

Aperitivos (Nibbles)

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| 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)

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| 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

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| 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)

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| 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)

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| 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)

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| 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 | |
| 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 | |
| Flor de calabacin (7, 8) | 9.50 |
| Battered courgette flower stuffed with creamy goat cheese served with honey and crushed almonds | |
| Manchego Burger (1, 3, 7, 12) | 7.10 |
| Mini pork burger with Manchego sauce & crispy onions | |

Extras

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| 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 |

(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

Mariscos (Seafood)

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| 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 | |
| Gambas Rebozadas (2, 3) | 9.25 |
| Deep fried prawns in batter served with alioli | |
| 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)

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| 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 | |

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

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| 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 | |

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

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

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

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| Tetilla Templada (V) (3, 7) | 6.70 |
| Deep fried Tetilla cheese and honey | |

Patatas (Potatoes)

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

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

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

Carne (Meat)

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| Albondigas (3, 7, 9) | 8.40 |
| Pork meatball in a rich tomato sauce | |

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

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

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

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| Pancetta con Membrillo Alioli (3) | 7.25 |
| Seared pork belly served with quince alioli | |

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

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| Txistorras | 6.20 |
| Chargrilled Navarran chorizo sausages | |

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

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

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

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| Solomillo Iberico (7) | 10.25 |
| Grilled Iberian pork Solomillo served with mash potatoes and a mushroom cream sauce | |

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