



Aperitivos

- Aceitunas Marinadas.** 3.45
Marinated Olives *[Ⓟ]
- Almendras Valencianas.** 4.75
Roasted almonds tossed paprika (8b) *[Ⓟ]
- Pimientos de Padrón.** 5.50
Fried green peppers served with sea salt *[Ⓟ]
- Torreznos de Pancetta.** 4.50
Fried pork belly marinated in paprika

Ensaladas

- Ensalada de Queso de Cabra.** 6.20
Baby spinach with grilled soft goat cheese, tomato, almonds, mustard & honey dressing (7,8b,10) [Ⓟ]
- Ensalada de Pollo.** 6.20
Grilled chicken, Crispy chorizo, baby spinach, cherry tomatoes & Manchego dressing (7,12)

Croquetas 5.30

- Gluten free breadcrumb bechamel balls
- Jamón** - ham (3,7,9)
 - Pollo y Chorizo** Chicken & Chorizo (3,7,9)
 - Espinaca y Queso** Spinach & cheese (3,7) [Ⓟ]
 - Special** - ask your server (3,7,9)
 - Shared Croquetas Platter** 6.80
One of each croquetas (3,4,7,9)

Quesos y Chacineria

- Plato de Queso.** 18.50
- ½ Plato de Queso.** 13.50
Selection of *Pasteurised & Unpasteurised* Spanish cheese served with quince paste honey, grapes, Sevillan Torta & Galician bread. (1a,3,7,8b,11,12) [Ⓟ]
- Plato de Chacinería.** 15.45
Iberian cured meats board served with guindilla peppers and Galician bread (1a,7,12)
- Plato de Queso y Chacinería.** 18.50
Spanish cheese and Iberian cured meats board, served with quince paste, honey guindilla pepper, Sevillan torta & bread (1a,3,7,11,12)

Raciones de Queso

- served with honey & Sevillan Torta (1a,8b,11)
- Goats Cheese with Red Wine.** 9.00
Soft and pleasant aroma with goat bottoms and fruity character that confers the red wine of its rind (3,7)
 - Manchego 6 months.** 8.50
Pasteurized, Sheep, nutty with a creamy texture (3,7)
 - Boffard.** 9.00
Unpasteurized, Sheep, slightly savoury and spicy (3,7)
 - Ibericos Semicurado.** 8.50
Pasteurized, Cow, Goat & Sheep, buttery & aromatic (3,7)
 - Queso mezcla con Truffa.** 8.75
Pasteurized, sheep & Cow, with black truffle flavour (3,7)
 - Picón.** 6.50
Unpasteurized, Goat, Strong creamy blue cheese (3,7)

Raciones de Chacineria Served with Galician Bread

- Jamon Serano.** 8.95
- Jamon Iberico de Bellota.** 10.45
- Lomo Iberico de Bellota.** 8.75 (7)
- Chorizo Iberico de Bellota.** 6.75 (7)

Pintxos

- Txistorras.** 5.80
Grilled Navarran Chorizo sausages, on toasted Galician Bread (1a,6,7)
- Hamburguesa Vegana.** 7.50
Breaded oyster mushroom burger with pipiripi mayo (1a) [Ⓟ]
- Manchego Burger.** 5.95
Mini pork burger served with Manchego sauce, crispy onions (1a,3,7,6,,12)
- Empanadillas de Cerdo y Jalapeños.** 5.75
Puff pastry filled with a pork and jalapeños filling served with Brava sauce (1a,4,6,12)
- Empanadillas de Ternera.** 5.75
Puff pastry filled with a tomato & mince beef filling served with Brava sauce (1a,6,12)
- Pa amb Tomaquet.** 5.50
Toasted selection of breads with crushed tomatoes, garlic & olive oil (1a) *[Ⓟ]
 - Add Jamon serrano. 2.00
 - Add Queso Manchego 6 months (3,7). 2.00
- Morcilla con Huevos de Codorniz.** 6.95
Grilled Spanish black pudding served with fried quail egg and piquillo pepper on bread (1a,3,12)
- Tostas de Champiñones.** 5.20
Creamy chestnut mushrooms on toasted Galician bread (1a,7)
- Tosta de Salmón.** 6.25
Smoked salmon on a crispy toast with Greek yoghurt, truffle honey and freshly ground black pepper (1a,4,7)
- Tres de Bocadillos.** 11.90
Three Slider buns stuffed with Pulled brisket & pickled red onions, chicken piri-piri & Alioli, mini pork burger and Manchego sauce (1a,3,4,6,7,1,12)

[Ⓟ] Suitable for Vegetarians - * Vegan option available for the dish - **Gluten Free** option is available for dishes - **Some of our dishes may contain bones** - **All our beef is 100%**

Irish

Allergens Guide: Product Contains

1. containing gluten (a.wheat b.rye c.barley d.oat)
8. Nuts (a.walnuts b.almonds c.pecan nuts)

2. Crustaceans
9. Celery

3. Eggs
10. Mustard

4. Fish

11. Sesame seeds

5. Peanuts

12. Sulphites

6. Soybeans

13. Lupin

7. Milk

14. Molluscs

Vegetariano (V)

- Coliflor Rebozada.** 4.90
Battered cauliflower florets, served with garlic Alioli *(3)
- Berenjena Rabas con Hummus.** 5.80
Aubergine Tempura with Hummus dip (7,11,12)
- Caldereta Garbonzos con verduras.** 6.50
Chickpea stew of season Vegetables in a tomato sauce *(9)
- Canelón Catalan con Espinaca.** 8.00
Catalan style Cannelloni with spinach, ricotta cheese and a tomato sauce (3,7,9)
- Paella de Verdura.** 7.45
Traditional Spanish rice dish with vegetables *
- Tetilla Templada.** 5.75
Deep fried Tetilla cheese drizzled with honey (3,7)
- Tortilla Española.** 4.80
Traditional potato & onion omelette (3)
- Tortilla Port House.** 4.95
Potato & onion omelette with goat cheese, spinach & mushrooms (3,7)
- Esparragos con Alioli.** 5.95
Grilled asparagus with garlic mayonnaise *(3)
- Escalivada.** 5.95
Grilled mixed vegetables with parsley and a honey lemon dressing *
- Empanadillas de Calabaza.** 4.90
Puff pastry filled with butternut squash served with vegan Mayo *(1a)
- Empanadillas de Batatas y pasas.** 4.90
Filled puff pastries with sweet potatoes and Raisins served with vegan Mayo *(1a,8c,12,)
- Setas con Huevo.** 7.50
Seasonal wild mushroom, onions & garlic, pan fried, and tossed in egg yolk (3)

Carne

- Pancetta con Salsa de Membrillo.** 5.25
Seared pork belly served with quince sauce.
- Albóndigas.** 8.50
Meatballs in rich tomato sauce (3,7,9)
- Solomillo a la plancha.** 7.50
Grilled & sliced Iberian pork loin served with red wine jus (7,9,12)
- Canelón Catalan con Pato.** 8.20
Catalan style cannelloni with slow cooked duck in red wine jus, topped with manchego (3,7,9,12)
- Carrillada de Cerdo.** 10.50
Slow cooked pork cheeks with mashed potato (9,12)
- Chorizo al Vino.** 9.40
Chorizo cooked with onions & our house Rioja (12)
- Costillas de cerdo con salsa barbacoa.** 7.50
Roasted pork ribs glazed with bbq sauce (10,12)
- Confitado de Pato.** 11.45
Slow cooked confit of duck leg served on membrillo sauce
- Frango Piri Piri.** 7.50
Chicken wings marinated in garlic and piri piri (6,7,12)
- Garbanzos con Chorizo.** 7.25
Chickpeas with chorizo, garlic, paprika, piquillo peppers, parsley & PX sherry reduction (7,12)
- Paella de Pollo.** 7.90
Traditional Spanish rice dish with chicken (9)
- Pintxo Moruno.** 7.65
Skewered chicken thigh meat with oregano & smoked paprika
- Brochettas de Pollo.** 7.65
Lemon & garlic marinated chicken breast skewers

Pan, Salsas & Dips

- Portion of Bread 1.00
- Portion of Gluten Free bread 1.00
- Portion of Sevillan Torta (1a,8b,11) 1.00
- Portion of hummus (11,12) 3.25

Marisco

- Puntillas.** 7.75
Baby squid dusted with seasoned flour fried and served with Alioli and sea salt (3,14)
- Merluza Rebozada.** 8.25
Deep fried hake pieces in homemade batter served with Alioli (3,4,12)
- Gambas al Pil Pil.** 8.95
Pan fried prawns cooked with garlic & chilli (2)
- Calamares a la Andaluza.** 7.25
Strips of squid in seasoned flour with lemon and Alioli (3,7,14)
- Paella de Marisco.** 8.25
Traditional Spanish rice dish with seafood (2,4,9,14)
- Gulas con Gambas al ajillo.** 7.95
Pan fried Spanish baby Eels (surimi) & prawns with garlic, chilli and olive oil, served with bread (1a,2,3,4,14)
- Vieira.** 7.80
Seared king scallop, cream sauce, topped with crispy jamón and breadcrumbs (7,12,14)

Patatas

- Bravas** - Fiery tomato (12) 5.50
- Alioli** -Garlic mayo (3) 5.50
- Mojo** - Canarian garlic,chili & almond (8b,12) 5.50
- Patatas Mix.** 5.95
Selection of sauces with deep fried potatoes *(3,8b,12)
- Patatas Plain.** 4.75
- Rotos.** 7.00
Topped with crispy chorizo, padróns & a fried egg (3)
- Portion of bravas, alioli or mojo (3,8b,12) 0.50
- Portion of vegan mayo (3,8b,12) 0.50
- Portion of barbecue sauce (12) 0.50

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