (v) (gf) (lf and vv option)	4.75
<i>Sautéed mushrooms with oloroso sherry, paprika &amp; crème fraîche</i>	
<b>Coliflor al Azafran</b> (vv) (gf)	4.95
<i>Cauliflower spiced with saffron, pine nuts and raisings</i>	
<b>Garbanzos con Espinacas</b> (vv) (not gf)	4.95
<i>Ever popular spiced chickpeas with wilted fresh spinach</i>	
<b>Patatas Bravas</b> (v) (gf) (vv option without alioli)	4.45
<i>Roasted potatoes with a spicy tomato sauce, alioli optional.</i>	
<b>Tostado con Tomatinas</b> (v) (gf & lf option)	4.45
<i>Sourdough toast, Marinated cherry tomatoes, goat cheese &amp; herbs</i>	

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

## PAELLA LUNCH 1ST SUNDAY OF EACH MONTH

Our popular paellas are served at 1.30pm  
(bar open from 12.30pm)  
Prices include bread, alioli & olives

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

Normal Tapas Menu Offered From 12.00 noon to 2.30pm  
On the other Sundays

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



ESTABLISHED 2006

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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

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

## HUEVOS Y QUESOS – EGGS & CHEESE

<b>Tortilla Española</b> (v) (gf)	4.75
<i>Spanish omelette with organic eggs, sweet onion, potato, olive oil</i>	
<b>Revueltos</b> (v option) (gf)	5.45
<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)	6.35
<i>Manchego style hard sheep’s cheese from Zamora, quince paste</i>	
<b>Quesos Variados</b> (gf)	6.65
<i>3 Spanish cheeses: Zamorana, mature Mahón, blue Valdeon</i>	
<b>Queso De Cabra</b> (gf option)	6.75
<i>Spanish Goats cheese served with Raisins and Walnuts</i>	

## POSTRES - DESSERTS

<b>Pudin de Chocolate</b> (v)	6.00
<i>Chocolate, croissants, cream, brandy, ice cream, heaven</i>	
<b>Crema Catalana</b> (v) (gf)	4.45
<i>Traditional lemon &amp; cinnamon custard, with brulée topping</i>	
<b>Torta de Santiago</b> (v)(gf) (l.f. option)	5.75
<i>Traditional almond cake, crème fraîche, (gluten free)</i>	
<b>Brownie de Chocolate y Cafe</b> (vv)	5.95
<i>Chocolate &amp; coffee brownie with vegan vanilla icecream!</i>	
<b>Helados</b> (v) y Sorbetes (vv) (gf)	5.45
<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)	4.70

*Mini dessert of soft cheese with PX raisins, with an espresso coffee*