



LA RUEDA

SPANISH TAPAS BAR

PARA PICAR

MARINATED OLIVES (GF,VE)	£4.00
BREAD & ALI-OLI (V)	£4.00
PAN CON CHORIZO	£4.00
PAN CON TOMATE (V,VE)	£4.00

CHEF SPECIALITY

GALICIAN BAKED CHEESE MASHROOMS AND CRISPY BREAD	£11.00
GRILLED ANCHOVIES WITH PEPPER SOUCE	£9.50
GALICIAN STYLE OCTOPUS(GF)	£15.00

PAELLAS

Traditional paella with Calasparra rice, saffron, and homemade stock—freshly prepared, so please allow around 30 minutes.

BLACK SQUID INK PAELLA (GF) Octopus, Ali-Oli & Black Squid Ink Rice.	£18.00
SEAFOOD PAELLA (GF) Spanish Rice, Monkfish, Squid, Mussels & King Prawns.	£18.50 p/person
MEDITERRANEAN PAELLA (GF,V,VE) Grilled Aubergine, Zucchini, Cauliflower, Tenderstem Broccoli & Red Peppers infused with smoked rosemary.	£16.00 p/person
CORAL CHICKEN PAELLA (GF) Farm-raised Chicken, spanish rice & red pepper infused with smoked rosemary. Add Seafood for £4 per person.	£17.00 p/person

LARGE PLATES

GRILLED RIBEYE (250GR) CHOOSE YOUR SAUCE: CHIMICHURRI, PEPPERCORN & ROQUEFORT	£19.00
ADD POTATOES+PADRON PEPPERS £4	
GRILLED PLUMA IBERICA WITH OPORTO GRAVY (200GR)	£19.00
ADD POTATOES+PADRON PEPPERS £4	
GRILL LAMB CHOPS	£25.00
ADD POTATOES+PADRON PEPPERS £4	
ROASTED SEA BASS WITH GARLIC	£19.00
ADD POTATOES+PADRON PEPPERS £4	

SALADS

MIX OF TOMATO WITH TUNA & SERRADO PICKLE SALAD	£13.00
MIX LEAFS,MIX OF TOMATO, SERRANO HAM, MOZARELLA, FIGS & ROSEMARY OIL.	£13.00

TAPAS CROQUETAS

SPANISH HAM CROQUETAS	£8.00
CHICKEN CROQUETAS	£8.00
CHEESE CROQUETAS	£8.00
MUSHROOM CROQUETAS	£8.00



SPANISH TORTILLA (GF,V)	£8.00
CHORIZO TORTILLA (GF)	£8.50
PATATAS BRAVAS (GF,V,VE)	£8.00
GARLIC MUSHROOM (V,VE)	£8.00
PADRON PEPPERS (GF,V,VE)	£8.00



CALAMARES A LA ROMANA	£8.00
GAMBAS AL PIL-PIL, SAUTEED IN GARLIC & CHILLI (GF)	£9.50
CHIPIRONES (BABY SQUID) Your choice: Grilled or Crunchy Fried	£8.50
MARINATED ANCHOVIES IN VINEGAR	£7.50



GRILLED CHICKEN WINGS (GF)	£7.50
SLOW COOKED PORK RIBS (GF)	£9.00
CHORIZO AL VINO	£8.00

CHARCUTERIE BOARDS

IBERICO HAM Thinly sliced Spanish Iberico ham.	£15.00
CHORIZO IBERICO AND SACCHICHON Sliced spicy iberico chorizo.	£12.50
MANCHEGO CHEESE BOARD Aged Manchego cheese with a nutty profile.	£12.00
MIXED BOARD A combination of Serrano ham, chorizo iberico, salchichón ibérico	£20.00

DESSERTS

CHURROS	£8.00
SANTIAGO ALMOND CAKE	£8.00
DARK CHOCOLATE MOUSSE WITH FRESH BERRIES (V,VE,GF)	£8.00
CREMA CATALANA (V,VE,GF)	£8.00
ADD A SCOPE OF ICE CREAM ASK FOR FLAVOURS	£2.00

Offer valid Monday to Friday till 8pm
3 Tapas for £21.00
6 Tapas for £40.00

ALLERGY ADVICE: For any questions about allergies or ingredients please consult your waiter.
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT
V (Vegetarian), VE (Vegan) & GF (Gluten Free)



LA RUEDA

SPANISH TAPAS BAR

DIGESTIFS 25ml

Tio Pepe	£5
Limoncello	£5
Amaretto	£5
Otaola	£5

COCKTAILS

Margarita £12 Jose Cuervo, Triple sec & lime
Aperol Spritz. £12 Aperol, Freixenet & soda
Maitai £12 White rum, dark rum, lime juice, orange curaçao, orgeat syrup
Espresso Martini £12 Absolut, Licor 43 & fresh espresso
Spanish G&T £11 Beefeater, Franklin & Sons Tonic, lemon, rosemary & juniper
Mojito £12 Bacardi, mint & lime
Negroni £12 Beefeater, Campari & Martini Rosso
Piña Colada £12 Malibu, Bacardi, pineapple & coconut
Caipirinha £12 Cachaça, sugar & lime
Pornstar Martini £12 Absolut, Freixenet & passion fruit
Zombie £12 White rum, spice rum, dark rum, apricot brandy, pineapple juice
Long Island Iced Tea £12 Vodka, gin, rum, silver tequila, triple sec
Mocktail £6 Of your choice

SPARKLING WINE

SPANISH	175ml/Bottle
Cava Cordon Negro	8.50 32
Freixenet Rosé	8.50 34
Josep Coca Brut Organic	36
FRENCH	
House Champagne	65
Moët & Chandon	90
Laurent Perrier Rosé	190

WINES

WHITE	175ml/Bottle
House White	7 26
La Vivienda Macabeo	8 28
Vina	8.50 29
Torres Vina Esmeralda	30
Demuerte Savignon Verdejo	32
Goru Chardonnay	36
Entreflores Albarino	46
ROSE	
La Vivienda Rose	7 28
Vina	8 30
Homenaje	9 34
RED	
House Red	6.50 26
La Vivienda tempranillo	7.50 31
Campo viejo Rioja Reserva	9 33
Marques De Caceres	36
Vina Cerrada Rioja	39
Familia Torres Clos Ancestral	56
Manoso Rioja Gran Reserva	63

SANGRIA

	Glass/Jug
RED SANGRIA	8 25
WHITE SANGRIA	8 25

BEERS

	1/2 Pint/Pint/Bottle
Estrella Pint	4 7
Mahou Pint	3.50 6.50
San Miguel	6
Corona	6
Damm Lemon	6
Nastro Azurro Peroni	6
Desperados	6
Galicia Alcohol Free	4

CIDERS

	Bottle
	6.5
Apple, Strawberry & Lime	

SOFT DRINKS

	Small/Large
Water Still	2.50 4.75
Water Sparkling	2.50 4.75
Coca Cola	3.2
Tonic Water	3.2
Sprite	3.2
Diet Coke	3.2
Cranberry Juice	3.2
Passion Fruit Drink	3.2
Lychee Juice	3.2
Orange Juice	3.2
Pineapple Juice	3.2
Red Bull	4
Sugar Free Red Bull	4

SUMMER ON THE ROOF

2 FOR 1 COCKTAIL

2 BEERS FOR £7.50

JUG OF SANGRIA £15.00

1/3 off on all bottle of wine/sparkling and champagne

ALLERGY ADVICE: For any questions about allergies or ingredients please consult your waiter.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT

V (Vegetarian), VE (Vegan) & GF (Gluten Free)

@larueda_clapham