

WHILE YOU WAIT	✓ Bread & Oil	4.2
	⊙ Olives	3.2
	✓ Bread & Tomato	4.2
	✓ Garlic Bread	4.2



TAPAS

⊙ Anchovies in Vinegar	6.8
Chorizo Ibérico	8.8
✓ Galician Cheese	10
✓ Manchego Cheese	15
✓ White Asparagus	6.8
✓ Mushrooms in Garlic Sauce	7.9
✓ Grilled Aubergine with Cheese & Tomato	7.9
Croquetas Caseras	8.9
✓ Mushroom Croquetas	8.9
⊙ Gambas al Pil Pil	9.8
⊙ Tortilla Española	7.2
Tuna Empanadas	5.8
⊙ Chorizo al Vino	7.8
✓ ⊙ Padron Peppers	9.5
Meatballs in Tomato Sauce	8.9
✓ ⊙ Patatas Bravas	6.5
✓ ⊙ Chickpea Stew	5.8
⊙ Baby Squid	9.8
Chipirones	9.8
⊙ Sardinas	8.8
Calamares a La Romana	9.5
Chicken Julianas	9.5
Pork fillet Galician style	9.2
Spanish Beans with Sausage	7.8
⊙ Chicken Wings	8.5
Liver & Onions	9.8
⊙ Jamón Ibérico	19.5
⊙ Octopus, Olive Oil & Paprika	17.8

PAELLA

⊙ Paella Valenciana	✓ ⊙ Paella Vegeteriana
⊙ Seafood Paella	⊙ Squid Ink Paella
Vegetarian - 17 for 1 person 30 for 2 people	
Other Paella - 19 for 1 person 35 for 2 people	

SHARING PLATES

⊙ Jamón Serrano	17.5
Delicatessen	22
⊙ Spanish Ham & Cheese	19

FROM THE GRILL

⊙ Mediterranean Jumbo Prawns	15.5
⊙ Monkfish in Garlic Sauce	24
Galician Monkfish	25
⊙ Seabass	21
Grilled Octopus	18.5
⊙ Chef's Octopus	18.5
Chicken La Rueda	16
⊙ Iberian Pork Shoulder	22
⊙ 10oz Sirloin Steak	24
⊙ Lamb Chops with Veg	25

SALADS

Chef's Salad	8.5
⊙ Octopus Salad	17
Warm Goat's Cheese Salad	8.8
✓ ⊙ Mozzarella, Avocado & Tomato	8.8

SIDE DISHES

✓ ⊙ Patatas Fritas	4.5
✓ ⊙ Arroz Español	4.5

DESSERTS

Tarta de Santiago	6.8
Tarta de La Abuela	6.8
Crema Catalana	6.8
Churros	6.8
Ice Cream <i>per scoop</i>	2.5

FOOD ALLERGIES & INTOLERANCES: PLEASE SPEAK TO A MEMBER OF STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN PLACING YOUR ORDER

✓ Vegetarian
⊙ Gluten Free

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



LA RUEDA

SPANISH TAPAS BAR

COCKTAILS

Aigua de Valencia Beefeater, Absolut, Freixenet & orange juice	10.5
Margarita Jose Cuervo, Triple sec & lime	10.5
Aperol Spritz Aperol, Freixenet & soda	10.5
Maitai White rum, dark rum, lime juice, orange curaçao, orgeat syrup	10.5
Spanish Espresso Absolut, Licor 43 & fresh espresso	11.25
Spanish G&T Beefeater, Franklin & Sons Tonic, lemon, rosemary & juniper	11.25
Mojito Bacardi, mint & lime	10.5
Negroni Beefeater, Campari & Martini Rosso	10.5
Piña Colada Malibu, Bacardi, pineapple & coconut	10.5
Pornstar Martini Absolut, Freixenet & passion fruit	10.5
Zombie White rum, spice rum, dark rum, apricot brandy, pineapple juice	10.5
Long Island Iced Tea Vodka, gin, rum, silver tequila, triple sec	10.5

SPARKLING WINE

SPANISH	125ml bottle
Cava Cordon Negro	6.5 27.5
Freixenet Rosé	7.5 29.5
Josep Coca Brut Organic	35.95
FRENCH	
House Champagne	49.9
Moët & Chandon	74.9
Laurent Perrier Rosé	125.95

WHITE WINE

	175ml bottle
Abilius House Wine	8 21.95
Viña	9 23.95
Monasterio {Rueda/Verdejo}	23.95
Monasterio Sauvignon Blanc	24.95
Torres Viña Esmeralda	24.95
Goru - Chardonnay	28.75
Flor de Verano {Albariño}	31.95

ROSÉ WINE

	175ml bottle
Viña	9 23.95
Homenaje	9 23.95
Bordón	25.5
El Coto	27.95

RED WINE

	175ml bottle
Abilius	8 22.95
Marques De Caceres	9.85 29.95
Bordón Crianza	31.95
Campo Viejo {Rioja} Reserva	28
Protos Roble	41.5
Muga {Reserva}	48.5
Marques de Caceres Reserva	38.95
Gran Reserva Faustino I	56.95

SANGRIA

	Glass Jug
Sangria Red/White	8.5 26.95



LARUEDA.CLAPHAM

DIGESTIVO

	25ml
Tio Pepe	5
Limoncello	5
Amaretto	5
Otaola	5

BEERS

	½ Pint Pint bottle
Estrella Pint	3.5 6.95
Mahou Pint	3.5 6.95
San Miguel	5.75
Corona	5.75
Peroni	5.75
Desperados	5.75
Galicia Alcohol Free	5.75

CIDERS

	bottle
Kopparberg	5.95
Magners	5.5

SOFT DRINKS

	small large
Water Still	2.5 4.75
Water Sparkling	2.5 4.75
Coca Cola	3.5
Tonic Water	3.2
Sprite	3.2
Diet Coke	3.5
Cranberry Juice	2.8
Passion Fruit Drink	2.8
Lychee Juice	2.8
Orange Juice	2.8
Pineapple Juice	2.8
RedBull	4.5

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