

ALL TAPAS £4.45 EACH OR DEAL

**3 TAPAS
£12.45**

**5 TAPAS
£20.45**

**7 TAPAS
£27.45**



ENSALADAS £11.95

- 47 **Ensalada de Pollo y Bacon**
Grilled chicken & bacon served on a bed of leaves with honey & mustard dressing & garlic croutons
- 48 **Ensalada Halloumi a la Parilla**
Grilled halloumi served on a bed of leaves & garlic croutons

COLD TAPAS

- 1 **Aceitunas Mixtas** - Mixed olive in olive oil and garlic
- 2 **Manchego Queso** - Manchego cheese on a bed of rocket
- 3 **Jamón Serrano** - Spanish serrano ham on a bed of rocket
- 4 **Bruschetta** - Tomatoes, red onion & fresh basil on toasted ciabatta with olive oil and balsamic vinegar
- 5 **Halloumi** - Grilled Halloumi on a bed of salad with homemade salad dressing
- 6 **Bonquerones** - Salted anchovies in olive oil on a bed of rocket leaves
- 7 **Tres Colores** - Piquillo peppers, mozzarella & artichoke with balsamic vinegar
- 8 **Ensalada de Queso Feta** - Tomatoes red onion & fresh parsley with olive oil topped with feta cheese
- 9 **Ensalada de Aguacate** - Avocado, artichoke, tomato & fresh parsley with olive oil
- 10 **Garbanzoz Ensalada** - Chickpeas, red onion, tomato & fresh parsley with olive oil & herbs
- 11 **Ensalada Mozzarella** - Mozzarella with basil & tomato
- 12 **De Humus** - Humous served with warm pitta bread

- 20 **Calamares a la Romana** - Battered fried squid with garlic dip
- 21 **Mejillones Marinera** - Green mussels in tomato & garlic sauce
- 22 **Alitas de Pollo al Diablo** - Chicken wings in tomato & garlic sauce
- 23 **Pollo al Ajillo** - Chicken breast cooked in white wine & saffron
- 24 **Albóndigas** - Meatballs with chickpeas in tomato & garlic sauce
- 25 **Burrito de Pollo** - Chicken breast, cheese, mushrooms & peppers in a filo pastry wrap
- 26 **Burrito de Jamón** - Ham, cheese, mushrooms & peppers in a filo pastry wrap
- 27 **Rollos de Queso** - Feta cheese & fresh parsley rolled in filo pastry
- 28 **Enpanadillas de Atún** - Tuna fish wrapped in puff pastry on a bed of rocket leaves
- 29 **Vegetales Mixtos** - Mixed vegetables topped with salsa & cheese
- 30 **Setas Empanadas** - Breaded mushrooms with garlic dip
- 31 **Tortilla Española** - Spanish potato & onion omelette
- 32 **Cazos de Pollo** - Chicken dippers with BBQ sauce

- 33 **Chorizo Diablo** - Spanish sausage cooked in white wine & olive oil
- 34 **Chorizo y Garbanzos** - Spanish sausage & chickpeas cooked with tomato & garlic sauce
- 35 **Nachos de Carne Chile** - Chilli beef on a bed of tortilla chips with garlic dip
- 36 **Estofado de Res** - Slow cooked stewing beef in gravy with onions, carrots & swede topped with sauté potatoes
- 37 **Gambas al Ajillo** - King prawns cooked in olive oil & garlic
- 38 **Cazos de Pescado** - Fish dippers with garlic sauce
- 39 **Buñuelos de Vegetales Mixtos** - Mixed vegetables fried in batter
- 40 **Champiñones al Ajillo** - Mushrooms cooked in creamy garlic sauce served on toasted ciabatta bread

**FAJITAS MEXICANOS
£13.95**

- 41 **Fajitas de Pollo**
Chicken cooked with onion, peppers & Mexican jalapeno in a warm tortilla wrap served with corn on the cob, rice & sour cream
- 42 **Fajitas de Carne Chile**
Chilli con carne in a warm tortilla wrap served with corn on the cob, rice & sour cream
- 43 **Fajitas de Carne**
Rump steak cooked with onion, peppers & Mexican jalapeno in a warm tortilla wrap served with corn on the cob, rice & sour cream
- 44 **Fajitas Medallón de Cerdo**
Pork medallion cooked with onion, peppers & Mexican jalapeno in a warm tortilla wrap served with corn on the cob, rice & sour cream
- 45 **Fajitas de Gambas**
King prawns cooked with onion, peppers & Mexican jalapeno in a warm tortilla wrap served with corn on the cob, rice & sour cream
- 46 **Fajitas Vegetarians**
Aubergine, courgette, onion, peppers & Mexican jalapeno in a warm tortilla wrap served with corn on the cob, rice & sour cream

**PAELLAS
TRADITIONAL SPANISH DISHES
(FOR 2 PEOPLE)**

- 49 **Paella de Carne** £25.95
Paella with mixed meat
 - 50 **Paella de Pescade** £25.95
Paella with mixed fish (mixed seafood, fish fillet, mussels & king prawns)
 - 51 **Paella del Ritmo** £25.95
Paella with mixed fish & meat
 - 52 **Paella Verduras** £18.95
Paella with mixed seasonal vegetables
- EXTRA PERSON £12.95**
All paella served with side salad

CASA ESPECIALES

- 53 **Chilli Con Carne** £12.95
Chilli con carne served with rice
- 54 **Filete de Cadera** £15.95
Sirloin steak served with peppercorn sauce, chips, peas, mushrooms & onion rings
- 55 **Perchuga de Pollo** £15.95
Grilled chicken cooked in a creamy white wine, mushroom & garlic sauce served with seasonal vegetables & potato wedges
- 56 **Brochetas de Pollo** £14.95
Chicken on a skewer with onions & peppers topped with tomato & garlic sauce, served with rice & corn on the cob
- 57 **Pollo y Pasta de Hongos** £12.95
Pasta tagliatelle with chicken & mushrooms in a creamy sauce served with garlic bread
- 58 **Tagliatelle Boloñesa** £11.95
Pasta tagliatelle topped with bolognese sauce topped with cheese served with garlic bread
- 59 **Tagliatelle con Salsa de Tomate** £11.95
Pasta tagliatelle with tomato & garlic sauce topped with parmesan cheese & served with garlic bread
- 60 **Berenjena al Horno** £11.95
Grilled aubergine with tomato & garlic sauce topped with parmesan & cheddar cheese baked in the oven, served with garlic bread
- 61 **Ritmo Hamburguesa Especial** £11.95
100% beef burger topped with lettuce, tomato & garlic mayonnaise served with chips & onion rings
- 62 **Solomillo de Cerdo** £16.95
Pork medallions wrapped in bacon topped with melted cheese served on a bed of creamy pasta tagliatelle
- 63 **Parillade de Carne** £21.95
Mixed Grill - rump steak, pork medallion, chicken breast & spicy Spanish sausage served with chips, peas & mushrooms topped with onion rings
- 64 **Pez Espada a la Planch** £16.95
Grilled swordfish fillet cooked with crushed baby potatoes & garlic served with sun-dried tomatoes & courgettes in olive oil
- 65 **Merluze Filete** £16.95
Grilled hake fillet cooked with crushed baby potatoes & garlic served with sun-dried tomatoes & courgettes in olive oil
- 66 **Salmón a la Parilla** £16.96
Grilled salmon served with seasonal vegetables & boiled potatoes
- 67 **Plato Mixto de Pescado** £22.95
Fish fillet, king prawns (in shell), green mussels (in shell) & battered calamari served with side salad & garlic potatoes

HOT TAPAS

- 13 **Patatas al Horno** - Potato cubes baked with herbs and served with spicy tomato sauce
- 14 **Patatas Bravas** - Potato wedges with alioli sauce
- 15 **Calabacin a la Plancha** - Grilled courgette with tomato, onion & garlic sauce
- 16 **Brenjenas con Salsa Tomate** - Grilled aubergine with tomato, onion & garlic sauce
- 17 **Jalapeños** - Breaded fried jalapenos stuffed with cream cheese
- 18 **Dátiles con Bacon** - Dates wrapped in bacon on a bed of rocket leaves
- 19 **Langostinos Maltratadas** - Prawns in batter with sweet chilli dip

POSTRES DESSERTS £5.45

- 68 Crema Catalana**
Crème brûlée a traditional Spanish dessert
- 70 Apple Pie**
Served warm with custard
- 72 Mixed Ice Cream**
Three scoops of ice cream - vanilla, chocolate & strawberry topped with cream & strawberry or chocolate sauce.
- 69 Chocolate Fudge Cake**
Served warm with cream or ice cream
- 71 Chocolate Fudge Glory**
Chunks of chochoalte fudge cake topped with vanilla ice cream and chocolate sauce.
- 73 Cheesecake**
Served with a scoops of ice cream.



- Mixed Olives
Mixed Fruit Place
Mixed Nuts
Garlic Bread
Garlic Bread with Cheese
Chips

BAR SNACKS £3.45

- Nachos with Sour Cream
Nachos with Alioli Sauce
Nachos with Salsa & Cheese
Nachos with Salsa & Jalapeno Chilli
Onion Rings
Rice

CON ALCOHOL ALCOHOLIC COCKTAILS

REGULAR: £7.45; LARGE: £9.95; JUG: £15.95

Only available in regular size; **Jug only; *Regular £8.95.*

RITMO SPECIAL

Bacardi, Rum, Gin, Apricot Brandy, Lime Juice, Passion Fruit, Orange Juice, Pineapple Juice & Grenadine

VIVA ESPAÑA

Licor 43, Vodka, Cream, Passion Fruit & Grenadine

RITMO DE LA NOCHE

Vodka, Rum, Lemon Juice, Passion Fruit & Cranberry Juice

SWIMMING POOL

Vodka, Malibu, Blue Curacao, Cream & Pineapple Juice

EL TORITO

Tequila, Licor 43, Cream, Coconut Cream, Pineapple Juice, Passion Fruit & Blue Curacao

SEX ON THE BEACH

Vodka, Archers, Lemon Juice, Cranberry Juice & Pineapple Juice

SEX AND CITY

Malibu, Vodka, Apricot Brandy, Pineapple Juice, Orange Juice & Grenadine

PINA COLADA

Bacardi, Malibu, Pineapple Juice, Cream & Grenadine

TEQUILA SUNRISE

Tequila, Lemon Juice, Orange Juice & Grenadine

43ER CAIPI

Licor 43, Dark Rum, Lime Cordial, Brown Sugar, Mint, Lime Juice & Soda

MOJITO

Tequila, White Rum, Lime Cordial, Brown Sugar, Mint, Lime Juice & Soda

SUMMER TIME

Bacardi, Malibu, Pineapple Juice, Orange Juice, Grenadine & Mint Liqueur

ACAPULCO

Tequila, Cointreau, Pineapple Juice, Lime Juice & Fresh Mint

ADIOS AMIGOS

Vodka, Rum, Apricot Brandy, Lemon Juice, Orange Juice, Passion Fruit & Grenadine

CUBA LIBRE DEL RITMO

Rum, Bacardi, Lime Cordial, Brown Sugar, Lime Juice & Cola

WHITE RUSSIAN*

Vodka, Cointreau, Cream & Crushed Ice

B52*

Tia Maria, Baileys, Cointreau, Top Fired

MARGARITA*

Tequila, Cointreau, Lemon Juice & Salt

BLOODY MARY*

Vodka, Tomato Juice, Lemon Juice, Worcestershire & Tabasco Sauce

DAIQUIRI***

For Daiquiri flavours please ask at the bar

JUG OF SANGRIA**

SIN ALCOHOL NON ALOCHOLIC COCKTAILS

REGULAR: £4.95; LARGE: £6.95; JUG: £9.95

COCONUT KISS

Coconut Syrup, Cream, Pineapple Juice & Orange Juice

RITMO ORIGINAL

Orange Juice, Pineapple Juice, Passion Fruit & Grenadine

MEXICAN FRESH

Cranberry Juice, Pineapple Juice, Passion Fruit & Grenadine

DRIVER'S DRINK

Passion Fruit, Orange Juice, Pineapple Juice, Cream & Grenadine

IPANEMA

Lime, Brown Sugar, Passion Fruit & Ginger Ale

CRANBERRINHA

Lime, Brown Sugar, Cranberry Juice & Ginger Ale

HOT & COLD DRINKS

TEA	£2.20
ESPRESSO	£2.20
AMERICANO	£2.40
CAPPUCCINO	£2.80
LATTE	£2.80
IRISH COFFEE	£4.50
SOFT DRINKS & FRUIT JUICES	From £2.40

LONG ALCOHOLIC DRINKS

GIN	£3.95
VODKA	£3.95
BRANDY	£3.95
AMARETTO/DISARONNO	£3.95
WHISKY	£4.45
BACARDI	£4.45
RUM	£4.45
MALIBU	£4.45
ARCHERS	£4.45
SOUTHERN COMFORT	£4.45
SPECIALITY GIN	£4.45
JACK DANIELS	£4.70

Make It A Double for Extra £3.00

SHOTS & LIQUEURS

Shots * 5 for £12 / Sourz ** 5 for £10

SOURZ**	£2.50
JAGERMEISTER*	£3.00
SAMBUCA*	£3.00
TEQUILA*	£3.00
BAILEYS	£4.45
TIA MARIA	£4.45
COINTREAU	£4.45
MARTELL COGNAC	£4.45
SPANISH LICOR 43	£4.45
SAFARI	£4.70
JAGER BOMB	£4.45

BEERS & CIDERS

	½ Pint	Pint
CARLSBERG	£2.00	£3.80
SAN MIGUEL	£2.50	£4.20
SOMERSBY	£2.20	£3.90
THATCHERS	£2.20	£3.90
MAHOU	£2.70	£4.40
BULMERS	£4.20	
BOTTLED BEERS SELECTION IN BAR	From	£3.60
NON ALCOHOLIC BEERS		£2.40

WINES

RED WINE

	125ml	250ml	Bottle
CASTILLO DE PIEDRA	£3.95	£5.50	£14.95
TEMPRANILLO <i>Spain</i>			
PLATE 95 MERLOT <i>Chile</i>	£3.95	£5.50	£15.95
GULARA SHIRAZ <i>Australia</i>	£3.95	£5.50	£15.95

PATERNINA BANDA AZUL CRIANZA *Spain* £20.90
A traditional Rioja with soft redcurrant and vanilla oak on the nose and palate.

FINCA DE ORO RIOJA *Spain* £22.95
A surprisingly refined and complex mid bodied red wine, showing dark fruit, spice and oak aromas.

WHITE WINE

CASTILLO DE PIEDRA	£3.95	£5.50	£14.95
VIURA <i>Spain</i>			
LAS ONDAS SUAVIGNON	£3.95	£5.50	£14.95
BLANC <i>Chile</i>			
O&E PINOT GRIGIO <i>Italy</i>	£3.95	£5.50	£14.95

JACK & GINA CHARDONNAY *California* £17.95
Medium-bodied white wine with ripe melon fruit and a creamy finish.

MARQUÉS DE ALMATRA *Spain* £20.95
A fresh, fruity white Rioja made in the crisp modern style.

MARQUÉS DE CÁCERES BLANCO *Spain* £21.95
A crisp, light, delicately fruity dry white wine.

CUNE MONOPOLE RIOJA BLANCO *Spain* £21.95
A crispy zesty dry white wine that is a light bodied and underpinned by lemony fruit.

ROSÉ WINE

CASTILLO DE PIEDRA	£3.95	£5.50	£14.95
TEMPRANILLO ROSÉ <i>Spain</i>			
O&E ZINFANDEL ROSÉ	£3.95	£5.50	£14.95
<i>California</i>			

SPARKING WINE

	200ml	Bottle
PONTE PROSECCO DRY <i>Italy</i>	£7.95	£21.95
PONTE AURORA ROSÉ EXTRA DRY	£7.95	£21.95

SEGURA VIUDAS CAVA *Spain* £26.95
A fresh clean, light-bodied sparkling white wine.

SEGUTRA CAVA ROSADA *Spain* £26.95
Pale pink cava showing intensity of red berries and exotic fruits. Fresh and delicate on the palate.