



LOVE
haylaz
 Brasserie

TAPAS MENU

Welcome to Haylaz Brasserie & Tapas

At Haylaz, every dish tells a story. Our menu is designed for sharing and discovering bold, vibrant flavours.

Crafted with fresh ingredients and global inspiration, our tapas are perfect for mixing, matching and making memories.

Whether you're here for a casual meet-up or a special celebration, enjoy the food, the fun, and the company around you!

Note: We suggest 3-4 dishes for two people to enjoy the full experience.

TAPAS MENU

TASTY BITS

GORDAL QUEEN OLIVES (VG) Marinated	3.75	GOAT CHEESE (V) GF N Honey, walnut & seasonal fruits	8.00
NACHOS CON QUESO (V)(D) Tomato salsa, cheese and guacamole	6.00	FETA CHEESE PASTRY (3PCS)	6.50
OVEN BAKED CHEESY GARLIC BREAD (M)(G)	6.00	SKIN ON FRIES (V G)	4.00
HUMMUS (SS)(G)(VG)	6.00	SWEET POTATO FRIES (V)(VG)	4.50

CHEESE BOARD (G)(D)

Selection of Spanish cheese, quince jelly, grapes and bread sticks.

£22

SEAFOOD

FRESH OYSTERS (CR)	3.00
GOLDEN CALAMARI RINGS (MO)(G)(M) Deep-fried squid rings, aioli garlic mayonnaise and lemon	8.25
SIZZLING GARLIC PRAWNS (CR) Grilled Prawns, chilli, onion, and extra virgin olive oil	8.95
COSTA KISSED SEA BASS (F)(N) Pan cooked seabass with onions, garlic and red peppers	9.5

MEAT

CROQUETAS DE JAMON (D)(G) Crispy deep-fried bechamel balls and Iberian ham	7.45
CHORIZO A LA SIDRA Spanish paprika sausage and asturian cider reduction	7.75
HAYLAZ CHICKEN SPEARS (G) Grilled marinated chicken skewer and mushroom risotto	7.75
SPANISH MEATBALLS (G) Spanish beef meatballs and slow-cooked tomato sauce	8.25
FUEGO WINGS Charcoal grill chicken wings with peri peri sauce	7.75

VEGETABLES

BLISTERED GREEN PEPPERS (VE) Some are spicy	6.50
HONEYED AUBERGINES CRISPS (V)(G) Fried aubergine with honey	6.00
BRAVAS FIRE CUBES (V)(D)(G) Spicy tomato sauce and aioli garlic mayonnaise	6.50
CRISPY HALLOUMI BITES (V)(D)(G) Halloumi fritters, with sweet chilli sauce	6.50
TORTILLA DE PATATAS (V)(E) Spanish omelette, potatoes, onion and egg	6.50
CHARRED ASPARAGUS CON MANCHEGO (V)(D)(N) Grilled green asparagus, balsamic glaze and aioli sauce.	6.50
AUBERGINE MELT BAKE (V)(D) Baked aubergines, cheese and tomato sauce	6.50
PAN CON TOMATE (V)(G)	6.50
BRUSCHETTA (V) Toasted sourdough, cherry tomato, feta crumble, onion, garlic, olive oil, salt, black pepper and glaze sauce	8.50

DESSERT

CHURROS CON CHOCOLATE (G)(D)(N) Deep-fried crispy doughnuts, cinnamon sugar and chocolate	6.50
SANTIAGO TART (G)(D)(N) Almond cake with vanilla ice cream	6.95
SORBETE DE LIMON Valencian lemon sorbet and olive oil	6.25
FLUFFY PANCAKES (N)(M)(E)(SO)(G)(V) 2 pieces of homemade fluffy pancakes, served with mixed seasonal fruits, chocolate wafer, marshmallows and choice of nutella or maple syrup	7.00
BELGIAN WAFFLES (N)(M)(G)(SO)(E)(V) 1 piece of Belgium waffle, served with mixed seasonal fruits, chocolate wafer, marshmallows and choice of nutella or maple syrup	7.00
FRENCH TOAST (IPC) (M)(E)(G)(V) Cinnamon egg brushed brioche bread mixed berry compote and honey mascarpone cream	6.50
HELADO 2 scoops of ice cream your choice of: Strawberry / Chocolate / Vanilla	6.50

THE CLASSIC SET

- Calamares Fritos (mo)(g)(m)
- Croquetas de Jamon (d)(g)
- Tortilla de Patata (v)(E)
- Toasted sourdough (E)(M)(g)
- Chicken Wings
- Chorizo A La Sidra

£34

SET MENUS

Perfect for
2 people
share

LA SELECTION

- Sizzling Garlic Prawns (er)
- Chicken Skewers (g)
- Pan Con Tomato (vg)(g)
- Patatas Bravas (v)(d)(g)
- Spanish Meatballs (g)
- Chorizo A La Sidra

£39