

## Vegetarian

**Patatas Bravas** Spicy sautéed potatoes with rich tomato sauce

**Sweet Potato Cakes** with leek and goats cheese butter sauce

**Wild Mushroom Parcel** with pistachio, broccoli, cream cheese and black olive jus

**Roasted and pan fried fennel** with baby spinach, pine nuts, tarragon and chilli oil

**Slow Roasted Beetroot** with goats cheese, oranges, walnuts and watercress

**Asparagus and Artichoke Hearts** pan fried with peas, mint and coriander

**Roasted Mediterranean Vegetables** on toasted garlic bocatta and manchego cheese

**Spinach and Red Pepper Tortilla** served cold with alioli

## Fish

**Sweet Crab Cakes** with grilled red chilli sauce

**Gambas Picantes** Pan fried tiger prawns marinated with garlic, chillies and olive oil

**Mussels** steamed with tomatoes, red wine, garlic, onions and coriander

**Calamari** with alioli and rosemary bread

**Salt Cod** in a light San Miguel batter with lemon and caper mayonnaise

**Grilled scallops** marinated with garlic, coriander and chive with roasted butternut squash and pine nut mash

**Baked Sea Bass** with garlic, samphire, black pepper and lemon

**Salmon, Prawns and Scallops** pan fried with olive oil, courgette and saffron

## Meat

**Chicken and Chorizo** in red wine and chilli with red pepper, smoked pimenton and chicory

**Pork and Beef Meatballs** with red wine, tarragon, red pepper and tomato sauce

**Marinated Lamb** with rosemary, garlic and olive oil, spicy cardamom, cumin and coriander

**Fried Potatoes** baked with red onion, bacon, oregano, manchego cheese and smoked pimenton

**Strips of Chicken** pan fried with caramelised red onion and salsa romanesco

**Duck Breast** with red plums, redcurrants and honey

**Fillet Steak** with roasted cherry tomatoes, black pepper, garlic, port and balsamic vinegar

**Smoked Bacon and Spicy Chorizo** with onion, garlic, broad beans and savoy cabbage

Price per dish **£4.50**  
Or choose 5 for **£21.00**  
Or choose 10 for **£39.50**

## Paella

### Paella acebo

chicken, chorizo, mussels, squid, prawns, peas, tomatoes, peppers, white wine and saffron

**£12.00 per person**

### Arroz del mar

Rice with prawns, scallops, squid, mussels, garlic and parsley

**£10.95 per person**

### Arroz con Lentejas

Rice and Padina lentils slow baked with tomatoes, red onion, lemon, harrisa and Mediterranean vegetables

**£9.95 per person**

Please allow 25 minutes for all Paella dishes.

## Side Dishes

Mixed Marinated Olives	<b>£3.50</b>
Mediterranean Bread	<b>£3.50</b>
Manchego Cheese and Serrano Ham	<b>£4.50</b>

## Kids Dishes

**Breaded Chicken** with fried potato

**Meatballs** with tomato sauce and pasta

**Macaroni Cheese** with Bread

**All £3.95**

## Desserts

**Orange Sorbet**

**Warm Chocolate pot** with Amaretto

**Caramel Custard**

**Selection of Ice-Cream**

**All £4.50**

**We recommend 3 to 5 tapas dishes per person**

For Allergy advice please speak to a member of staff

[www.acebolounge.co.uk](http://www.acebolounge.co.uk)