

Maple Wine Bar Murillo Restaurant Menu

TAPAS BANQUETS

All banquets served in two halves

Banquet No 1 (for two or more) (£17.95 per person)

Start with

Marinated Olives, Seafood Salad, Deep Fried Goujon of Hake Tartare Sauce, Vegetables Spring Rolls Sweet & Sour Sauce, Deep Fried Chilli Potatoes, and Tortilla Española.

Follow with

Fried Rice with Peppers, Peas, Onion, Garlic, Chicken & Prawns - Meat Balls with Saffron, Diced Potatoes & White Wine Sauce - Chicken Kebab Chilli Sauce & Diced Lamb Stew with Herbs, Garlic, Potatoes, White wine and Saffron Sauce.

Banquet No 2 (for two or more) (£21.95 per person)

As No 1 + Manchego Cheese Platter and Deep Fried Calamares

Banquet No 3 (for two or more) (£27.95 per person)

As No 2 + Cold Mediterranean Prawns + Serrano Ham & Salami Platter

Banquet No 4 (for two or more) (£35.95 per person)

Start with Serrano Ham & Melon, Cold King Prawns Mayonnaise Sauce, Deep Fried Calamares, Spring Rolls & Chicken Kebab Chilli Sauce.

Follow with Paella Catalana, Pisto Manchego with Lean Pork Cubes, in a Tomato Sauce & Medallions of Fillet Steak Peppercorn Brandy Sauce.

To Finish with

Seasonal Fruit Platter

If you wish to eat a traditional meal of starter and main course you can order your starters from the cold and hot tapas selection. Also you can have a selection of two tapas each as starter to share for £7.50 per person from the tapas mark with (). Or you can make a **TAPAS MEAL** by choosing a banquet, from above or choose three to four tapas each and sharing.*

ACOMPAÑAMIENTOS

PAN FRESCO DIP £2.75 (V)

Basket of Spanish bread with Olive Oil & Balsamic Vinegar dip

PAN CON AJO £2.75 (V)

Toasted Spanish baguette with olive oil, garlic & parsley (with cheese £3.25)

PAN CON ALI-OLI DIP £ 2.75 (V)

Sliced Spanish baguette with a garlic mayonnaise deep

PAN CATALANA £3.00 (V)

(Toasted Spanish baguette with tomato, olive oil & garlic), with cheese £3.75 with serrano ham £5.50 with smoked salmon £6.50 (bread & butter when eating a conventional meal of starters and main course is free)

(V) suitable for vegetarians (G) gluten free diet () tapas offer*

Please note: We Also do a Take away Tapas & Paellas Service.

A 10% service charge will be added to parties of 6 or more.

VAT is included

COLD TAPAS-COLD STARTERS

ENSALADA DE PIMIENTOS £6.45 Roasted peppers salad, marinated with olive oil, wine vinegar & herbs. (G) (V)

ENSALADA MIXTA £3.95 (Mixed or green salad.) (*) (V) & (G)

PLATO EMBUTIDOS SERRANO £8.50 Serrano ham, chorizo, salami, cured pork loin & Manchego cheese platter. (G)

BOQUERONES EN VINAGRE £4.95 Marinated fresh anchovies, diced garlic olive oil, parsley. (G)

PLATO DE JAMON SERRANO £7.95 Serrano ham platter. (G)

SERRANO HAM CON MELON £7.95 Serrano ham with seasonal melon. (G)

ENSALADA MURILLO'S £6.95 Rocket leaves, water cress, Manchego & Cabrales cheese flakes, pine kernel, our own herby dressing, croutons & crispy bacon. (G)

ACEITUNAS ALIÑADAS MIXTA £2.95 Mixed black & green olives with our own marinade. (V & G) (*)

LANGOSTINOS COCIDOS (4) £6.50 (6) £8.50 Cold Mediterranean prawns with mayonnaise sauce. (G)

PLATO DE QUESO MANCHEGO £4.95 Manchego cheese platter. (G) (*)

PLATO DE JAMON IBERICO £14.95 Iberico ham platter. (from the Iberian pig) (G)

SALPICON DE MARISCOS £6.95 Seafood salad marinated in olive oil & white wine vinegar. (G)

HOT TAPAS - HOT STARTERS

PATATAS A LA BRAVA £3.25 Deep fried potatoes, chilli and tomato sauce. (V) (G could be) (*)

BERENJENAS AL HORNO £4.95 Baked aubergines with tomato cheese sauce (V & G could be)

ARROZ TRES DELICIAS. £4.50 Fried rice with vegetables, prawns and chicken. (V & G could be) (*)

MEJILLONES MARINERA £7.50 Mussels, garlic, onions, parsley, cream & white wine. (V) (G)

BACALAO AL AZAFRAN £6.50 Salted cod in a saffron sauce. (V)

CALAMARES FRITOS £5.50 Deep fried calamares salsa tartara. (V)

GAMBAS REBOZADAS £6.95 Deep fried king prawns, salsa ali-oli. (V)

TIRAS DE PESCADO FRITAS £5.50 Strips of fresh hake deep fried, salsa tartara. (V) (*)

CHORIZO A LA SIDRA £5.75 Spanish fresh chorizo sautéed in cider & flambé with orujo. (G)

PINCHO DE POLLO £4.95 Grilled marinated chicken pieces with chilli sauce. (G could be) (*)

TOMATOES ASADOS £5.50 Caramelised roasted cherry tomatoes, with balsamic vinegar & basil. (V) (G) (*)

ALBONDIGAS JARDINERA £4.95 Home-made meat balls with vegetables saffron sauce. (*)

RIÑONES AL JEREZ £4.95 (Sautéed lamb kidneys in sherry sauce) (*)

CARNE EN SALSA DE TOMATE £5.25 Diced pork pieces cooked with tomato, garlic & white wine. (G) (*)

ESTOFADO DE BUEY AL RIOJA £5.95 Prime beef pieces stewed in a Rioja wine with carrots & diced potatoes.

GAMBAS AL AJILLO £6.95 Sautéed king prawns with garlic, chillies & olive oil. (G)

HIGADITOS DE POLLO £5.95 Pan fried chicken livers served on croutons.

PATATAS PAISANA £3.25 Boiled potatoes, basil, tomato, garlic & chillies. (V) (G) (*)

PATATAS A LO POBRE £3.25 Sautéed potatoes with onions, herbs & tomato. (V & G) with chorizo £4.50, with panceta £4.50 with chistorra £4.75 (*)

PATATAS FRITAS £2.75 (*) (V) Bowl of fries with mayonnaise sauce.

TORTILLA ESPAÑOLA £3.50 Spanish omelette. (V & G) (*)

CHAMPIÑONES AL AJILLO £4.75 Sautéed mushrooms, garlic, white wine. (V) (*)

ESPINACAS CON GARBANZOS £4.95 Fried spinach, sultanas, onions, spices & chickpeas. (V & G) (*)

POLLO AL AJILLO £4.95 Chicken pieces, sautéed with garlic, parsley & white wine. (*) (G)

CORDERO A LA SEGOVIANA £4.95 Slow roasted leg of lamb, blasted with herbs, garlic & white wine, diced into cubes with diced potatoes, in a wine saffron sauce. (*)

POLLO AL CABRALES £5.95 Sautéed diced chicken breast with cream, white wine & Cabrales cheese. (G)

SPARE RIBS £5.25 (Spanish style ribs) (*)

MEJILLONES AL QUESO £6.95 Grilled Mussels with garlic, tomato, sauce & cheese.

GAMBAS AL PIL-PIL £7.25 King prawns in a Pil-Pil sauce. (G)

PIMIENTOS DEL PIQUILLO £6.95 Stuffed piquillo peppers with flakes of hake in tomato, béchamel sauce, with grated cheese.

LENTEJAS CON CHORIZO £4.95 A stew of lentils with chorizo, black pudding & panceta. (*)

CHAMPIÑONES AL CABRALES £5.95 Sautéed mushrooms with cream and Cabrales cheese. (V)

SARDINAS A LA PLANCHA £5.75 Grilled sardines. (*)

BROCHETA DE POLLO Y GAMBAS £7.95 Chicken

VAT is included

THE MAINS**PAELLAS & RICE**

- PAELLA VALENCIANA (for two) (G)** £22.50
A traditional paella featuring seafood, chicken, pork, chorizo, diced peppers, onion, garlic, tomato, peas, beans, saffron & white wine.
- PAELLA FACIL A LA CATALANA (for two) (G)** £25.90
Easy paella easy because every thing is peeled, with Prawns, scampi, squids, hake, crayfish, mussels, chicken, pork, chorizo, & the usual sofrito.
- PAELLA MARINERA (for two) (G)** £26.95
A seafood paella, with prawns, mussels, squids, fresh fish, cutlet fish, Dublin bay prawns and the sofrito of diced peppers, onions, garlic, tomato, peas, beans, saffron & white wine.
- PAELLA DE POLLO Y CARNE (for two) (G)** £24.00
The traditional paella with chicken, pork, chicken wings, chorizo & the sofrito of diced peppers, onions, garlic, tomato, peas, fine green beans, saffron & white wine.
- PAELLA VEGETARIANA (G) (V) (for two)** £20.95
Vegetarian paella with assorted vegetables, asparagus, artichokes hearts, spinach & the sofrito of diced peppers, onions, garlic, tomato, peas, green beans, saffron & white wine.
- PAELLA REYNA (for two) (G)** £42.50
Lobster paella accompany with scallops, king prawns, scampi & mussels.
- ARROZ CON POLLO Y GAMBAS (G)** £16.95
Rice dish from Alicante, cooked with white wine, tomato, onion, peppers, paprika, chicken pieces & tiger prawns.
(Please Allow 25/30 min for Paellas Thank you.)

LOS PESCADOS**FISH DISHES**

- BACALAO FRESCO AL HORNO** £14.95
Baked cod fillet, topped with a parsley butter sauce.(G)
- LA LANGOSTA PARRILLA** £24.95
Whole lobster simply grilled with herb butter & served with a rich mussel & prawn sauce..(G)
- ZARZUELA A LA CATALANA (G could be)** £17.50
A traditional Catalan seafood dish of prawns, mussels, squids, scallops, fresh market fish stewed in a fish stock with a touch of garlic, saffron, diced tomatoes, and Cava wine, served with croutons.
- SALMON A MI GUSTO** £14.50
Poached salmon fillet on a bed of crushed potatoes, sun dried tomatoes, black olives, drizzled with a tomato sauce.(G)
- VIEIRAS CON JAMON SERRANO** £17.95
Scallops wrapped with serrano ham & sage, pan fried and served with a tomato concase.
- BACALAO, VIEIRAS Y COLAS DE CANGREJO** £19.95
CON FABAS BLANCAS Fresh cod, scallops & fresh water crayfish tails in a light cream & mustard sauce.

LAS AVES Y CARNES**MEAT & POULTRY**

- PECHUGA DE PATO A LA SEVILLANA** £16.50
Magret of duck with Seville orange sauce.(G)
- COSTILLAR DE CORDERO A MI ESTILO** £16.95
Roasted rack of lamb with red wine & mint sauce.
- SOLOMILLO DE BUEY COMO LE GUSTA AL CHEF** £19.95
Grilled fillet steak, filled with king prawns, topped with a rich red wine & dried mushrooms sauce.
- POLLO MURILLO'S** £14.50
Chicken supreme filled with spinach, serrano ham, shallow fried, topped with tomato sauce, aubergine & cheese.

Meat & poultry continue next page

ENTRECOTE A LA PARRILLA (G)**£15.95***Grilled sirloin steak cooked to your liking & garnished with grilled tomatoes & mushrooms.***SOLOMILLO DE BUEY PARRILLA (G)****£17.95***Grilled fillet steak, cooked to your liking & garnished with grilled tomatoes & mushrooms.***POLLO Y GAMBAS A LA NATA CON MOSTAZA****£17.50***Chicken fillet and king prawns in a creamy tomato and mustard sauce..**All the above dishes are served with vegetables and potatoes with the exception of rice dishes.***EXTRA FOR YOUR STEAKS***Peppercorns & Brandy Sauce £2.50 Chasseur Sauce £2.25 Red Wine & Onions Sauce £2.25
Cabrales cheese sauce £2.95***LAS PASTAS*****SPINACH & RICOTTA LASAGNE (V)** An inspired version of the real lasagne but meat free with baby spinach, chickpeas & fresh Italian ricotta cheese cooked with onions & fresh garlic is sandwiched between layers of delicious fresh egg pasta. Oven baked with a cheese topping this gastronomic delight is served with parmesan cheese. (Starter) £6.95 (Main) £9.95****THE REAL LASAGNE** Here comes the real thing this one is with succulent best beef mince, herbs, onions, tomatoes, béchamel sauce & lots of parmesan cheese. (Starter) £5.95 (Main) £9.95****CHICKEN & CHORIZO PASTA** Spanish chorizo sausage & prime chicken breast form the basis of this pasta sauce. Cooked with tomatoes, onions, paprika & garlic all gently reduced in olive oil to create a delightful sauce for the pasta of your choice. Farfalle, Tagliatelle, Penne or Spaghettis served with parmesan cheese. (Starter) £7.95 (Main) £10.95****SPAGHETTI ALLA VONGOLE** Spaghetti with baby clams, in a tomato, garlic, chilli, & parsley sauce. £11.50****SALMON PASTA** Cubes of fresh salmon cooked in a rich tomato & cheese sauce & your choice of pasta as above. (Starter) £7.50 (Main) £11.95****SEAFOOD PASTA** Mussels, cockles, squids & prawns are the basis of this sauce cooked in olive oil with garlic & chillies, lots of parsley & black peppercorns with the pasta of your choice. Tagliatelle, Penne, Spaghetti or Farfalle. (Starter) £8.95 (Main) £13.95***TWO SOUPS AVAILABLE DAILY £4.50****BOCATAS & PANNINIS****(Open Baguettes) (Served every day till 6.00pm)***(Served with Bread & Butter)****BRIE ON PANNINI** £6.95 Toasted pannini, with St. Tropez Brie cheese, Spanish tomato, chives mayonnaise & freshly salad garnish.****BACON LETTUCES & TOMATOES** £6.95 With mayonnaise sauce & salad garnish, on Bocata bread****CHICKEN & BACON** £ 6.95 Served with horseradish mayonnaise & salad garnish, on bocata bread.****SMOKED SALMON** £7.95 Bocata bread, topped with smoked salmon, served on a crispy salad, with our own Mediterranean dressing****GRILLED STEAK BOCATA** £6.95 Chargrilled steak, on bocata bread, with caramelised red onions.****GRILLED TARRAGON CHICKEN BREAST** £6.95 Grilled tarragon marinated chicken breast, on bocata bread, with lettuce & mayonnaise***Patatas Fritas with Mahonesa Salsa £ 2.75****(Fries with Mayonnaise Sauce)***VAT is included*

BOCADILLOS

SPANISH

SANDWICHES

BOCADILLO DE CHORIZO (Red Salami).
BOCADILLO DE TORTILLA (Spanish Omelette with Mayonnaise sauce).
BOCADILLO DE SALCHICHON (Salami)
BOCADILLO DE JAMON SERRANO (Spanish Ham & Tomato).
BOCADILLO DE CALAMARES (Deep fried Calamares with tartare sauce).
BOCADILLO DE POLLO Y BACON (Grilled Chicken & Bacon Mayonnaise).
BOCADILLO DE QUESO MANCHEGO (Manchego Cheese and Tomato).
BOCADILLO DE LOMO (Grilled Pork Loin).
BOCADILLO DE SALCHICHAS (English Sausage Mini Baguete).
BOCADILLO DE MORCILLA (Bury black pudding with English mustard)
Fries with Mayonnaise £2.75

TAPAS SPECIAL

Choose any 3 tapas £10.95 any 4 £12.95 per person only, from dishes mark with (). This offer is available all day Sunday to Thursday and up to 7.00 pm, on Friday and Saturday.*

*Orders to be taken before 7.00 pm on these dates
A 10% service charge will be added to parties of 6 or more*

NEW OFFER COMING SOON

*To beat the credit crunch we are launching a three courses all day menu for £12.50
This menu will be available on Sunday after 6 pm and all day Tuesday to Thursday*

**GIFT VOUCHERS THE IDEAL GIFT
ARE AVAILABLE HERE FOR**

marplegiftvoucher.com - restaurantsvoucher.com

Parties of ten or more are welcome but please note that for weekends (Friday, Saturday) menus have to be pre-order and a deposit of £10.00 per person paid with Booking.

Sunday roast served every Sunday 12.00 pm til 6.00 pm

Breakfast is served every day from 10.00 am to 12.00 pm

*VAT is included
A 10% service charge will be added to parties of 6 or more.*

THANK YOU FOR DINING WITH US

Los Postres (Desserts)

Chocolate Fudge (hot or cold)

Chocolate Brownie

Today's Cheese Cake

Flan de la Casa (cream caramel)

Fresh Fruit Salad

Knickerbockerglory (fruit salad, ice cream, cream & our own berries sauce)

Pineapple with Triple Sec

Fresh Strawberries

Pudding de la Casa (A cream caramel based pudding with boundoires biscuits and Licor 43).

All desserts serve with your choice of cream or ice cream.

ALL DESSERTS £4.50

LOS CAFÉS

COFFEE

Café de Cafetera (filter coffee served with cream) £2.00

Cappuccino £2.00 Gran Cappuccino £2.25

Café con Leche £1.75 Café Solo £1.75

Café Cortado £1.75 Café Late £2.50

Carajillo café with brandy £4.50

Liqueur Coffee with cream from £4.50

VAT is included

THANK YOU FOR DINING WITH US