

Spanish White Wine

Mureda Sauvignon Blanc

£5.95 175ml / £7.75 250ml / Bottle £23.00

Deliciously dry and zesty with delicate tropical fruit aromas and crisp citrus flavours to set your taste buds tingling. Refreshing and un-oaked.

Dom Ramos Rioja Blanco

£6.75 175ml / £8.75 250ml / Bottle £25.00

Made from 100% unoaked Viura, this is a young, clean, crisp, fresh Rioja Blanco. Hints of white flowers and pear drops, backed with good, racy acidity.

Vinas del Vero, Gewurtzraminer

Bottle £28.00

This wine has a silky, velvety complexity followed by notes of white roses and a soft, delicate palate of lychees and syrup with a slightly spicy touch.

Campillo, Barrell Fermented Rioja Blanco

Bottle £31.00

Complex floral notes blend with ripe white fruit on a background of well integrated wood. Smooth with a touch of acidity.

Sandboy Albarino

Bottle £33.00

A stunning example of Albarino with tropical peach flavours and some bees wax to almonds and fresh apple gives great minerality to the wine that strikes the right balance between acidity and fruit.

Spanish Red Wine

La Villa Real Tempranillo/Syrah

£5.95 175ml / £7.75 250ml / Bottle £23.00

Rich aromas and vibrant flavours of juicy red cherries, ripe plums and warm spices burst from this delicious blend of Tempranillo and Shiraz.

Mureda Merlot

£6.95 175ml / £8.45 250ml / Bottle £24.00

Pleasant red fruit, blackberry and plum aromas with black pepper notes. This wine is well balanced, soft and elegant.

Dom Ramos Rioja Joven

£6.75 175ml / £8.75 250ml / Bottle £25.00

The bright cherry red colour is matched with vibrant characters of strawberries and a hint of spice. The palate is well-balanced and attractive with generous fruit flavours.

Pablo Old Vines Garnacha

Bottle £29.00

Deep purple in colour, aromas of flowers and fresh blueberries. Lush blackberry and cherry flavours cram the mid palate with an underlying spicy pepperiness that delivers a punch of juiciness that will leave the palate stunned.

Beronia Rioja Reserva

Bottle £36.00

Made from 89% Tempranillo, 6% Mazuelo and 5% Graciano. The wine undergoes 18 months ageing in barrel and a further 2 years in bottle before release. There are hints of chocolate, toasted bread and spice on the nose and a smooth, gentle finish.

Spanish Rose Wine

Mureda Ecologico Rosado Organic

£5.95 175ml / £7.75 250ml / Bottle £23.00

Balanced, fresh and intense flavours with a sweet and long aftertaste.

Campillo Rosado Garnacha

Bottle £30.00

Clean, bright pale pink salmon in colour with an intense fruity character, pleasant floral notes and hints of tropical fruit. Fresh and fruity.

Sangria

House Sangria

£8.45 250ml / 1/2L £13.45 / 1L £25.00

A house blend of red and white wine, mixed spirits, orange juice and lemonade with a mixed fruit garnish.

Sangria Pescado

£8.45 250ml / 1/2L £13.45 / 1L £25.00

A house blend of Cava, red wine, mixed spirits, orange juice and lemonade with a mixed fruit garnish

Spanish Sparkling Wine

Castillo Perelada, Pescador Blanc

£5.75 125ml / Bottle £24.00

Aromatic, dry white with a fine, light, natural sparkle and a clean, delicate palate.

Villarnau, Cava Brut Rose

£6.45 125ml / Bottle £30.00

This delicate Cava is a brilliant, pale straw colour, with medium-size bubbles. Simple yet delicate aromas of fruits, and hints of roses and other flowers.

Vilarnau Extra Seco

£6.45 125ml / £30.00

A delicate and complex bouquet with fruity notes of peach and green apple. Fresh and soft on the palate with well-balanced acidity.

Champagne

Maillart Champagne

£80.00

A blend of 45% Chardonnay, 40% Pinot Noir & 15% Pinot Meunier. This Champagne has a delicate and fresh nose, with good complexity and notes of citrus fruit It is fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length.

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PESCADO

Tapas

Aceitunas Mixtas - £4.95 (GF) / (V) / (VG)

Mixed Spanish olives

Pan Catalan - £3.95 (add anchovies £1.50) (V) / (VG)

rustic bread, evoo, garlic and crushed tomato

Pan Rustico - £2.95 (V) / (VG)

rustic bread basket with evoo, sherry vinaigrette and homemade aioli

Ostras - x3 £9 x6 £18 (GF)

fresh oysters natural on ice with shallot and sherry vinaigrette

Gambas Pil Pil - £7.95 (GF)

king prawns with fresh chilli, garlic oil and lemon

Rape de Mejilla - £7.95

pan fried monkfish cheeks and chorizo stew

Bacalao - £7.95 (GF)

Salt cod with pea puree and Serrano ham cream

Pulpo a la Gallega - £12.95 (GF)

fresh caramelised octopus tentacle with smoked paprika and roasted potato

Lubina - £9.95 (GF)

pan fried seabass in white wine butter with lemon sauce and roasted potato

Patatas Bravas - £4.95 (GF) / (V) / (VG)

small fried potatoes with spiced tomato mayonnaise

Buñuelos de pollo - £7.95

Strips of chicken fillets in a light batter served with peppercorn sauce

Chuletas de cordero - £9.95

Oven roasted lamb chops with peppercorn sauce

Costillas de cordero - £9.95

Perfectly marinated overcooked lamb ribs with peppercorn sauce

Tapas

Calamares a la Romana - £7.95

deep fried squid with lemon and aioli

Mejillones - £7.45 (GF)

freshly steamed mussels in cream, white wine, garlic and light smoked paprika sauce

Vieras con Morcilla - £12.95

pan seared fresh scallops with Iberian black pudding and apple sauce

Langostinos - £-PV (GF)

x3 fresh langostines split and grilled with garlic butter

Croquetas de Pescado - £7.95

fresh homemade fish croquettes

Paella - £32.95 (for 2)

mixed seafood and shellfish paella in a pan for 2 people

Ensalada Mixta - £4.95 (GF) / (V) / (VG)

chopped mixed salad with house dressing

Ensalada Chef - £6.95 (GF) / (V)

chef house salsa of goats cheese, pomegranate, walnut, celery and apple with pomegranate molasses dressing

Lenguado al limon - £9.45

Fresh lemon sole fillet deep fried in bread crumbs with salsa picante

Espadin Frito £6.45

Whitebait deep fried dusted in paprika with salsa picante

Pato asado £9.45

Roasted duck breast, garlic roast potato and pomegranate molasses

Tapas

Patatas Fritas - £5.95 (GF) / (V)

handcut chips with smoked paprika, chilli and grated manchego

Berenjena - £6.45 (V) / (VG)

deep fried aubergines in light batter with Spanish honey

Las Seta - £5.95 (V)

mixed wild seasonal mushrooms in a garlic and sherry cream

Carne de Ternera - £8.45 (GF)

flash fried marinated beef strips with onions, chilli and garlic

Macarrones con queso - £6.95

Macaroni pasta with cream and manchego cheese

Queso de Cabra - £6.95 (GF) (VG)

Baked goats cheese with red onion chutney and rocket salad

Espaguete con Gambas - £8.45

Pan fried king prawn in garlic, chilli, white wine and olive oil tossed in a spaghetti pasta with pesto sauce

Espaguete con Mejillones - £8.45

West Coast mussels sauteed in a spicy tomato sauce with a touch of pesto, garlic and fresh chillies tossed with spaghetti pasta

Alitas de pollo - £8.45

Chicken wings oven roasted, tossed with sticky sauce and jalapeño

Postres - Desserts

Crema Catalana - £6.95 (GF)

traditional Spanish cream topped with caramelised sugar studded with blueberries

Churros - £6.45 (V)

deep fried Spanish doughnuts with warm chocolate sauce

Tarta de Dulce de Leche - £6.45 (GF)

Cheesecake of the day with cream

Helados Mixtas - £5.95 (GF) / (V)

mixed ice cream

Manzanas Asadas - £6.95 (V) / (VG)

caramelised apple topped with fruit and nut crumble and brown sugar, served with vanilla ice cream

Cafe - Coffee

Solo - £2.45

Strong espresso coffee

Cappuccino - £2.95

Espresso with hot milk & topped with chocolate

Cortado - £2.95

Espresso coffee with a dash of milk

De Leche y Leche - £4.50

Coffee with condensed milk & hot milk

Chocolate Caliente - £3.95

Hot chocolate

Carajillo - £5.95

Espresso coffee & a dash of brandy

Café con Licor - £6.45

Coffee with a measure of liqueur topped with cream.

La Bumba - £6.45

Coffee with condensed milk, hot milk & a shot of liqueur 43

Selection of Tea - £2.95

Selection of English & herbal teas