

PARA PICAR

TO START

ACEITUNAS Marinated Spanish olives (GF) (VG)	£4.00
PAN ARTESANO CON AOVE Sourdough artisan bread, EVOO (VG)	£4.50
PAN DE CRISTAL CON TOMATE Y AOVE Crystal bread, tomato and EVOO (VG)	£5.00
GILDAS Anchovy cured in salt, olive, piparra (basque pickled chilli) (GF)	£3.25
ALMENDRAS Roasted, salted Marcona almonds (VG) (GF) (N)	£3.00

TAPAS FRIAS

COLD TAPAS

TABLA DE EMBUTIDOS Acorn fed Iberian cured meats (Charcuterie) assortment: Chorizo, Salchichon and Lomo (GF)	£12.50
JAMÓN IBERICO DE BELLOTA Hand carved acorn fed Iberian ham (50gr) (GF)	£20.50
SARDINA AHUMADA, AJOBLANCO DE COCO, ESCABECHE DE ZANAHORIA Smoked sardines, coconut ajoblanco, carrot 'escabeche' (GF) (N)	£10.50
ENSALADA DE QUESO DE CABRA, BROTES Y VERDURAS DE OTOÑO ASADAS Goat cheese salad, leaves and roasted autumn vegetables (GF) (N)	£9.50
ENSALADILLA RUSA Tuna, egg and potato salad with smoked tuna mayonnaise (GFA)	£9.50
TABLA DE QUESOS Spanish cheese selected: Manchego, Payoyo, Idiazabal, La Peral, pickled apple, quince jelly, walnuts and crackers (GFA) (N)	£12.50

OUR HOMEMADE 'TORTILLA VAGAS'

Our "Lazy", or open tortillas. Large 20cm tortilla, plenty to share, freshly cooked with free range eggs, potatoes and onion

TORTILLA EL CERDO: CHISTORRA, MORCILLA DE BELLOTA, PIPARRAS Basque chorizo sausage, acorn fed Iberian pork black pudding, pickled basque chillies (GF)	£10.50
TORTILLA MEDITERRANEA: QUISQUILLA MOTRIL, AJOS TIERNOS, ESPÁRRAGOS Blue belly shrimp from Motril, asparagus, spring onion (GF) (as above - with Vegetarian option)	£10.50

*EVOO Extra Virgin Olive Oil | (V) Vegetarian | (VG) Vegan | (GF) Gluten free | (GFA) Gluten free available | (N) Contains nuts | (VA) Vegetarian Available | (VGA) Vegan Available. Please be aware that we cannot guarantee our dishes are free from allergens. Notify a member of staff of any allergies you may have. A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.

TAPAS CALIENTES

HOT TAPAS

VEDURAS / VEGETABLES

PATATAS BRAVAS Fried potatoes, brava sauce, alioli (V) (VGA) (GFA)	£6.50
PIMIENTOS DE PADRON Padron peppers (VG) (GF)	£7.00
BIMI, AJOBLANCO DE COCO, ALMENDRA TOSTADA Y CHILES Tenderstem broccoli, coconut ajoblanco, roasted almond and chilli flakes (VG) (GF) (N)	£7.50
CROQUETAS DE QUESO Y ESPINACAS Cheese and spinach croquettes x4 (V)	£9.50
BERENJENA AL GRILL, ROMESCO, YOGURT DE COCO ESPECIADO Chargrilled aubergine, Romesco sauce and tahini (VG) (N)	£8.00

PESCADOS Y MARISCOS / FISH & SEAFOOD

GAMBAS AL AJILLO Garlic and chilli King prawns fried in olive oil (GF)	£9.70
MEJILLONES A LA CREMA DE ALBARIÑO Y LEMONGRASS Rope mussels cooked in the charcoal oven, Albarino and lemongrass creamy sauce (GF)	£9.50
ARROZ NEGRO, RAPE EN TEMPURA, ALIOLI DE ADOBO Black seafood rice, marinated monkfish tempura, spicy paprika alioli	£12.50
PULPO, CREMA DE BONIATO ASADO AL CARBON, BIMI Chargrilled octopus, sweet potato puree, tenderstem broccoli	£19.50

CARNES / MEAT

CROQUETAS DE JAMON IBERICO Iberian Ham croquettes x4	£10.00
CHORIZO A LA SIDRA BBQ spicy chorizo cooked in cider and white wine (GF)	£8.50
CARRILLERA DE CERDO IBERICO DE BELLOTA Acorn fed Iberian pork cheeks, parsnip puree, PX sauce (GF)	£16.00
ALBONDIGAS CON SEPIA Beef and Iberian pork meatballs, braised cuttlefish (Surf&Turf) (N)	£14.00
LOMO DE CORDERO Chargrilled lamb neck fillet, Red mojo, chargrilled baby gem lettuce (GF)	£16.00
PINCHO DE POLLO Chargrilled free range chicken skewer, Isiazabal crispy polenta, pepitoria sauce (GF) (N)	£12.50
CHULETA DE VACA Dry aged Galician beef sirloin (4oz), Iberian ham dauphinoise, piquillo pepper puree (GF)	£18.50

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