

FUNCTIONS CATERED FOR

PLEASE ASK FOR OUR BUFFET MENU

OPENING TIMES

MONDAY 12 - 9 PM

TUESDAY 12 - 9 PM

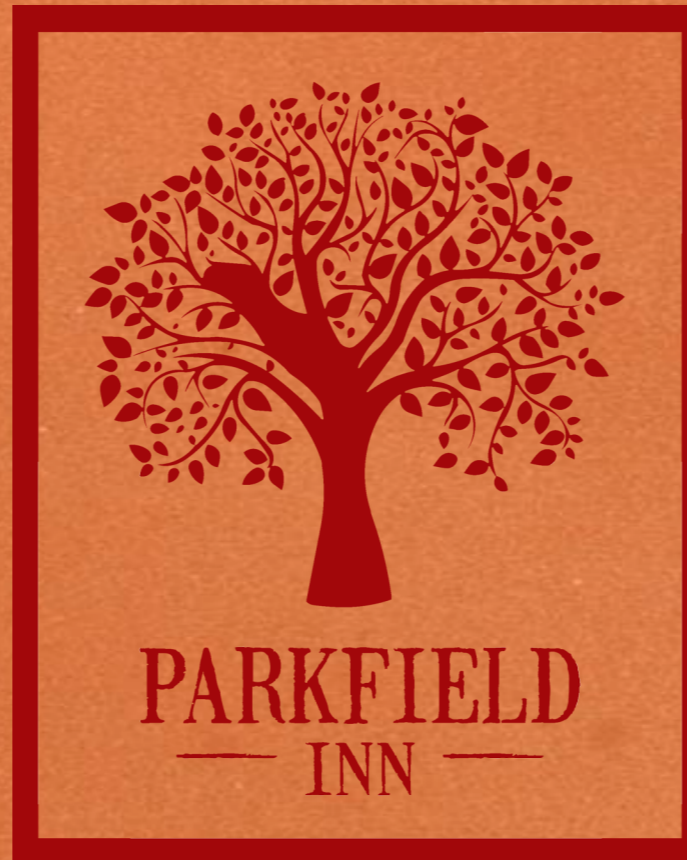
WEDNESDAY 12 - 9 PM

THURSDAY 12 - 9.30 PM

FRIDAY 12 - 9.30 PM

SATURDAY 12 - 9.30 PM

SUNDAY 12 - 8 PM



THE PARKFIELD INN
95 PARK LANE
WHITEFIELD
MANCHESTER
M45 7GT

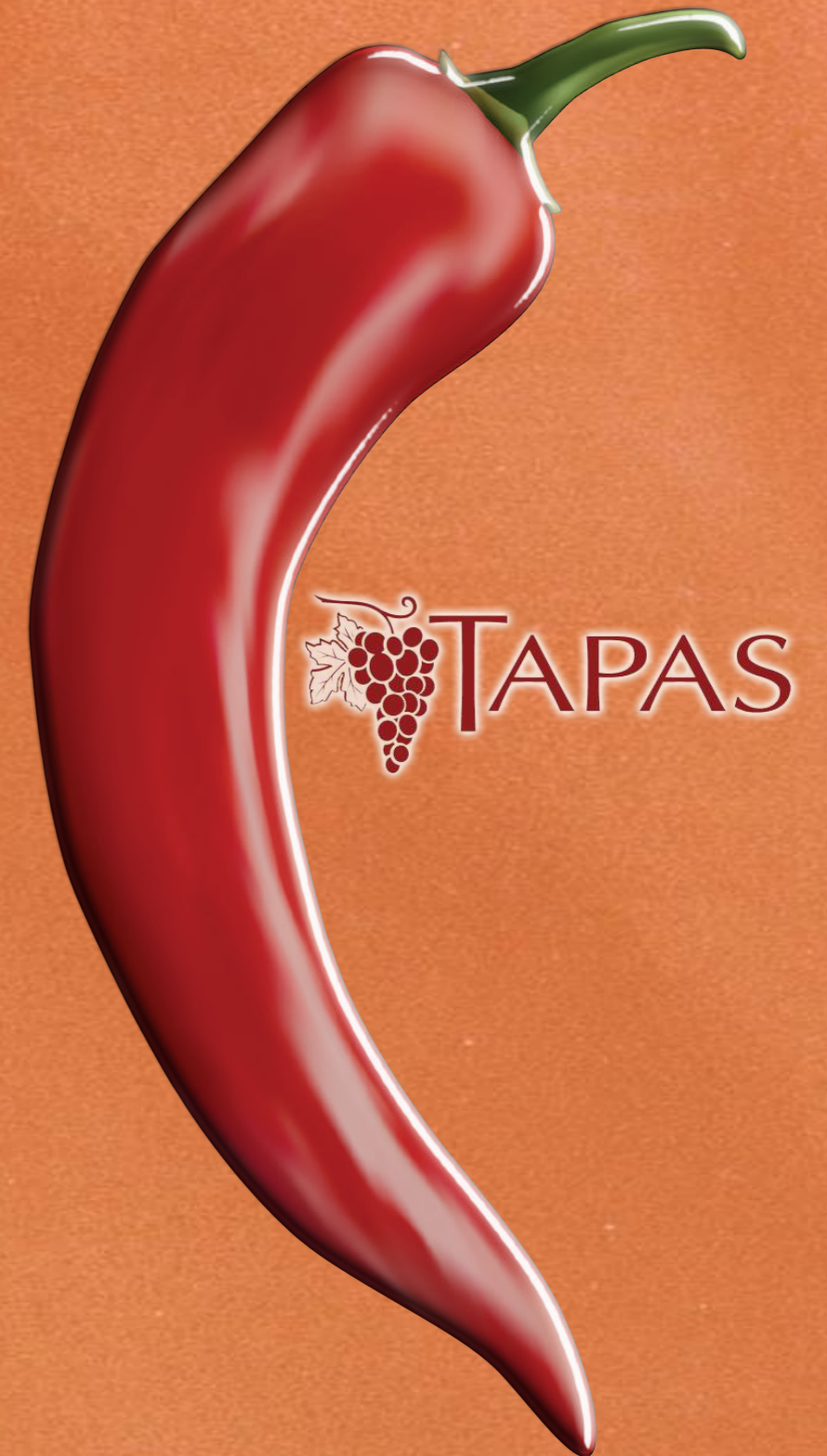
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LA COCINA DE TAPAS

THE TAPAS KITCHEN



WELCOME TO LA COCINA DE TAPAS

THE TAPAS KITCHEN

BREAD AND OLIVES

Cesta De Pan £3

V- Bread basket accompanied with extra virgin olive oil & Balsamic or Alioli

Pan De Ajo £3

V – Bread brushed with fresh garlic butter, baked and served with Alioli

Pan De Ajo Con Queso £3.5

V – Bread brushed with fresh garlic butter, baked and topped with melted cheese

Aceitunas Marinadas £3

V – Our own in house olives marinated in olive oil, garlic and thyme

Sobrasada Y Miel En Pan Tostado £3.5

A speciality of the balearic island, a spicy pate spread on grilled toast and drizzled with honey

TAPAS MENU

- 1. Albóndigas £5**
GF – Our own homemade Spanish meatballs cooked in homemade tomato sauce
- 2. Calamares En Sal Y Pimienta £5.5**
Salt and pepper squid, served with lemon and alioli
- 3. Cazuela De Salchicha De Jabalí £5.5**
Wild boar sausage casserole
- 4. Setas En Pimienta £4.5**
V GF – Mushrooms cooked in pink and black peppercorn sauce
- 5. Croquetas De Jamon Y Manchego £4.5**
Serrano ham & Manchego croquettes with smoked pimentón alioli
- 6. Patatas Bravas £4**
V GF – Fried Potatoes with homemade spicy tomato sauce
- 7. Queso Manchego £4**
V GF – Manchego cheese drizzled with olive oil
- 8. Pimiento Relleno £4.5**
V GF – Stuffed pepper with Cajun rice & vegetables finished with a tomato salsa sauce
- 9. Guiso De Pollo Y Puerros £5.5**
GF – Chicken and Leek in a creamy white wine & cheese sauce
- 10. Gambas Pil Pil £6.5**
GF – King prawns cooked in olive oil, garlic and chilli
- 11. Pollo En Sal Y Pimienta £5.5**
Salt & pepper crispy chicken with mixed peppers, garlic & chilli
- 12. Boquerones £4.5**
GF – White marinated anchovies with sea salt and olive oil

- 13. Patatas Alioli £4**
V GF - Fried potatoes with a garlic and herb mayo
- 14. Ensalada De Patatas Y Atún £4.5**
Potato, egg & tuna salad bound with mayonnaise
- 15. Chorizo £5**
GF – Chorizo cooked in olive oil, garlic and chilli
- 16. Chuletas De Cordero Acunadas £7**
Minted lamb cutlets with fried red onions
- 17. Calamares Maltratados £5**
Lightly dusted crispy squid rings with sea salt and alioli
- 18. Pollo Picante £5**
GF – Blackened Cajun chicken cooked in a spicy tomato sauce with peppers, onions, garlic & chilli
- 19. Pan Catalán £3.5**
V – Sweet roasted cherry tomatoes , red onion, coriander, garlic & olive oil served grilled garlic bread
- 20. Tortilla £4.5** V GF – Traditional Spanish potato omelette
- 21. Morcilla Con Pimientos Del Piquillo £4.5**
Black pudding fritters with piquillo peppers
- 22. Costillas Pegajosas Picantes £6.5**
GF – Sweet & spicy sticky ribs in our own recipe sauce
- 23. Chorizo & Gambas Pil Pil £6**
GF – King prawns and chorizo cooked in olive oil, garlic & chilli
- 24. Patatas Fritas/Con Tocino Ahumado Y Miel £4.5**
GF – Fried potato with smoked bacon, onions & honey
- 25. Filete Estofado En Salsa De Crema £6.5**
GF – Slow cooked steak cooked in a white wine, garlic & tarragon sauce
- 26. Anchoas Y Tomates En Pan Tostado £4**
Anchovies, tomatoes, red onion, basil & garlic served on grilled bread
- 27. Gambas A La Mariposa Empanada £5.5**
Breaded butterfly king prawns served with lemon & alioli
- 28. Kebabs De Cerdo Con Especies £5**
GF – Blackened Cajun spiced pork kebabs with tomato salsa
- 29. Tabla De Charcuteria £8**
A mixture of fine Spanish meats, olives, manchago cheese & piquillo peppers
- 30. Ensalada Mixta £3**
V GF – Bowl of mixed salad served with a jug of balsamic & olive oil dressing
- 31. Espadines £5**
Crispy whitebait dusted in flour and fried served with lemon alioli

PAELLA

Our Paella's are cooked fresh to order and will take approximately 20 minutes to prepare.
Served as a single portion or a larger size for 2 to share.

- 32. Carne £6(1) £11.5(2) GF – Chicken & Chorizo**
- 33. Mariscos £6.5(1) £12(2) GF – King prawn, mussels, squid & squid tentacles**
- 34. Veduras £5.5(1) £10(2) - V GF – Mixed seasonal vegetables**
- 35. Mixta £7(1) £13(2) GF – Chicken breast, mussels, king prawns & squid**

DESSERTS

Churros £5

Cinnamon and sugar dusted Spanish Churros served with a rich chocolate ganache dip, dressed with strawberries

Tarta De Santiago £5.5

A traditional almond cake from Galicia. Moist and spongy on the inside served with vanilla ice cream

Tartlete De Limón £5

A light pastry filled with a tangy lemon filling served with either pouring cream or vanilla ice cream

Crème Brûlée £5

Brownie De Chocolate £5

A rich warm chocolate brownie served with vanilla ice cream topped with crushed pistachios

MENÚ DEL DÍA

Served Mon-Fri 12pm – 4pm

£14.95 per person

Any 3 dishes off our lunchtime menu and a choice of either a glass; our house wine, Estrella, sangria, soft drink or tea/coffee