

Aperitivos (Nibbles)

Aceitunas (V)	4.70
Marinated Olives	
Almendras Marcona (V)(8b)	4.90
Roasted salted Almonds	
Boquerones (4, 12)	5.50
Marinated Anchovies	
Pimientos de Padron (V)	
Fried Padron Peppers with Maldon sea salt	5.85
Torreznos de Pancetta	5.20
Bowl of crispy fried pork belly	
Pan con Alioli/Balsamic & olive oil (V)	3.90
Bread with Alioli/ Balsamic & olive oil (1, 12)	

Embutidos (Cured Meats)

Served with bread (1)

Jamon Iberico de Bellota	13.50
Acorn fed aged for 36 months	
Jamon Serrano	11.00
Dry cured and aged for 14 months	
Chorizo Iberico de Bellota	9.80
Iberian sausage with a blend of spices	
Lomo iberico de bellota (7)	9.80
Paprika and sea salt seasoned pork	
Salchichon iberico de bellota (7)	9.80
Sausage salami made from acorn fed pigs	
Plato de Chacineria (7)	15.90
Selection of cured meats	

Queso (cheese) (V)

Served with bread (1) grapes, honey and quince membrillo

Manchego – Pasteurized (3, 7)	10.20
Sharp, sheep milk cheese from La Mancha	
Mahon – Pasteurised (3, 7)	10.20
Salty and lemony cow's cheese from Menorca	
Ibores – Unpasteurized (3, 7)	10.20
Goats milk cheese made in Extremadura	
La peral – pasteurized (7)	10.20
Cow's milk, blue cheese, delicate flavor from Asturias	
Romero – Pasteurized (3, 7)	10.20
Goats cheese with rosemary from La Mancha	
Plato de Queso (3, 7) Selection of cheeses	14.50

Ensaladas (Salads)

Ensalada Verde (V) (12)	5.95
Baby Spinach, sugar snap beans, cucumber, spring onion, Red wine, & virgin olive oil vinaigrette	
Ensalada de Calabacin (V) (7, 8b, 12)	7.20
Courgette, Feta cheese, chilli crushed almonds, lemon & Olive oil dressing	
Ensalada con Queso de Cabra (V) (7, 8b, 10)	7.20
Baby spinach, grilled soft goats cheese, tomato, almonds Honey & mustard dressing	

Croquetas (Croquettes)

Breadcrumbed béchamel filled with one of below (4 to a portion)

Jamon – Ham (7)	5.70
Bacalao – cod (4, 7)	5.70
Boletus (V) – Genus of mushrooms (7)	5.70
Trufa – Truffle (V) (7)	5.70
Croquetas Platter – one of each (4,7)	5.70

Pintxos (small bite)

Pa amb Tomaquet (V) (1)	5.90
Selection of toasted bread with crushed tomatoes, garlic & olive oil	
Pan Pernil (1)	5.90
Toasted Gallician bread with crushed tomatoes, garlic & Olive oil topped with Jamon Serrano	
Pan con Queso Manchego (1,3,7)	5.90
Toasted Gallician bread with crushed tomatoes, garlic & Olive oil topped with Manchego cheese	
Tosta de champinones (V) (1, 7)	5.90
Creamy chestnut mushrooms on toast	
Tosta de Salmon (1, 4, 7)	6.40
Smoked salmon on crisp toast, greek yoghurt, truffled honey and black pepper	
Morcilla con huevos codorniz (1, 3)	6.95
Grilled black pudding from Burgos, piquillo peppers and fried quail eggs	
Pepito Solomillo (1)	6.40
Mini Flat Iron steak, toast with garlic & parsley olive oil	

Extras

Bread / large (1a) (GF Available)	1.50/ 3.00
Alioli / (3)	1.00
Salsa brava (12)	1.00
Extra Oil / Extra Balsamic (12)	1.00

Mariscos (Seafood)

Vieras (7,12,14)	10.90
2 Seared scallops, cream sauce, topped with crispy jamon & breadcrumbs	
Chipirones a la Plancha (14)	7.60
Baby squid grilled with garlic & parsley oil.	
Calamares Rabas a la Andaluza (3, 7, 14)	8.30
Strips of squid in seasoned flour, with lemon and alioli	
Puntillas (3, 14)	7.95
Deep fried baby squid in seasoned flour with lemon and alioli	
Gambas pil pil (2)	9.25
Pan fried prawns with garlic & chilli oil	
Chanquetes (3, 4, 7)	7.20
Flour dusted deep fried whitebait served with sea salt and lemon with alioli on the side	
Bacalao Rebozado (3, 4, 12)	8.70
Deep fried cod pieces in batter with tartare sauce on the side	
Arroz Negro (2, 3, 4, 12, 14)	8.95
Black squid ink rice with grilled baby squid and alioli	

Verdura (Vegetarian)

Berenjena con Hummus (V) (11)	6.95
Aubergine tempura with hummus dip	
Tortilla Española (V) (3)	5.90
Traditional potato & onion omelette	

Caldereta de Garbanzos Morunos (V) 12 **6.90**
Chickpea stew of Mediterranean vegetables with Moroccan spices

Esparragos (V) (3) **6.20**
Grilled Asparagus with Alioli

Setas con Huevo de Pato (V) (3, 7) **7.90**
Seasonal wild mushrooms, onions & garlic, pan fried and tossed in a whole duck egg yolk

Escalivada (V) **7.50**
Grilled mixed vegetables with a Honey & Lemon dressing

Espinaca Catalanas con Queso de Cabra (V) (7, 8c, 12) **7.50**
Spinach, PX sherry soaked raisins, pine nuts topped with warm goats cheese

Coliflor Rebozada (V) (3) **5.95**
Battered cauliflower florets served with garlic alioli

Patatas (Potatoes)

Patatas Bravas con alioli (V) (3, 12) **6.50**
Deep fried potatoes with fiery tomato sauce & alioli

Patatas con Huevos rotos, Jamon y Pimientos de Padron (3) **8.50**
Deep fried potatoes with fried egg, serrano ham & Padron peppers

Papas Arrugadas (V) (8b, 12) **6.95**
Salted Canarian wrinkled potatoes with a mojo sauce of garlic, chilli & Almonds

Carne (Meat)

Pollo al Ajillo (12) **7.20**
Chicken thigh cooked with garlic parsley & white wine

Frango Piri Piri (1,12) **7.55**
Chicken wings in garlic & piri piri seasoning

Arroz Portuguese (3) **7.55**
Rice dish with chorizo, onions & peppers. Served With a fried egg on top

Panetta con Membrillo Alioli (3) **7.25**
Seared pork belly served with quince alioli

Manchego Burger (1, 3, 7, 12) **7.10**
Mini pork burger with Manchego sauce & crispy onions

Carrillada de Ternera (7, 9, 12) **10.95**
Slow cooked beef cheeks with mashed potato

Txistorras **6.20**
Chargrilled Navarran chorizo sausages

Garbanzos con Chorizo (7, 12) **7.25**
Chickpeas with chorizo, garlic, paprika, piquillo peppers & parsley.

Caldereta de Cordero (12) **8.95**
Slow cooked lamb and vegetable stew.

Confitado de Pato **11.50**
Slow cooked confit duck leg with a quince sauce

(V) suitable for vegetarians **Gluten free** option is available for dishes. **Some of our dishes may contain bones.**

Allergens Guide 1.Cereals containing gluten(a.wheat;b.rye;c.barley;d.oats)2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts(a.walnuts;b.almonds;c.pine nuts)9.Celery 10.Mustard 11.Sesame seeds 12.S02 & Sulphites 13.Lupin 14.Molluscs

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