

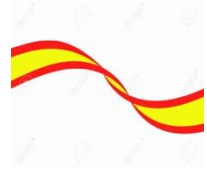


# ELIZABETH'S RESTAURANT

Established 1992



## TAPAS MENU



Bread & Olive Oil - 2.50  
EACH TAPA - 4.95 or TO SHARE - 8.50

Tabla de Jamon Iberico (only to share)  
Tabla Mixta - Jamon Iberico, Manchego y Tortilla (only to share)

### Fish & Seafood

Merluza con Cebolla Confitada – fillet of hake, white wine, onions, peppers, garlic (only to share)  
Gambas al Ajillo – prawns with garlic, white wine, parsley (peeled)  
Pulpo con Cachelos y Cebolla – octopus on a bed of potatoes & onion (Galician dish)

### Meat Free Tapas

Berenjenas Fritas, Queso de Cabra y Miel - fried aubergines, goats cheese & honey – Signature Dish  
Tortilla - Spanish potato omelette  
Huevos Revueltos con Champiñones – scrambled eggs with mushrooms  
Patatas Bravas - potatoes, with spicy tomato sauce

### Meaty Tapas

Confitado de Ternera y Champiñones – beef & mushroom stew with dumplings  
Pechuga de Pollo a la Cazuela – chicken breast pieces, bed of potatoes, peppers, onions, chilli & garlic  
Morcilla de Burgos – Spanish black pudding, apple sauce  
Chistorra al Vino – Spanish sausage in wine (Catalonian delicacy)

### Postres - Desserts

Queso Manchego con Membrillo – Manchego cheese with quince  
Crema Catalana - Spanish crème brulee  
Chocolate con Churros  
Torrijas (French toast) – bread slice soaked in egg & milk, pan fried, sugar on top