

## PARA PICAR TO START

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

## TAPAS FRIAS COLD TAPAS

<b>TABLA DE EMBUTIDOS</b> Acorn fed Iberian cured meats (Charcuterie) assortment: Chorizo, Salchichon and Lomo (GF)	£12.50
<b>JAMÓN IBERICO DE BELLOTA</b> Hand carved acorn fed Iberian ham (80gr) (GF)	£20.50
<b>SARDINA AHUMADA, AJOBLANCO DE COCO, ESCABECHE DE ZANAHORIA</b> Smoked sardines, coconut ajoblanco, carrot 'escabeche' (GF) (N)	£10.50
<b>ENSALADA DE QUESO DE CABRA, BROTES Y VERDURAS DE OTOÑO ASADAS</b> Goat cheese salad, leaves and roasted autumn vegetables (GF)	£9.50
<b>ENSALADILLA RUSA</b> Tuna, egg and potato salad with smoked tuna mayonnaise (GF)	£9.50
<b>TABLA DE QUESOS</b> Spanish cheese selected: Manchego, Payoyo, Idiazabal, La Peral, picked 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

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

## TAPAS CALIENTES

### HOT TAPAS

#### VEDURAS / VEGETABLES

<b>PATATAS BRAVAS</b> Fried potatoes, brava sauce, alioli (V) (VGA) (GF)	£6.50
<b>PIMIENTOS DE PADRON</b> Padron peppers (VG) (GF)	£7.00
<b>BIMI CON SALSA DE ALMENDRA Y CHIPS DE AJO TOSTADO</b> Tenderstem broccoli, almond sauce, garlic and chilli flakes (VG) (GF) (N)	£7.50
<b>CROQUETAS DE QUESO Y ESPINACAS</b> Cheese and spinach croquettes x4 (V)	£9.50
<b>BERENJENA AL GRILL, ROMESCO, YOGURT DE COCO ESPECIADO</b> Chargrilled aubergine, Romesco sauce and tahini (VG) (N)	£8.50

#### PESCADOS Y MARISCOS / FISH & SEAFOOD

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

#### CARNES / MEAT

<b>CROQUETAS DE JAMON IBERICO</b> Iberian Ham croquettes x4	£10.00
<b>CHORIZO A LA SIDRA</b> BBQ spicy chorizo cooked in cider and white wine (GF)	£8.50
<b>CARRILLERA DE CERDO IBERICO DE BELLOTA</b> Acorn fed Iberian pork cheeks, parsnip puree, PX sauce (GF)	£16.00
<b>ALBONDIGAS CON SEPIA</b> Beef and Iberian pork meatballs, braised cuttlefish (Surf&Turf) (N)	£14.00
<b>PALETILLA DE CORDERO</b> Slow cooked British lamb shoulder, potato puree, hazelnuts crumble, red fruits (GFA) (N)	£17.50
<b>CHULETA DE VACA</b> Dry aged Galician beef sirloin (4oz), Iberian ham dauphinoise, piquillo pepper coulis (GF)	£18.50
<b>PINCHO DE POLLO</b> Chargrilled free range chicken skewer, red mojo, Idiazabal crispy polenta (GF)	£12.50

\*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.