

NIBBLES

Aceitunas Gordal *Perello Gordal Picante Olives* £5,00

Almendras *Salted Catalan Almonds* £5,00

VEGETABLES

Pan con Tomate

Crystal Bread, Fresh Tomato and Extra Virgin Olive Oil £8,00

Ensalada de Burrata

Burrata from Puglia, Fresh Tomatoes, Rocket, Pesto Genovese and Pine Nuts £14,50

Tortilla Española

Spanish Omelette, Potato, Onion, CackleBean Eggs £10,00

Croquetas de Boletus

Mushroom Croquettes with Truffle Mayonnaise £10,00

Patatas Bravas

Crispy Potatoes with Brava Sauce and Aioli £9,50

Berenjenas con Miel

Crispy Aubergine, Honey and Lime £11,50

Alcachofas Plancha

Grilled Artichokes with Balsamic Pedro Ximénez £13,50

Piparras Fritas

Hot, Battered, Basque Peppers with Aioli £12,50

Manchego

The Best Spanish Manchego Cheese, Quince Jelly and Walnuts £15,00

FISH

Ensalada de Anchoas

Premium Cantabrian Anchovies on Toast, Lettuce, Parmigiano Reggiano 30 Month Aged and Caesar Sauce Dressing £14,50

Montadito de Atún Rojo

Bluefin Tuna Tartar on Toasted Bread and Wasabi Mayonnaise £16,50

Chipirones Rellenos

Sausage Stuffed Baby Squid with Saffron Aioli £16,50

Gambas al Ajillo

Wild Red Prawns in the Shell Cooked in Garlic and Chilli Olive Oil £18,50

Berberechos Fritos

Crispy Popcorn Cockles, White Pepper and Lime £10,00

Almejas Marinera

Galician Style Wild Clams, Fresh Tomato, Onion, Garlic and White Wine Sauce £14,50

Bacalao con Pimientos

Spanish Cod Loin, Grilled Peppers, Tomato Sauce and Garlic £16,50

Tosta de Pulpo y Tetilla

Grilled Octopus and Tetilla Cheese on Toast £22,50

MEAT

Jamón Pata Negra

The Best Hand Carved Ham 100% Acorn-Fed £25,00

Montadito de Steak

Tartar

Wagyu Beef Tartar on Toasted Bread with Mustard £16,50

Bikini de Rabo de Toro

Oxtail, Manchego Cheese and Truffle Sauce in a Toasted Crystal Bread £18,00

Huevos Rotos y Chorizo

Potatoes, Fried Egg and Spicy Ibérico Chorizo £13,50

Secreto Ibérico

Marinated Spanish Pork Skewers with Mojo Picón Sauce £19,50

Tacos de Pollo Picante

Spicy Chipotle, Crispy Chicken Tacos, Avocado, Fresh Tomatoes, Onion and Lime £16,50

Canelon Gratinado XL

Large Duck Confit Cannelloni, Bechamel and Cheese £17,50

Carrillera Ibérica

Slowly Braised Pork Cheek, Smoked Cauliflower Puree with Glazed Confit Shallots £22,50

Mini burger con Foie

Mini Beef burger, Foie Gras, Caramelised Onion in Brioche Buns £17,50

DESSERTS

Churros con Chocolate *Spanish Hot Chocolate and Churros* £9,50

Tarta de Santiago *Spanish Gluten Free Almond Cake* £8,50.

Xuixo *Custard Stuffed Pastry with Pistachio Cream* £9,50

Pastel de queso *Creamy Cheesecake and Fresh Raspberries* £8,50

Helado de Turrón *Nougat Ice Cream* £8,00 (add Pedro Ximénez £5,00)

Queso Olavidia con miel *The Best Cheese in The World in 2022 with Honey and Inés Rosales's Tarta* £11,00

IMPORTANT

Please make our staff aware if you have any specific dietary requirements.

We cannot guarantee our dishes are free from particular allergens.

A discretionary 12% service charge will be added to your bill and distributed to the staff.