



## WELCOME TO BWYTY 51

So you can enjoy them at their best, our dishes are cooked when your order arrives in the kitchen. As a guide, we suggest ordering 4 to 6 dishes to share between 2 people. You can always order more later if you want - it's all part of the fun!  
 Fresh paella takes time to cook: please allow 40+ minutes. It's worth the wait!

### SIDES

MEDITERRANEAN SALAD <sup>GF</sup>	6.75
topped with goat's cheese	
CHUNKY CHIPS <sup>GF</sup>	4.75
NACHOS or CHIPS	7.75
with guacamole, salsa and blue cheese dip	
GUACAMOLE	3.00
PAN CATALAN	4.25
Tomato bread	

### BREAD & OLIVES 4.00

#### MEAT

ABORRAJADO	8.50
ripe plantain fritter stuffed with beef mince.	
MATAMBRE A LA PIZZA	10.25
Traditional Argentinian dish - beef brisket topped with cheese and tomato sauce.	
CROQUETAS DE JAMON	7.50
Traditional Serrano ham croquettes.	
PORK RIBS <sup>GF</sup>	9.00
in teriaki sauce.	
CRISPY CHICKEN STRIPS	8.00
with Chef's sweet chilli dip.	
CHICKEN WINGS <sup>GF</sup>	8.00
coated in honey mustard and chilli.	

### TAPAS

#### FISH

CALAMARES FRITOS	8.75
Squid rings deep fried in a thin coat of flour with ali oli.	
KIMCHEE PRAWNS	11.00
King prawns, tempura battered and dipped in kimchee sauce.	
CHUNGO'S KING PRAWNS <sup>GF</sup>	10.50
in a mexican sweetcorn sauce.	
DUO CEVICHE <sup>GF</sup>	13.00
Colombian seafood cocktail and ceviche peruano(cured seabass).	
PULPO A LA GALLEGA <sup>GF</sup>	11.50
Traditional Galatian dish - octopus served with potatoes, paprika and olive oil.	

#### VEGETABLE

PATATAS BRAVAS <sup>V VG</sup>	6.75
Triple cooked potatoes with bravas sauce and ali oli.	
TEMPURA VEGETABLES <sup>V VG</sup>	7.25
Selection served with chef's sweet chilli sauce.	
VEGETARIAN PATE <sup>GF V</sup>	7.00
Cashew nuts, sundried tomatoes, pimentón de la vera.	
RATATOUILLE <sup>GF V</sup>	7.50
Mediterranean vegetables in a tomato sauce.	
QUESADILLA <sup>V</sup>	7.00
Grilled tortilla stuffed with brie, goats cheese, stilton, tomato & spinach.	

V - VEGETARIAN  
 VG - VEGAN  
 GF - GLUTEN FREE

PAELLAS <sup>GF</sup> (for 2 / 4 / 6 people)	per person
CHICKEN, CHORIZO & PRAWN	16.00
SEAFOOD	17.50
Mussels, King Prawns and squid	
MEDITERRANEAN VEGETABLE <sup>V VG</sup>	14.50

### TACOS

served with guacamole, pico de Gallo, mixed vegetable rice and jalapenos

PULLED PORK IN BBQ SAUCE	14.00
CHICKEN, BACON & SWEETCORN	14.00
CRISPY TEMPURA COD	13.00
MIXED VEGETABLES IN MEXICAN HOUSE SAUCE <sup>V</sup>	12.00

CHARCUTERIE BOARD	17.00
Serrano ham, chorizo, lomo, salchichón, fuet, manchego cheese served with olives and Pan Catalan	



### DESSERTS

CHURROS	8.00
with chocolate sauce.	
TIRAMISU	8.50
TRIPLE CHOC BROWNIE <sup>GF</sup>	8.50
with ice cream.	
STICKY TOFFEE PUDDING	8.50
GRAPE FRAPPÉ <sup>GF</sup>	4.00
Refreshing grape and lime granita.	
AFFOGATO	4.00
Espresso and ice cream.	
Add a shot of liqueur or spirit of your choice. (8.25)	
CHEESE BOARD	14.50
four cheeses, crackers and chutney. (enough to share)	