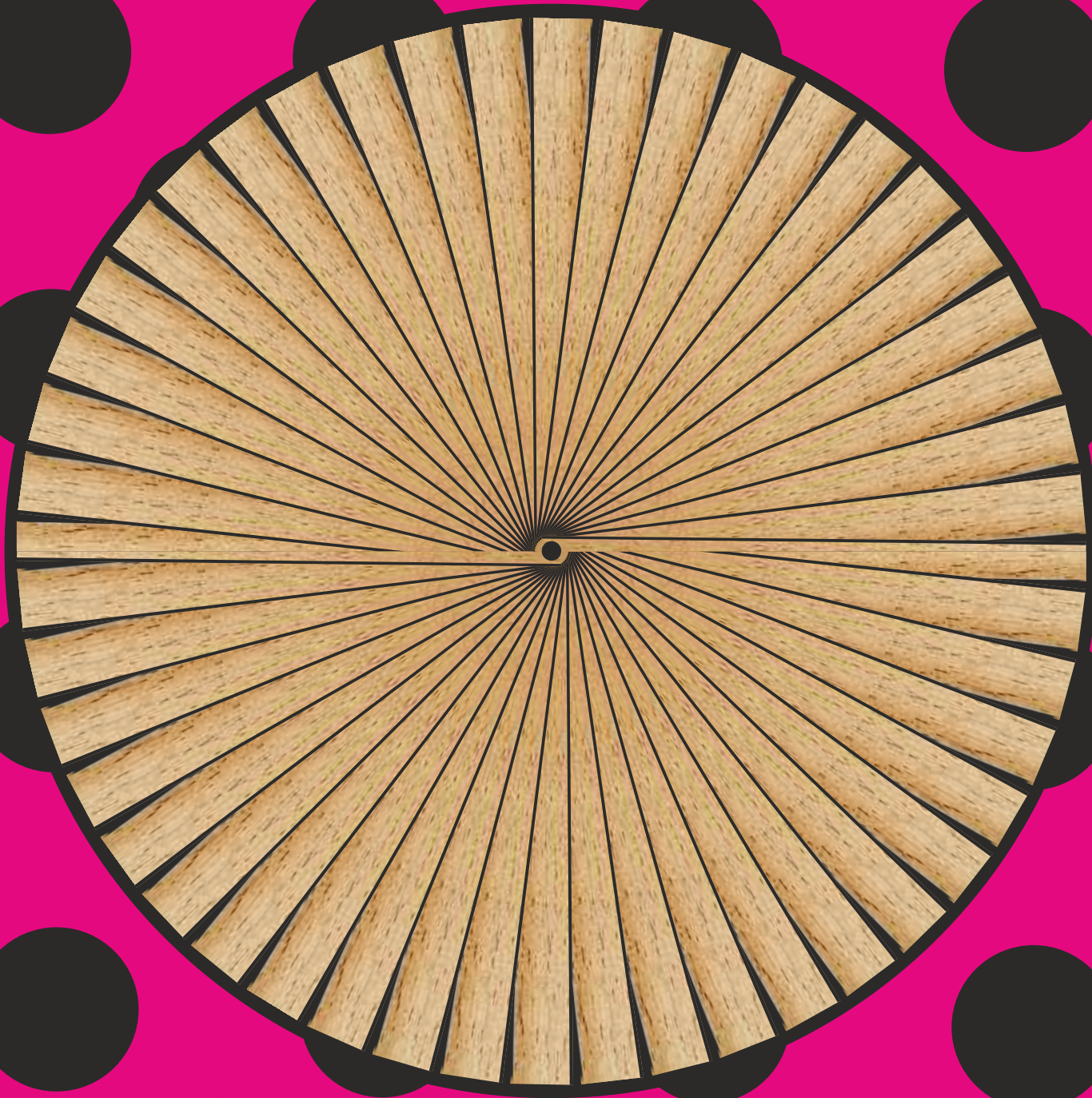


90 Old Dumbarton Road, Kelvingrove, GLASGOW, G3 8PZ, TEL. 0141 237 4730

Elena's

SPANISH BAR & RESTAURANTE



Design DIAZRADA MEDIA. Spain 2018

Design DIAZRADA MEDIA. Spain 2018

SPANISH BAR & RESTAURANTE

Elena's

90 Old Dumbarton Road, Kelvingrove, GLASGOW, G3 8PZ, TEL. 0141 237 4730



Sangria

Elena's special recipe with wine or cava, fresh fruit, ice and a few secret ingredients

SANGRÍA DE VINO *blanco o tinto* £12.00
RED OR WHITE SANGRÍA

SANGRÍA DE CAVA £18.00
CAVA SANGRÍA



Paellas

Traditional Spanish rice dish with ancient roots, made fresh to order

PAELLA MIXTA . 2 PER. (*pollo, verduras, calamares, gambas, mejillones*) GF £38.00
MIXED PAELLA. 2 PEOPLE (chicken, vegetables, calamari, prawns, mussels)

PAELLA DE MARISCO. 2 PER. (*calamares, gambas, mejillones, cigalas*) GF £40.00
SEAFOOD PAELLA. 2 PEOPLE (calamari, prawns, mussels, crayfish)

PAELLA VEGETAL. 2 PER. GF V V9 £38.00
MIXED VEGETABLE PAELLA. 2 PEOPLE

ARROZ CALDOSO CON BOGAVANTE. 2 PER. GF £50.00
LOBSTER BISQUE WITH SPANISH RICE, 2 PEOPLE (a rich gourmet wet rice dish, very typical of Santander)

Elena's

WWW.ELENASTAPAS.COM

the Best Spanish Dining in town

All our plates are home made by our Spanish Kitchen team, enjoy, Elena, Pedro and Nuria.

- GF gluten free
- V vegetarian
- V9 vegan
- * ask your server

Raciones

bigger portions than tapas, great if you like variety of dishes for the table



CLÁSICOS / Classics

1. SOPA DEL DÍA GF £4.00
SOUP OF THE DAY

2. TORTILLA ESPAÑOLA V GF £4.00
THE CLASSIC SPANISH OMELETTE

3. CROQUETAS VARIADAS (*jamón, queso azul y pollo*) £6.00
VARIOUS CROQUETTES (ham, chicken and blue cheese)

4. PATATAS BRAVAS O ALI-OLI V GF £5.00
FRIED POTATOES WITH SPICY SAUCE OR ALI-OLI

5. GAMBAS AL AJILLO GF £7.50
GARLIC PRAWNS

6. RABAS *con aros de cebolla* GF £7.00
WEST-COAST CALAMARI with onion rings



CARNES / Meats

7. FINGERS DE POLLO £7.00
BREADED AND FRIED CHICKEN GOUJONS

8. MIX DE POLLO FRITO GF £6.50
macerado con ajo y limón
SPANISH STYLE FRIED CHICKEN
Coated in garlic dressed with fresh lemon

9. PINCHOS MORUNOS DE POLLO GF £7.00
MARINATED CHICKEN SKEWERS with paprika

10. MAGRO CON TOMATE GF £6.00
PORK LOIN WITH TOMATO SAUCE

11. TORREZNOS DE LA CASA GF £5.00
HOUSE PORK BELLY, DICED AND DEEP-FRIED

12. CHORIZO A LA SIDRA GF £6.50
CHORIZO IN CIDER

13. TABLA DE EMBUTIDO IBÉRICO GF £12.50
A SELECTION OF IBERIAN CURED MEATS

14. JAMÓN IBÉRICO *cortado a cuchillo* GF £13.00
PROFESSIONALLY SHAVED IBERIAN HAM

15. ALBÓNDIGAS DE TERNERA CASERAS £6.00
HOMEMADE BEEF MEATBALLS

16. COSTILLAS DE CERDO FRITAS GF £5.50
SEASONED PORK RIBS

17. CROQUETAS DE MORCILLA £5.00
SPANISH BLACK PUDDING CROQUETTES



ENSALADAS / Salads

- 18. ENSALADA MIXTA** **£6.00**
TRADITIONAL SPANISH MIXED SALAD
- 19. MEZCLUM DE LECHUGAS** **£8.50**
con queso de cabra, frutos secos, miel y reducción de vino
LETTUCE with goats cheese, nuts, honey and wine reduction
- 20. ENSALADA DE PIMIENTOS ASADOS** **£7.50**
con tomate y filetes de bonito
ROASTED PEPPER, tomato and tuna fillet salad
- 21. ENSALADA DE TOMATE DE HUERTA** **£6.50**
con cebolla morada
TOMATO, and red onion salad with special dressing



MARISCOS / Seafood

- 22. MEJILLONES EN SALSA PICANTE** **£6.00**
MUSSELS IN A TOMATO CHILLI SALSA
- 23. GAMBAS A LA GABARDINA** *con salsa rosa* **£8.00**
BEER BATTERED PRAWNS with marie rose sauce
- 24. PULPO A LA GALLEGA** **£13.00**
GALICIAN STYLE OCTOPUS
- 25. ALMEJAS A LA SARTÉN** **£13.50**
WEST-COAST CLAMS STEAMED with white wine and garlic
- 26. CIGALAS AL AJILLO** **£14.00**
WEST-COAST LANGOUSTINES with garlic
- 27. ADOBITOS DE PESCADO** **£7.50**
MARINATED FISH DEEP FRIED
- 28. VIEIRAS EMPANADAS** *reellenas de bechamel, marisco y verduras* **£10.00**
SCALLOPS SERVED IN THEIR SHELL filled with a seafood, vegetable bechamel and topped with breadcrumbs
- 29. MARISCADA** *(gambas, almejas, mejillones, cigalas y vieiras)* **£28.00**
SEAFOOD PLATTER (prawns, clams, mussels, west-coast langoustines and scallops)



VEGETALES / Vegetables

- 30. ESPÁRRAGOS TRIGUEROS EMPANADOS** **£6.00**
sobre ali-oli
GREEN ASPARAGUS coated in golden breadcrumbs on garlic mayo
- 31. PIMIENTOS DE PADRÓN** **£6.00**
PADRON PEPPERS roasted and dusted in salt flakes
- 32. PARRILLADA DE VERDURAS** **£8.00**
MIXED GRILLED VEGETABLE SELECTION
- 33. CALABACÍN REBOZADO** *con reducción de vino* **£5.50**
BREADED AND DEEP FRIED COURGETTE with red wine reduction
- 34. REVUELTO DE ESPÁRRAGOS TRIGUEROS** *con queso* **£7.50**
SPANISH SCRAMBLED EGG WITH GREEN ASPARAGUS and cheese
- 35. CROQUETAS DE ESPINACAS Y CHAMPIÑONES** **£6.00**
CROQUETTES (mushrooms and spinach)
- 36. ACEITUNAS con aliño especial Elena** **£3.50**
ELENA'S HOME-MARINATED GREEN AND BLACK OLIVES
- 37. ESPÁRRAGOS SALTEADOS con ajo** **£5.50**
ASPARAGUS SAUTÉED WITH GARLIC



QUESOS / Cheese

- 38. TACOS DE QUESO BRIE RELLENOS DE SALMON** **£7.00**
CUBES OF BRIE CHEESE WITH SMOKED SALMON IN BREADCRUMBS
- 39. FINGERS DE QUESO BRIE** *con mermelada de pimientos* **£5.00**
BRIE FINGERS with Pedro's pepper jam
- 40. TABLAS DE QUESOS** **£8.00**
OUR SPANISH CHEESE platter served with homemade quince
- 41. QUESO DE CABRA** *con cebolla caramelizada* **£7.00**
GOATS CHEESE with caramelised onion

* Just remember our seafood is freshly caught and subject to seasonal availability

Main Courses



PESCADOS / Fish

- FILETES DE SALMON AL HORNO** *con verduras* **£12.50**
SALMON WRAPPED in courgette with prawns and vegetables
- LUBINA A LA ESPALDA** **£15.00**
SPLAYED WHOLE SEA BASS, grilled and seasoned
- LOMOS DE MERLUZA A LA PLANCHA** **£14.00**
en salsa de marisco y patatas cocidas
GRILLED HAKE FILLET with seafood sauce and sliced potatoes



CARNES / Meats

- CHULETÓN DE TERNERA AÑOJO.** **£23.00**
YEARLING BEEF T-BONE (approx. 500g uncooked)
- ENTRECOT A LA PARRILLA.** **£18.00**
GRILLED SIRLOIN STEAK (approx. 300g uncooked)
- CHULETAS DE CORDERO a la parrilla.** **£13.00**
GRILLED LAMB CUTLETS
- PALETILLA DE CORDERO AL HORNO** *2kg aprox.* **£40.00**
con verduritas y patatas al tomillo.
WHOLE ROAST LAMB SHOULDER served with vegetables (may require pre-order, ask your server)



Postres / Desserts

TARTA DE QUESO IDIAZÁBAL **£5.00**

IDIAZÁBAL CHEESE CAKE

HELADOS VARIADOS **£5.00**

HOME-MADE ICE CREAM (ask for today's flavours)

CREMA CATALANA **£4.00**

THE ORIGINAL CREME BRULEE

CHURROS **£5.00**

CHURROS

TIRAMISÚ con helado de vainilla **£5.00**

TIRAMISU with vanilla ice cream

MOUSSE DE CHOCOLATE **£5.00**

CHOCOLATE MOUSSE

BROWNIE DE CHOCOLATE con helado de cítricos **£5.00**

CHOCOLATE BROWNIE WITH CITRUS ICE CREAM



Cafés / Coffees

● SPANISH COFFEES

ELENA'S COFFEE. **£4.50**

43 Liqueur, espresso and cream

IBIZA'S ICE COFFEE. **£4.50**

Chocolate syrup, ice Baileys coffee and cream

BOMBÓN. **£1.90**

Espresso and condensed milk

CARAJILLO. **£4.00**

Espresso and fired brandy

BELMONTE. **£4.00**

Espresso, condensed milk and spanish brandy

● COFFEES

AMERICANO. **£1.80**

CORTADO. **£1.80**

CAPUCCINO. **£2.10**

LATTE. **£2.00**

WHITE COFFEE. **£1.80**

ESPRESSO. **£1.60**

DBL ESPRESSO. **£1.95**

DBL MACCHIATO. **£2.00**

MOCHA. **£1.50**

HOT CHOCOLATE. **£2.50**

LIQUEUR COFFEES. **£5.00**

Spanish Gin

LARIOS. **£2.60**

Light aroma of lemon and soft bitter taste

LARIOS12. **£3.00**

Warmth on the palate that develops into a citrus and spice mix that's surprisingly smooth

LARIOS ROSÉ. **£2.80**

Delicated distillation of citrus fruits and intense aroma of strawberries

GIN MARIE. **£3.40**

Made with botanicals including arbequina olive, rosemary, thyme, basil and mandarin

Spanish Brandy & Liqueurs

SOBERANO. **£2.80**

FUNDADOR. **£2.60**

MAGNO OSBORNE RESERVA **£3.20**

ANÍS DEL MONO. **£2.25**

ORUJO DE HIERBAS PAZO **£2.25**

ZOCO PACHARÁN. **£1.80**

LICOR 43. **£2.90**

PONCHE CABALLERO. **£2.00**

Cocktails

ELENA'S BLACKBERRY AND THYME SPARKLE. **£6.00**

House gin, fresh blackberry puree and cava

CAIPIRINHA. **£5.50**

Cachaca, fresh lime and sugar

VIÑOSCA. **£6.00**

vodka, orange wedges and red wine float

MOJITO. **£5.50**

White rum, fresh lime, fresh mint and brown sugar

CAVA MOJITO. **£7.50**

Rhum, lime, fresh mint topped with cava

TORMENTA NEGRA. **£5.50**

Havana 7, ginger beer and fresh lime juice

CLASSIC MARGARITA. **£5.50**

Tequila, Cointreau and fresh lime juice

STRAWBERRY MARGARITA. **£6.50**

Homemade strawberry infused tequila, Cointreau and fresh lime juice

STRAWBERRY AND PINEAPPLE DAIQUIRI. **£7.00**

Strawberry and pineapple Daiquiri

TORONITA (TO SHARE, 1 LITRE). **£12.00**

Corona beer and frozen margarita

* Ask your server for more cocktails