

## APERITIVOS

<b>ACEITUNAS</b> Green Gordal olives marinated with lemon zest, thyme and rosemary. GF/DF/V	£3.95
<b>CHARGRILLED SOURDOUGH BREAD</b> Chargrilled sourdough bread served with extra virgin olive oil, chilli sauce. DF/V	£3.95
<b>ALMENDRAS</b> Lightly salted and roasted Catalan Marcona almonds. GF/DF/V	£3.95
<b>PAN CON TOMATE</b> Chargrilled Sourdough bread served with fresh tomato, shallot onion, garlic and extra virgin olive oil. DF/V	£4.95
<b>MOJAMA</b> Dry tuna carpaccio served with almond, red onion and extra virgin olive oil. GF/DF	£5.95
<b>BOQUERONES</b> Marinated Cantabrian white anchovies. GF/DF	£5.95
<b>ESPARRAGOS BLANCOS</b> Navarrico white asparagus marinated in olive oil, Muscatel vinegar, garlic, lemon juice and parsley, served with rocket and ali oli sauce. GF/DF	£5.95
<b>CORAZONES DE ALCACHOFAS</b> Marinated baby artichoke hearts with olive oil, lemon, garlic and parsley. GF/DF/V	£5.95
<b>MONTADITOS CON SALCHICHON IBÉRICO</b> Chargrilled sourdough bread served with Spanish Ibérico salami with smoked garlic fresh tomato. DF	£5.95
<b>MONTADITOS CON JAMON Y MANCHEGO</b> Chargrilled sourdough bread served with Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings and mustard cress.	£5.95
<b>PIMIENTOS DEL PADRON</b> Pan-fried little Galician peppers served with sea salt. GF/DF/V	£6.95

## CHARCUTERIA

<b>JAMÓN IBÉRICO</b> Ham from grain and corn-fed 4 years old Ibérico black pig, free to roam in the oak forest. GF/DF	£13.95
<b>JAMÓN DE TERUEL</b> Traditional Spanish ham off the bone. GF/DF	£10.95
<b>TORRALBA MAHÓN CHEESE</b> Raw Cow's milk Savoury, tang of island salt air. Paprika-rubbed rind. Chalky centre. Peachy aroma.	£7.95
<b>ROSEMARY MANCHEGO</b> Pasteurized ewes cheese with a rosemary flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	£7.95
<b>YOUNG MANCHEGO</b> Pasteurized ewes cheese with a sweet and nutty flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	£7.95
<b>PEPE BADA CABRALES</b> Blue Cheese Raw Cow's Milk intensely spicy, a big beast of a cheese. Cave-aged. Spain's mountain Roquefort.	£7.95
<b>TORTA DE BARROS (VEGETARIAN)</b> Unpasteurised Ewes milk (raw milk) Rich, earthy, hint of bitterness. Cut of top, scoop & share like a Vacherin. Traditional Torta.	£7.95
<b>CHORIZO IBÉRICO DE BELLOTA</b> Coarse grained cured chorizo made from Ibérico Bellota pork. GF/DF	£8.95
<b>SALCHICHON IBÉRICO DE BELLOTA</b> Extra-ular sausage in natural casing, made from meat and fat of Ibérico Bellota pork. GF/DF	£8.95
<b>BRESAOLA</b> Air-dried, salted cured beef, served with artichokes heart, rocket and parmesan. GF	£8.95
<b>SELECTION OF CURED MEAT PLATTER</b> Jamón de Teruel, chorizo Ibérico de Bellota and salchichon Ibérico de Bellota. GF/DF	£12.95
<b>SELECTION OF CHEESE PLATTER</b> Young Manchego, Pepe Bada Cabrales, Torta De Barros and Mahon.	£12.95

## TAPAS DE PESCADO

<b>PAELLA DE MARISCO</b> Mix sea food shell fish paella GF/DF	£14.50
<b>MERLUZA</b> Grilled Hake fish fillet, sautéed vegetable, oyster sauce crispy spring onion and black ali-oli. GF	£10.95
<b>BACALAO GRATINADO</b> Oven roasted cod with garlic mayo gratin served with smoked aubergine puree and sesame oil, roasted seesame. GF	£10.95
<b>GAMBAS AL AJILLO</b> King prawns sautéed with garlic, olive oil and fresh hot chilli peppers. GF / DF	£9.95
<b>CHIPIRONES</b> Crispy fried baby squid, served with ali oli sauce, choi-sum salad and lemon zest. DF	£8.95
<b>CROQUETAS DE BACALAO</b> Salt cod croquets served with bravas and ali oli sauce.	£6.95
<b>ATÚN A LA PLANCHA</b> Tuna steak a la plancha served with black lentils and barley mix salad, served with a honey and mustard sauce. Served rare. DF	£8.95
<b>ARROZ NEGRO</b> Black ink risotto with squid, parmesan and ali oli. GF	£10.95
<b>TARTAR DE CANGREJO</b> Avocado stuffed with crab tartare, black caviar drizzled with a honey mustard sauce served on a cucumber carpaccio bed. GF/DF	£9.95
<b>PULPO A LA GALLEGA</b> Octopus steamed with fresh herbs and served with thyme marinated baby potatoes, sweet paprika and caper berries. GF/DF	£11.95
<b>VIEIRAS A LA PIANCHA</b> Scallops served with crispy Serrano ham and a coriander, chickpeas and roasted peppers purée. GF/DF	£10.95
<b>GRILLED SALMON FILLET</b> Served with avocado, mango salad and roasted sesame seeds spring onion confit and a balsamic glaze. GF/DF	£10.95
<b>LUBINA A LA PLANCHA</b> Sea bass fillet with asparagus risotto, balsamic glaze and basil pesto sauce. GF/DF	£10.95

## KIDS MENU

Our Kids Menu is for children 12 years & under

<b>GRILLED CHICKEN BREAST</b> £7.95 Fillet chicken breast marinated with herbs served with chips & salad	£7.95
<b>SPAGHETTI</b> £7.95 With basil tomato sauce and parmesan cheese	£7.95
<b>FISH GOUJONS</b> £7.95 Fried sea bass fillet in breadcrumbs served with chips & a mixed salad	£7.95
<b>GRILLED SALMON FILLET</b> £7.95 Grilled salmon served with chips and a mixed salad	£7.95
<b>PLAIN BURGER</b> £7.95 Beef patty in a bun served with chips and a mixed salad	£7.95
<b>CHICKEN GOUJONS</b> £7.95 Fried chicken strips in breadcrumbs served with chips & a mixed salad	£7.95
<b>BEEF KOFTE OR CHICKEN KOFTE</b> £7.95 served with chips and a mixed salad	£7.95

## TAPAS DE CARNE

<b>PAELLA DE CARNE</b> Chorizo and chicken paella DF	£12.95
<b>POLLO AL AJILLO</b> Spicy garlic marinated chicken, served with piquillo peppers, almond flakes and an almond Romesco sauce. DF	£8.95
<b>CONFIT DUCK TACOS</b> Crispy salad teriyaki sauce with rojo mayo	£8.95
<b>BOMBAS</b> Deep-fried potato balls filled with beef mince, onion, garlic, chilli and fresh herbs served with ali oli and bravas sauce. DF	£7.95
<b>ALBONDIGAS BLANCAS</b> Beef and pork meatballs casserole, cooked with white wine, almonds, onion and garlic. DF	£7.95
<b>CHICKEN ALBONDIGAS</b> Traditional spanish chicken meatballs in tomato sauce. DF	£7.95
<b>HUEVOS ROTOS</b> Runny eggs over fried potatoes, onions and chorizo	£7.95
<b>TORTILLA DE JAMÓN SERRANO</b> Potato, onion and fresh herbs Spanish omelette with Serrano ham. GF/DF	£7.95
<b>CHULETAS DE CORDERO</b> Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero and gravy sauce.	£12.95
<b>CHIMICHURRI MEAT BALLS</b> Grilled beef meat balls with chilli shallot onion sauce glazed with Spanish serrano ham and parmesan.	£9.95
<b>CHORIZO A LA PARRILLA</b> Grilled Spanish pork sausages sautéed with baby onion, choi-sum and thyme.	£8.95
<b>CROQUETAS DE JAMÓN SERRANO</b> Serrano ham croquets served with ali oli and bravas sauce.	£7.95
<b>CRISPY PORK BELLY</b> Pork belly glazed with teriyaki sauce and sesame seeds served with apple compote. GF/DF	£8.95
<b>RIB-EYE STEAK</b> Grilled rib-eye with smoked onion mash, cavolo nero and gravy sauce. DF	£13.95
<b>PRESA IBÉRICA</b> Grilled Ibérico pork shoulder served with sautéed choi sum, smoked onion mash and gravy. DF	£12.95
<b>SOLOMILLO DE TERNARA</b> Beef fillet served with smoked onion mash, tender steam sprouting broccoli and gravy. DF	£14.95
<b>GRILLED CHICKEN SALAD</b> Salad verde manchego mayo sauce, dry olives and croton.	£7.95

GF - Gluten Free • DF - Dairy Free • V - Vegan

Please advise a member of staff if you have any allergy or particular dietary requirements.  
A discretionary 12.5% service charge will be added to your bill and shared amongst all staff.

## TAPAS VEGETARIANAS

<b>PAELLA VEGETARIANA</b> GF/DF/V	£12.50
<b>COURGETTE FLOWERS</b> Courgette flowers in tempura, stuffed with goat cheese and drizzled with honey.	£9.95
<b>PIMIENTOS DEL PADRON</b> Pan-fried little Galician peppers served with sea salt. GF/DF/V	£6.95
<b>PATATAS FRITAS</b> Roughly cut fried potatoes served with bravas and ali oli sauce. GF/DF	£5.95
<b>TENDER STEAM SPROUTING</b>	
<b>BROCCOLI SALAD</b> Pan-cooked broccoli served with a smoked black olives, capers and garlic tapenade. GF /DF/V	£7.95
<b>BERENJENA FRITA</b> Deep-fried aubergine in tempura, drizzled with honey and served with onion confit and salad cress. DF	£6.95
<b>QUESO FRITO</b> Deep-fried brie cheese in panko crumbs and parmesan, served with a summer fruits compôte	£7.95
<b>QUINOA SALAD</b> Mix salad with quinoa, mango, avocado and onion, served with a pomegranate and mint dressing. GF/DF/V	£6.95
<b>MUSHROOM RIPIENI</b> Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with olive oil and balsamic glaze GF	£6.95
<b>CROQUETAS DE ESPINACA</b> Spinach, sundried tomatoes and ricotta cheese croquets in panko crumbs.	£6.95
<b>ENSALADA VERDE</b> Mix leaf salad with cucumber and avocado, served with a lemon and olive oil dressing. GF/DF/V	£6.95
<b>CHAMPINON</b> Grilled Portobello mushroom stuffed with spinach, ricotta and sun-dried tomatoes, glazed with béchamel and goat cheese, mozzarella cheese, served in a rich tomato and basil sauce.	£7.95
<b>EMPANADILLA</b> Deep-fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole.	£7.95
<b>ENSALADE DE TOMATE</b> Heritage tomato salad served with feta cheese and pomegranate dressing. GF	£6.95
<b>BURRATA</b> Fresh creamy italian burrata, avocado, green salad, dried olives, dried tomatoes, almond flakes basil and balsamic dressing.	£8.50
<b>TORTILLA DE PATATAS</b> Spanish potato omelette GF/DF	£6.95
<b>BERENJENA ASADA</b> Grilled Aubergine with Rojo humus, roasted pepper with mix crispy salad pomegranate and pomegranate dressing.	£6.95