

## Platos Principales- A la Carte Menu

<b>Bistec a la Pimienta o con Salsa de Queso Cabrales</b>	£14.95
Steak with peppercorn sauce or spanish blue cheese sauce	
<b>Pollo relleno con Espinacas y champiñones</b>	£9.95
Costa Dorada Chicken stuffed with spinach and mushrooms	
<b>Lubina con Hierbas y Vino Blanco</b>	£14.95
Sea bass with herbs and white wine	
<b>Salmón a la Plancha</b>	£9.95
Grilled salmon fillet with salad and new potatoes	
<b>Chuletas de Cordero</b>	£14.95
Lamb cutlets with grilled vegetables and sautéed potatoes	

## Set Menus

**Set Tapas Menu**—£19.75 or £21.95 including 1 house drink £19.75  
Suitable for groups of 4 +

**3 Course Set Menu** £24.90  
3 Course Meal + House Drink /£29.90

Vegetarian, children's & party options also available, please ask a member of staff for more details.

**Weekday Dinner Deals** (Mon-Thurs from 5pm)  
2 courses £14.95, 3 Courses £17.99  
*For individuals or groups of 4 max*

## Postres- Dessert Menu

<b>Crepes de Chocolate</b>	£5.95
Crepes with chocolate and almonds, served with ice cream	
<b>Tiramisu</b>	£4.50
Home made tiramisu	
<b>Crema Catalana</b>	£5.25
Spanish version of Creme Brulee	
<b>Tarta de Queso a la Fresa</b>	£5.25
Strawberry cheesecake	
<b>Flan de la Casa</b>	£4.95
Home made creme caramel	
<b>Macedonia de Fruta</b>	£5.50
Fresh fruit salad	
<b>Selección de Helados</b>	£4.95
Selection of ice-cream	
<b>Selección de Quesos</b>	£6.95
Selection of cheeses	

**Costa Dorada**  
SPANISH BAR & RESTAURANT

**Opening times**  
Mon- Fri: 12pm-3am  
Saturday: 5pm-3am  
Sunday: CLOSED

**Costa Dorada (UK) Ltd**  
47-55 Hanway Street  
London, W1T 1UX

t: 0207 631 5117 m: 07547 129 878  
e: [info@costadoradarestaurant.co.uk](mailto:info@costadoradarestaurant.co.uk)

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

## MENU

**Costa Dorada**

SPANISH BAR & RESTAURANT

Authentic Spanish Cuisine • Live Entertainment •  
Flamenco Show • DJ • Dance floor

Welcome to Costa Dorada. A unique meeting place where you can enjoy freshly prepared authentic Spanish cuisine and breathtaking live entertainment...

## Aperitivos- Nibbles & Starters

<b>Pan Rustico con Aciete de Oliva y Vinagre Balsámico</b>	£1.00
Rustic bread with olive oil & balsamic vinegar dip	
<b>Pan con Tomate</b>	£2.00
Slices of toasted bread topped with tomato.	
<b>Aceitunas Marinadas</b>	£1.50
Marinated olives	
<b>Patatas Fritas</b>	£2.50
French Fries	
<b>Ensalada Verde</b>	£3.50
Green side salad	
<b>Sopa del Día</b>	£3.50
Soup of the day	

**Weekday Dinner Deals** (Mon-Thurs from 12-5pm)  
**Tapas for two £9.99pp\***

6 selected tapas + 1 house drink

**Express Lunch £6.95pp\***

2 Courses: Soup/ Mixed Salad/ Chicken breast with Serrano ham topped with Manchego Cheese / Grilled Salmon with new potatoes

## Tapas to share

### Jamónes y Quesos -Spanish Cold Meats & Cheeses

<b>Manchego con Membrillo</b>	£6.25
Manchego cheese with quince jelly	
<b>Selección de Quesos</b>	£6.95
Selection of Cheeses- Manchego, Burgos and blue cheese	
<b>Plato Charcutero</b>	£8.50
Selection of hams-Salami, Chorizo Iberico, Salchichon, Serrano	
<b>Jamón Serrano</b>	£7.75
Mountain Cured Spanish Serrano Ham	

Discretionary 10% service charge will be added to your final bill  
 £2.50 cover will be charged for live entertainment

## Carnes y Aves- Meat Chicken Tapas

<b>Albóndigas en Salsa</b>	£5.50
Fresh homemade beef meatballs cooked in red wine sauce.	
<b>Solomillo de Cerdo con Pimientos Piquillo</b>	£6.95
Pork fillets with piquillo peppers	
<b>Chorizo al Vino</b>	£5.25
Spanish spicy sausages cooked in red wine	
<b>Croquetas de Pollo</b>	£4.75
Chicken croquettes made to our special recipe, bread	
<b>Chuletas de Cordero</b>	£3.00
Grilled lamb cutlets with rosemary sauce	
<b>Filletes de Pollo con Pimiento Verde, Ajo y Perejil</b>	£4.95
Chicken medallions with green peppers, garlic & parsley sauce	

**25% Off Food & Drink for Local businesses**  
 Mon-Thurs from 12pm- 3am

## Pescados y Mariscos- Fish & seafood Tapas

<b>Lomitos de Salmon con Finas Hierbas</b>	£5.50
Loin of salmon with fine herbs	
<b>Frito Mixto</b>	£7.50
Selection of deep fried whitebait, squid & prawns with Ali-Oli	
<b>Gambas al Ajillo</b>	£7.50
Peeled tiger prawns cooked in garlic, chili and white wine	
<b>Gambas a la Plancha</b>	£8.50
Grilled mediterranean tiger prawns	
<b>Mejillones</b>	£5.95
Mussels cooked with white wine, garlic and fresh tomato	
<b>Mejillones Marinera al Vino Blanco</b>	£5.95
Mussels cooked with white wine, parsley and onions	
<b>Pulpo a la Gallega (Galician style)</b>	£7.75
Pieces of octopus with sea salt, paprika, olive oil and potatoes	
<b>Calamares Fritos</b>	£6.95
Deep fried squid	
<b>Croquetas de Bacalao</b>	£4.75
Fresh salt cod croquettes, bread crumbed and deep fried	
<b>Pimientos Piquillos Rellenos con Delicias de Mar</b>	£6.25
Piquillo peppers stuffed with sea food	
<b>Vieras con Chorizo y Juliana de Verduras</b>	£7.95
Scallops with chorizo and vegetables	

## Verduras- Vegetable Tapas

<b>Salteado de Espinacas, Champiñones y Piquillos (V)</b>	£5.00
Sautéed spinach, mushrooms and peppers	
<b>Verduras a la Plancha (V)</b>	£5.00
Selection of grilled vegetables	
<b>Patatas Bravas (V)</b>	£4.50
Deep fried potatoes topped with spicy sauce	
<b>Patatas Ali-Oli (V)</b>	£4.00
Deep fried Potatoes served with garlic mayonnaise	
<b>Tortilla Española (V)</b>	£4.50
Traditional Spanish omelette with potatoes and onions	
<b>Berenjenas con Pisto (V)</b>	£5.00
Aubergine with ratatouille	
<b>Berenjenas Ali-Oli (V)</b>	£5.00
Aubergine served with garlic mayonnaise	
<b>Champinoñes al Ajillo (V)</b>	£4.50
Mushrooms cooked in white wine with garlic	
<b>Champinoñes Rellenos con Manchego y Cabrales (V)</b>	£4.95
Stuffed mushrooms with Manchego & blue cheese	

## Ensaladas- Salads

<b>Ensalada de Aguacate con Queso de Burgos</b>	£4.50
Avocado salad with Burgos cheese	
<b>Ensalada Española</b>	£4.50
Traditional Spanish style salad with tuna, tomato, onion, cucumber, carrots and boiled egg	
<b>Ensalada de Gambas con Aguacate</b>	£8.50
Mediterranean prawns with avocado salad	
<b>Salmon Ahumado con Aguacate</b>	£7.75
Fresh smoked salmon served with avocado	

## Paellas to share

Serves minimum 2 people, freshly prepared, please allow 25 mins cooking time, price quoted below is per person

<b>Paella Valenciana (House Special)</b>	£14.95
Saffron rice, chicken, seafood and shellfish	
<b>Paella Marinera</b>	£16.45
Saffron rice with Seafood	
<b>Paella Vegetariana (V)</b>	£11.45
Saffron rice with seasonal vegetables	