

## ALL TAPAS £4.95 EACH OR DEAL

**3 TAPAS**  
£13.45

**5 TAPAS**  
£22.45

**7 TAPAS**  
£30.45



## ENSALADAS £13.95

- 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 £15.95

- 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** £27.95  
Paella with mixed meat
- 50 Paella de Pescade** £27.95  
Paella with mixed fish (mixed seafood, fish fillet, mussels & king prawns)
- 51 Paella del Ritmo** £27.95  
Paella with mixed fish & meat
- 52 Paella Verduras** £20.95  
Paella with mixed seasonal vegetables

**EXTRA PERSON £14.95**  
**All paella served with side salad**

### CASA ESPECIALES

- 53 Chilli Con Carne** £13.95  
Chilli con carne served with rice
- 54 Filete de Cadera** £17.95  
Sirloin steak served with peppercorn sauce, chips, peas, mushrooms & onion rings
- 55 Perchuga de Pollo** £17.95  
Grilled chicken cooked in a creamy white wine, mushroom & garlic sauce served with seasonal vegetables & potato wedges
- 56 Brochetas de Pollo** £16.95  
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** £14.95  
Pasta tagliatelle with chicken & mushrooms in a creamy sauce served with garlic bread
- 58 Tagliatelle Boloñesa** £12.95  
Pasta tagliatelle topped with bolognese sauce topped with cheese served with garlic bread
- 59 Tagliatelle con Salsa de Tomate** £12.95  
Pasta tagliatelle with tomato & garlic sauce topped with parmesan cheese & served with garlic bread
- 60 Berenjena al Horno** £12.95  
Grilled aubergine with tomato & garlic sauce topped with parmesan & cheddar cheese baked in the oven, served with garlic bread
- 61 Ritmo Hamburguesa Especial** £12.95  
100% beef burger topped with lettuce, tomato & garlic mayonnaise served with chips & onion rings
- 62 Solomillo de Cerdo** £18.95  
Pork medallions wrapped in bacon topped with melted cheese served on a bed of creamy pasta tagliatelle
- 63 Parillade de Carne** £23.95  
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** £18.95  
Grilled swordfish fillet cooked with crushed baby potatoes & garlic served with sun-dried tomatoes & courgettes in olive oil
- 65 Merluze Filete** £18.95  
Grilled hake fillet cooked with crushed baby potatoes & garlic served with sun-dried tomatoes & courgettes in olive oil
- 66 Salmón a la Parilla** £18.96  
Grilled salmon served with seasonal vegetables & boiled potatoes
- 67 Plato Mixto de Pescado** £24.95  
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 £5.95

### 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 chocolate fudge cake topped with vanilla ice cream and chocolate sauce.

### 73 Cheesecake

Served with a scoops of ice cream.



## BAR SNACKS £4.45

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

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: £7.95; LARGE: £10.50; JUG: £16.50**

*\*Only available in regular size; \*\*Jug only £17.95; \*\*\*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, Gin, 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 & Grenadine.

### 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 & Passion Fruit

### 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: £5.95; LARGE: £7.95; JUG: £10.95**

### 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	£5.50
EXTRA SHOT OF COFFEE	£0.50
SOFT DRINKS & FRUIT JUICES	From £2.80

## LONG ALCOHOLIC DRINKS

GIN	£4.45
VODKA	£4.45
BRANDY	£4.45
AMARETTO/DISARONNO	£4.45
WHISKY	£4.65
BACARDI	£4.65
RUM	£4.65
MALIBU	£4.65
ARCHERS	£4.65
SOUTHERN COMFORT	£4.65
SPECIALITY GIN	£4.65
JACK DANIELS	£4.90

**Make It A Double for Extra £3.00**

## SHOTS & LIQUEURS

**Shots \* 5 for £14/ Sourz \*\* 5 for £12**

SOURZ**	£3.00
JAGERMEISTER*	£3.50
SAMBUCA*	£3.50
TEQUILA*	£3.50
BAILEYS	£4.95
TIA MARIA	£4.95
COINTREAU	£4.95
MARTELL COGNAC	£4.95
SPANISH LICOR 43	£4.95
SAFARI	£4.90
JAGER BOMB	£4.95

## BEERS & CIDERS

	½ Pint	Pint
CARLSBERG	£2.25	£4.30
SAN MIGUEL	£2.75	£4.70
SOMERSBY	£2.50	£4.50
THATCHERS	£2.50	£4.50
ESTRELLA	£2.95	£4.90
BULMERS	£4.70	
BOTTLED BEERS SELECTION IN BAR	From	£3.95
NON ALCOHOLIC BEERS		£3.20

## WINES

### RED WINE

	125ml	250ml	Bottle
<b>CASTILLO DE PIEDRA</b>	£4.45	£6.00	£17.95
<b>TEMPRANILLO</b> <i>Spain</i>			
<b>PLATE 95 MERLOT</b> <i>Chile</i>	£4.45	£6.00	£17.95
<b>GULARA SHIRAZ</b> <i>Australia</i>	£4.45	£6.00	£17.95

**PATERNINA BANDA AZUL CRIANZA** *Spain* £23.90

A traditional Rioja with soft redcurrant and vanilla oak on the nose and palate.

**FINCA DE ORO RIOJA** *Spain* £24.95

A surprisingly refined and complex mid bodied red wine, showing dark fruit, spice and oak aromas.

### WHITE WINE

<b>CASTILLO DE PIEDRA</b>	£4.45	£6.00	£17.95
<b>VIURA</b> <i>Spain</i>			
<b>LAS ONDAS SUAVIGNON</b>	£4.45	£6.00	£17.95
<b>BLANC</b> <i>Chile</i>			
<b>O&amp;E PINOT GRIGIO</b> <i>Italy</i>	£4.45	£6.00	£17.95

**JACK & GINA CHARDONNAY** *California* £18.95

Medium-bodied white wine with ripe melon fruit and a creamy finish.

**MARQUÉS DE ALMATRA** *Spain* £23.95

A fresh, fruity white Rioja made in the crisp modern style.

**MARQUÉS DE CÁCERES BLANCO** *Spain* £23.95

A crisp, light, delicately fruity dry white wine.

**CUNE MONOPOLE RIOJA BLANCO** *Spain* £24.95

A crispy zesty dry white wine that is a light bodied and underpinned by lemony fruit.

### ROSÉ WINE

<b>CASTILLO DE PIEDRA</b>	£4.45	£6.00	£17.95
<b>TEMPRANILLO ROSÉ</b> <i>Spain</i>			
<b>O&amp;E ZINFANDEL ROSÉ</b>	£4.45	£6.00	£17.95
<i>California</i>			

### SPARKING WINE

**PROSECCO DRY** *Italy* 200ml £7.95 Bottle £23.95

**SEGURA VIUDAS CAVA** *Spain* £28.95

A fresh clean, light-bodied sparkling white wine.

**SEGUTRA CAVA ROSADA** *Spain* £28.95

Pale pink cava showing intensity of red berries and exotic fruits. Fresh and delicate on the palate.