

# Maria's Tortilla

*Spanish Beers - Vinos - Cava - Sherries - Gins - Coctails - Tapas - Pintxos - Sangria*

120 LORDSHIP LANE, EAST DULWICH, SE22 8HD

TASTES LIKE MORE - YOU WILL BE BACK

## Hours

Monday	11am - 11pm
Tuesday	Closed
Wednesday	11am - 11pm
Thursday	11am - 11pm
Friday	11am - 11pm
Saturday	9am - 11pm
Sunday	9am - 10.30pm

Take out coffee

Come inside and check our  
board for specials

Join us for the weekend breakfast

ONCE YOU'VE TRIED IT YOU WILL WANT MORE

We accept most major credit cards

# Menu

## Traditional Tortilla

Authentic and delicious potato omelette made with free range eggs.

Plain £5.00

With mushrooms £5.50

With Bakalao (salted cod) £6.00

With red peppers £5.50

## Homemade croquets

Scrumptious and creamy made with béchamel.

With bakalao £6.00

£6.00

With Iberico ham

£5.50

With mushrooms

## Boards

## Meaty tapas/pintxos

### **Txistorra**

Chorizo from the Basque country pan fried and served on skewers.

£5.00

### **Chorizo in cider**

Delicious semi cured chorizo cooked in olive oil and Spanish cider with smoked pimenton.

£6.50

### **Gilda**

A great combination of high quality Cantabric anchovy with a crisp chilli and a manzanilla olive.

£2.00

### **Chicken in garlic and wine**

Delicious free range chicken thigh meat cooked in garlic thyme and white wine sauce.

£6.50

### **Diablo wings**

Big free range chicken wings served in a hot spicy sauce and a side of aioli.

£6.00

### **Albondigas (Meatballs)**

Lean beef meatballs with herbs and spices smothered in our secret recipe delicious beefy tomato based sauce.

£6.50

### **Chicken Pintxo moruno**

Traditional pintxo with free range chicken breast marinated in a Moorish blend of spices and pan grilled on 2 skewers.

£8.50

### **Lamb Pintxo moruno**

Traditional pintxo with succulent lamb marinated in a Moorish blend of spices and pan grilled on 2 skewers.

£9.50

### **Morcilla (Black pudding from Burgos)**

£4.50

An appetizing platter with Iberico ham, chorizo, lomo, Manchego and Idiazabal cheese, quince paste and grapes.

For two people

**£ 9 . 0 0**

For four people

**£ 1 6 . 0 0**

## *Veggie tapas/pintxos*

### **Quail eggs in vinaigrette**

Organic quail eggs in a tangy vinaigrette.

**£ 4 . 5 0**

### **Padron peppers**

Juicy peppers lightly fried in extra virgin olive oil, seasoned with sea salt.

**£ 5 . 0 0**

### **Russian salad**

Made with creamy potatoes, peas, carrots, roasted red peppers and olives.

**£ 4 . 5 0**

### **Pisto**

A delicious vegetables stew (courgettes, aubergines and peppers) in a tangy tomato sauce.

**£ 5 . 5 0**

### **Goat cheese bites with blueberry**

Scrumptious fried goat cheese with a rich blueberry sauce.

**£ 5 . 5 0**

### **Olives**

Mixed olives marinated in fresh herbs and extra virgin olive oil.

**£ 4 . 5 0**

Delicious black pudding stuffed with onion, garlic, paprika, oregano and rice. Served with olive bread.

### **Chickpeas with chicken and chorizo**

A traditional Spanish dish packed with flavour.

**£ 7 . 5 0**

## *Seafood tapas/pintxos*

### **Gambas al ajillo**

Large succulent king prawns cooked in garlic and white wine.

**£ 7 . 9 5**

### **Calamares**

Lightly floured, deep fried calamari rings. Served with aioli.

**£ 7 . 0 0**

### **Giant wild prawns a la plancha**

Pan grilled wild prawns drizzled with garlic and parsley oil.

**£ 1 5 . 0 0**

### **Whitebait**

Fresh and crisp whitebait lightly fried.

**£ 6 . 5 0**

### **Pulpo a la Gallega**

Tender octopus with pimenton and extra virgin olive oil, served on boiled potatoes.

**£ 1 5 . 0 0**

### **Mediterranean salad**

Fresh crispy lettuce, cucumber, tomatoes, spring onions, tuna, quail egg and olives dressed in a vinaigrette sauce.

**£ 6 . 5 0**

### **Patatas bravas**

Deep fried potatoes served with our special unrivaled recipe garlic and chili tomato based sauce.

**£ 4.50**

### **Goat cheese with caramelized onions and sherry sauce**

Creamy goat cheese with caramelized onions, topped with Pedro Ximenez sherry sauce.

**£ 4.50**

### **Lentils with veg**

Hearty, flavorful braised lentils cooked on a slow heat, with fresh vegetables.

**£ 5.00**

### **Pan Tumaca**

Grilled tomato bread with garlic, fresh tomato and extra virgin olive oil.

**£ 4.00**

## **Coffee**

Espresso

**£ 1.90**

Americano

**£ 2.50**

Macchiato

**£ 2.50**

Cortado

**£ 2.50**

Cappuccino

**£ 2.70**

Doppio

**£ 3.00**

Mocha

**£ 2.70**

Carajillo (with brandy)

**£ 5.30**

Café con leche

**£ 2.70**

## **Desserts**

### **Basque cake**

**£5.50**

A light and delicious cake from the Basque Country made with soft sponge and filled with vanilla creamy pastry with a hint of lemon

### **Tarta de Santiago**

**£5.50**

Smooth torte with wonderfully moist almonds and citrus flavors

### **Crema Catalana**

**£5.50**

The traditional custard from Catalonia, with a hint of citrus and cinnamon and a caramelized topping.

### **Churros con chocolate**

**£5.50**

Light and crisp fried dough, sprinkled with sugar, served with hot chocolate.

## **Tea**

English Breakfast

Green tea

Oolong tea

Earl Grey

Matcha & Sencha

Peppermint

Rooibos(caffeine free)

Pot for 1

**£ 2.00**

Pot for 2

**£ 3.50**

Pot for 3

**£ 5.00**