

El Cortador

Menu de Fiesta £30pp*

INCLUDING COMPLIMENTARY DRINK

STARTERS TO SHARE

Pan y Alioli - Bread & Garlic Mayonnaise (v)

Aceitunas Mixtas - Premium Black & Green Olives
(v) (ve) (g) (d)

Ensaladilla de Rusa - Classic Spanish Salad with Tuna,
Potatoes, Eggs, Carrots, Peas, Mayonnaise & Breadsticks -
without breadsticks (g)

Plato de Carne - Serrano Ham, Chorizo, Cured Pork,
Spanish Sausage, Semi-Cured Cheese & Quince Jam (g)

MAIN - CHOOSE 3 TAPAS DISHES

TAPAS FRIAS (SERVED COLD)

Pimientos de Piquillos -
Roasted Red Peppers
stuffed with Goats Cheese
& Chives (v) (g)

Ensaladilla de Garbanzos - Chickpea
and Goats Cheese Salad with
Tomatoes, Onions, Red & Green
Peppers (v)

Ensalada Mixta - Salad with Mixed
Leaves, Tomatoes, Red Onion &
Olives (v) (ve) (g) (d)

TAPAS CALIENTES (SERVED HOT)

Chorizo en Mantas - Pigs in
Blankets. Chorizo wrapped
in Serrano Ham (g) (d)

Albondigas - Pork & Beef Meatballs in
our Homemade Tomato Sauce (d)

Pinchitos de Pollo - Chicken
Skewers marinated in Cumin,
Coriander, Garlic & Lime (g) (d)

Paella - Chicken, Prawns,
Squid, Chorizo, Mussels,
Vegetables & Rice (g) (d)

Calamares A La Romana - Squid Rings
coated in our Light Batter

Croquetas de Pescado - White
Fish & Prawn in a bechamel sauce
deep fried in breadcrumbs

Pisto La Mancha - Pepper,
Courgette, & Onion in a
Tomato & Pimenton Sauce
with a Baked Egg (v) (d)

Patatas Bravas - Fried Potatoes with
Spicy Brava Sauce (v) (g) (d)

Tortilla - Classic Spanish Omelette
with Potato & Onion (v) (g) (d)

Champinones al Ajillo -
Garlic Mushrooms
(v) (ve) (g) (d)

Pimientos de Padron - Pan Fried
Fresh Sweet Padron Peppers with Sea
Salt (v) (ve) (g) (d)

(v) vegetarian (ve) vegan
(g) gluten free (d) dairy free.
Please advise in advance of any
food allergies/intolerances.

CHOOSE A DESSERT

Tarta de Santiago – Traditional Spanish almond cake with a zesty citrus taste (v) (d) (g)

Mousse de Chocolate y Naranja – Chocolate Orange Mousse & Biscoff Biscuit (v) without biscuit (g)

Tarta de chocolate y menta – A crunchy biscuit base with a white chocolate & mint mousse, topped with dark mint chocolate

Crema Catalana – Creamy Custard Dessert with a caramelised sugar top (v) (g)

Available from 14th November to 21st December 2025.

Pre-order only.

To book visit our website or call 01303 243 974.

We can accommodate a maximum group of 10 people on a Friday & Saturday Night. More than 10 people Tuesday to Thursday please contact us.

★ See website for drinks menu & opening times – elcortadorfolkestone.com

*A discretionary service charge of 10% will be added to the bill and will be shared equally with all our team.

FELIZ NAVIDAD ✨