

## Aperitivos (Nibbles)

<b>Aceitunas</b> (V)	5.20
Marinated Olives	
<b>Almendras Marcona</b> (V)(8b)	5.20
Roasted salted Almonds	
<b>Boquerones</b> (4, 12)	5.90
Marinated Anchovies	
<b>Pimientos de Padron</b> (V)	6.80
Fried Padron Peppers with Maldon sea salt	
<b>Torreznos de Pancetta</b>	5.90
Bowl of crispy fried pork belly	
<b>Pan con Alioli/Balsamic &amp; olive oil</b> (V)	4.20
Bread with Alioli/ Balsamic & olive oil (1, 12)	

## Embutidos (Cured Meats)

Served with bread (1)

<b>Jamon Iberico de Bellota</b>	15.00
Acorn fed aged for 36 months	
<b>Jamon Serrano</b>	12.00
Dry cured and aged for 14 months	
<b>Chorizo Iberico de Bellota</b>	10.80
Iberian sausage with a blend of spices	
<b>Lomo iberico de bellota</b> (7)	10.80
Paprika and sea salt seasoned pork	
<b>Salchichon iberico de bellota</b> (7)	10.80
Sausage salami made from acorn fed pigs	
<b>Plato de Chacineria</b> (7)	16.90
Selection of cured meats	

## Queso (cheese) (V)

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

<b>Manchego – Pasteurized</b> (3, 7)	11.00
Sharp, sheep milk cheese from La Mancha	
<b>Mahon – Pasteurised</b> (3, 7)	11.00
Salty and lemony cow's cheese from Menorca	
<b>Ibores – Unpasteurized</b> (3, 7)	11.00
Goats milk cheese made in Extremadura	
<b>La peral – pasteurized</b> (7)	11.00
Cow's milk, blue cheese, delicate flavor from Asturias	
<b>Romero – Pasteurized</b> (3, 7)	11.00
Goats cheese with rosemary from La Mancha	

<b>Plato de Queso</b> (3, 7) Selection of cheeses	14.50
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## Ensaladas (Salads)

<b>Ensalada Verde</b> (V) (12)	6.30
Baby Spinach, sugar snap beans, cucumber, spring onion, Red wine, & virgin olive oil vinaigrette	
<b>Ensalada de Calabacin</b> (V) (7, 8b, 12)	7.80
Courgette, Feta cheese, chilli crushed almonds, lemon & Olive oil dressing	
<b>Ensalada con Queso de Cabra</b> (V) (7, 8b, 10)	7.80
Baby spinach, grilled soft goats cheese, tomato, almonds Honey & mustard dressing	

## Croquetas (Croquettes)

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

<b>Jamon</b> – Ham (7)	5.90
<b>Bacalao</b> – cod (4, 7)	5.90
<b>Boletus</b> (V) – Genus of mushrooms (7)	5.90
<b>Trufa</b> – Truffle (V) (7)	5.90
<b>Croquetas Platter</b> – one of each (4,7)	5.90

## Pintxos (small bite)

<b>Pa amb Tomaquet</b> (V) (1)	6.90
Selection of toasted bread with crushed tomatoes, garlic & olive oil	
<b>Pan Pernil</b> (1)	6.90
Toasted Gallician bread with crushed tomatoes, garlic & Olive oil topped with Jamon Serrano	
<b>Pan con Queso Manchego</b> (1,3,7)	6.90
Toasted Gallician bread with crushed tomatoes, garlic & Olive oil topped with Manchego cheese	
<b>Tosta de champinones</b> (V) (1, 7)	6.90
Creamy chestnut mushrooms on toast	
<b>Tosta de Salmon</b> (1, 4, 7)	7.20
Smoked salmon on crisp toast, greek yoghurt, truffled honey and black pepper	
<b>Morcilla con huevos codorniz</b> (1, 3)	7.40
Grilled black pudding from Burgos, piquillo peppers and fried quail eggs	
<b>Pepito Solomillo</b> (1)	6.90
Mini Flat Iron steak, toast with garlic & parsley olive oil	

### Extras

<b>Bread / large</b> (1a) (GF Available)	1.80/ 3.60
<b>Alioli / (3)</b>	1.30
<b>Salsa brava</b> (12)	1.30
<b>Extra Oil / Extra Balsamic</b> (12)	1.30

## Mariscos (Seafood)

<b>Vieras</b> (7,12,14) <b>11.50</b>
2 Seared scallops, cream sauce, topped with crispy jamon & breadcrumbs
<b>Chipirones a la Plancha</b> (14) <b>7.90</b>
Baby squid grilled with garlic & parsley oil.
<b>Calamares Rabas a la Andaluza</b> (3, 7, 14) <b>8.90</b>
Strips of squid in seasoned flour, with lemon and alioli
<b>Puntillas</b> (3, 14) <b>8.20</b>
Deep fried baby squid in seasoned flour with lemon and alioli
<b>Gambas pil pil</b> (2) <b>10.20</b>
Pan fried prawns with garlic & chilli oil
<b>Chanquetes</b> (3, 4, 7) <b>7.20</b>
Flour dusted deep fried whitebait served with sea salt and lemon with alioli on the side
<b>Bacalao Rebozado</b> (3, 4, 12) <b>8.90</b>
Deep fried cod pieces in batter with tartare sauce on the side
<b>Arroz Negro</b> (2, 3, 4, 12, 14) <b>9.50</b>
Black squid ink rice with grilled baby squid and alioli

## Verdura (Vegetarian)

<b>Berenjena con Hummus</b> (V) (11) <b>7.30</b>
Aubergine tempura with hummus dip
<b>Tortilla Española</b> (V) (3) <b>6.30</b>
Traditional potato & onion omelette

**Caldereta de Garbanzos Morunos** (V) 12 **7.20**  
Chickpea stew of Mediterranean vegetables with Moroccan spices

**Esparragos** (V) (3) **6.90**  
Grilled Asparagus with Alioli

**Setas con Huevo de Pato** (V) (3, 7) **8.60**  
Seasonal wild mushrooms, onions & garlic, pan fried and tossed in a whole duck egg yolk

**Escalivada** (V) **7.95**  
Grilled mixed vegetables with a Honey & Lemon dressing

**Espinaca Catalanas**  
**Con Queso de Cabra** (V) (7, 8c, 12) **7.95**  
Spinach, PX sherry soaked raisins, pine nuts topped with warm goats cheese

**Coliflor Rebozada** (V) (3) **6.70**  
Battered cauliflower florets served with garlic alioli

## Patatas (Potatoes)

**Patatas Bravas con alioli** (V) (3, 12) **6.95**  
Deep fried potatoes with fiery tomato sauce & alioli

**Patatas con Huevos rotos , Jamon y** (3) **9.20**  
**Pimientos de Padron**  
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) **7.50**  
Chicken thigh cooked with garlic parsley & white wine

**Frango Piri Piri** (1,12) **7.95**  
Chicken wings in garlic & piri piri seasoning

**Arroz Portuguese** (3) **7.95**  
Rice dish with chorizo, onions & peppers. Served With a fried egg on top

**Pancetta con Membrillo Alioli** (3) **7.85**  
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) **11.40**  
Slow cooked beef cheeks with mashed potato

**Txistorras** **6.90**  
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** **11.95**  
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