

APERATIVOS

ACEITUNAS (OLIVES) (V) (GF) (DF) Green Gordal olives marinated with lemon zest, thyme and rosemary.	3.95
ALMENDRAS (ALMONDS) (V) (GF) (DF) Lightly salted and roasted Catalan Marcona almonds.	4.50
MOJAMA (GF) (DF) Dry tuna carpaccio served with almond, red onion and extra virgin olive oil.	7.50
BOQUERONES (GF) (DF) Marinated Cantabrian white anchovies.	7.50
CORAZONES DE ALCACHOFAS (V) (GF) (DF) Marinated baby artichokes hearts with olive oil, lemon, garlic and parsley.	7.50
CHARGILLED SOURDOUGH BREAD (V) (DF) Chargilled sourdough bread served with extra virgin olive oil, chilli sauce.	4.95
PAN CON TOMATE (GF) Chargilled Sourdough bread served with fresh tomato, shallot onion,garlic and extra virgin olive oil.	5.95
MONTADITOS CON JAMON Y MANCHEGO Chargilled sourdough bread served with Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings and mustard cress.	6.95
LUNA LLENA SNACK PLATE (GF) (DF) Marinated Cantabrian white anchovies, Dry tuna carpaccio, Artichokes, Olives, Almonds and Green Apple.	11.95

KID'S MENU

GRILLED CHICKEN BREAST Fillet chicken breast marinated with herbs served with chips & salad	9.95
SPAGHETTI With basil tomato sauce and parmesan cheese	9.95
FISH GOUJONS Fried sea bass fillet in breadcrumbs served with chips and a mixed salad	9.95
GRILLED SALMON FILLET Grilled salmon served with chips and a mixed salad	9.95
PLAIN BURGER Beef patty in a bun served with chips and a mixed salad	9.95
CHICKEN GOUJONS Fried chicken strips in breadcrumbs served with chips and a mixed salad	9.95
PAN CON TOMATE (GF) Chargilled Sourdough bread served with fresh tomato, shallot onion,garlic and extra virgin olive oil.	9.95
PLAIN OMELETTE served with chips and a mixed salads.	9.95
(** Our Kids Menu is for children 12 years & under **)	

CHARCUTERIA (MEAT & CHEESE)

JAMÓN IBÉRICO (GF) (DF) Ham from grain and corn-fed 4 years old Ibérico black pig, free to roam in the oak forest.	14.50
JAMÓN DE TERUEL (GF) (DF) Traditional Spanish ham off the bone.	12.50
CHORIZO IBÉRICO DE BELLOTA (GF) (DF) Coarse grained cured chorizo made from Ibérico Bellota pork.	10.50
SALCHICHON IBÉRICO DE BELLOTA (GF) (DF) Extra-cular sausage in natural casing, made from meat and fat of Ibérico Bellota pork.	10.50
YOUNG MANCHEGO Pasteurized ewes cheese with a sweet and nutty flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	10.50
ROSEMARY MANCHEGO Pasteurized ewes cheese with a rosemary flau»ur, served with homemade membrillo (quincejelly), grapes, walnuts and savoury biscuits.	11.50
MAHÓN Raw Cow`s milk Savoury, tang of island salt air. Paprika-rubbed rind. Chalky centre. Peachy aroma.	10.50
PICOS BLUE Blue Cheese Raw Cow`s Milk intensely spicy, a big beast of a cheese. Cave-aged. Spain`s mountain Roquefort.	11.50
SELECTION OF CURED MEAT PLATTER (GF) (DF) Jamón de Teruel, chorizo Ibérico de Bellota and salchichon Ibérico de Bellota.	14.50
SELECTION OF CHEESE PLATTER Young Manchego, Rosemary Manchego, Mahon, Picos Blue.	14.50

PAELLA & SPECIALS

PAELLA MARISCO (GF) (DF) Mix sea food shell fish paella	14.50
PAELLA DE CARNE (GF) (DF) Chorizo and chicken paella	13.50
PAELLA VEGETARIANA (V) (GF) (DF)	12.50
PERUVIAN CEVICHE Seabass fillet cured in lime juice and leche de tigre, citrus juice with ginger, celery. Served with sweet corn, sweet potatoes.	12.50
OCTOPUS TIRADITO Octopus thinly sliced, served with citrusy spicy aji Amarillo sauce and sweet corn, coriander, fried corn and red chili.	12.50
SALMON TARTARE Raw salmon chopped with whole grain mustard, chimichurri sauce, stuffed avocado and sesame oil and roasted sesame, served with roasted red pepper gazpacho.	10.50

TAPAS DE PESCADO (SEA FOOD)

GAMBAS AL AJILLO (GF) (DF) King prawns sautéed with garlic, olive oil and fresh hot chilli peppers.	10.95
CHIPIRONES (DF) Crispy fried baby squid, served with ali oli sauce, choi-sum salad and lemon zest.	9.95
CROQUETAS DE BACALAO Salt cod croquets served with brava and ali oli sauce.	7.95
VIEIRAS A LA PLANCHA (GF) (DF) Scallops served with crispy serrano ham and a coriander, chickpeas and roasted peppers puree.	10.95
PULPO A LA GALLEGA (GF) (DF) Steamed octopus with fresh herbs served with thyme marinated baby potato, sweet paprika and caperberries.	12.50
ARROZ NEGRO (GF) Black ink risotto with squid, parmesan and ali oli.	12.50
GRILLED SALMON FILLET (GF) (DF) Served with avocado, mango salsa roasted red pepper gazpachio sesame and balsamic glaze.	11.50
LUBINA A LA PLANCHA (GF) (DF) Sea bass fillet with mushroom risotto, balsamic glaze and basil pesto sauce.	10.95

TAPAS DE CARNE (MEAT)

POLLO AL AJILLO (DF) Spicy garlic marinated chicken, sewed with piquillo peppers, almond flakes and an almond Romesco sauce.	11.95
CREPE DE POLLO Pan cakes filled with sauteed chicken, leek, carrot, onion, mozzarella cheese glazed with bechamel and tomato sauce.	10.95
ALBONDIGAS BLANCAS (DF) Beef meatballs casserole in roasted tomato sauce with roasted almonds.	9.95
TORTILLA DE JAMÓN SERRANO (GF) (DF) Potato, onion and fresh herbs Spanish omelette with Serrano ham.	8.95
CHULETAS DE CORDERO Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero and gravy sauce.	13.95
CHORIZO A LA PARRILLA Grilled Spanish pork sausages with chimichurri sauce.	8.95
CROQUETAS DE JAMÓN SERRANO Serrano ham croquets served with ali oli and brava sauce.	7.95
CRISPY PORK BELLY (GF) (DF) Pork belly glazed with teriyaki sauce and sesame seeds served with apple compote.	8.95
RIB-EYE STEAK Grilled rib-eye with smoked onion mash, cavolo nero and gravy sauce.	14.95
SOLOMILLO DE TERNARA Beef fillet served with smoked onion mash, tender steam sprouting broccoli and gravy.	14.95

TAPAS VEGETARIANAS

COURGETTE FLOWERS Courgette flowers in tempura, stuffed with goat cheese and drizzled with honey.	10.95
PIMIENTOS DEL PADRON (V) (GF) (DF) Pan-fried little Galician peppers served with sea salt.	6.95
PATATAS FRITAS (V) (GF) (DF) Roughly cut fried potatoes served with brava and ali oli sauce.	5.95
TENDER STEAM SPROUTING BROCCOLI SALAD (V) (GF) (DF) Pan-cooked broccoli served with a smoked black olives, capers and garlic tapenade.	8.50
CHAMPINONES (GF) Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with olive oil and balsamic glaze	7.50
CROQUETAS DE ESPINACA Spinach, sundried tomatoes and ricotta cheese croquets in panko crumbs.	7.50
CRESPELLE CON RICOTTA SPINACH Pan cakes filled with spinach sun-dried tomato ricotta glazed with bechamel and parmesan served with tomato basil pesto.	8.95
BABY GEM SALAD (V) (GF) (DF) Crispy baby lettuce with cherry tomato onion salsa, pomegranate dry olives and pomegranate dressing.	6.95
TRES COLORES (GF) Beef tomato slice, avacado slice, mozzarella cheese with basil leaves and pomagranate dressing with pesto sauce.	7.95
EMPANADILLA Deep-fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole.	8.50
TORTILLA DE PATATAS (GF) (DF) Spanish potato omelette	7.95
BERENJENA ASADA (V) (GF) (DF) Grilled Auburgine with Rojo humus, roasted pepper with mix crispy salad pomegranate and pomegranate dressing.	8.50

ALLERGENS:
The contents of all our products are written on the menu. Please advise a member of staff if you have any allergy or dietary requirements
GF - Gluten Free / DF - Dairy Free / V- Vegan

A discretionary %12,50 service charge will be added to your bill and shared amongst all staff.

