## PARA PICAR

ACEITUNASMarinated Spanish olives (GF) (VG)
PAN ARTESANO CON AOVE
Sourdough artisan bread and EVOO (VG)
PAN DE CRISTAL CON TOMATE Y AOVE
Crystal bread, tomato and EVOO (VG)
GILDASAnchovy cured in salt, olive, and piparra (basque pickled chilli) (GF)
ALMENDRASRoasted, salted Marcona almonds (VG) (GF) (N)
TAPAS FRIAS
COLD TAPAS$£ 4.50$$£ 5.50$$£ 3.25$$£ 3.00$
TABLA DE EMBUTIDOS$£ 13.50$
Acorn fed Iberian cured meats (Charcuterie) assortment: Chorizo, Salchichon and Lomo (GF)
JAMÓN IBERICO DE BELLOTA£20.50Hand carved acorn fed Iberian ham (50gr) (GF)
MATRIMONIO (ANCHOAS DEL CANTABRICO \& BOQUERONES)$£ 12.50$Salted Cantabrian anchovies, white pickled anchovies, artisan crisps and Espinaler sauce (GF)
TARTARE DE TOMATE$£ 12.00$
Tomato tartare, Olavidia goat cheese cream, guacamole, pickles and crackers (V) (GFA) (VGA)
ENSALADILLA RUSA$£ 11.50$Tuna, egg and potato salad with smoked tuna mayonnaise (GFA)
PUERROS AL CARBON, VINAGRETA DE MANZANA Y GRANADA$£ 9.00$
Chargrilled leek salad, pickled apple and pomegranate vinaigrette (VG) (GF)
TABLA DE QUESOS$£ 13.50$Spanish cheese selection: Manchego, Payoyo, Idiazabal, La Peral, picked apple, quince jelly, walnutsand crackers (GFA) (N)
OUR HOMEMADE 'TORTILLA VAGAS'Our "Lazy", or open tortillas. Large 20 cm tortilla, plenty to share, freshly cooked withfree range eggs, potatoes and onion
TORTILLA EL CERDO: CHISTORRA, MORCILLA DE BELLOTA, PIPARRAS$£ 11.50$Basque chorizo sausage, acorn fed lberian pork black pudding and pickled basque chillies (GF)
TORTILLA MEDITERRANEA: QUISQUILLA MOTRIL, AJOS TIERNOS, ESPÁRRAGOS$£ 11.50$
Blue belly shrimp from Motril, asparagus and spring onion (GF) (VA)
(Vegetarian option available on request)$£ 9.50$

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## TAPAS CALIENTES

HOT TAPAS

## VEDURAS / VEGETABLES

PATATAS BRAVASFried potatoes, brava sauce and alioli (V) (VGA) (GF)
PIMIENTOS DE PADRON
Padron peppers (VG) (GF)
BIMI, AJOBLANCO DE COCO, ALMENDRA TOSTADA Y CHILES
Tenderstem broccoli, coconut ajoblanco, roasted almond and chilli flakes (VG) (GF) (N)
CROQUETAS DE QUESO Y ESPINACAS
Cheese and spinach croquettes $\times 4(\mathrm{~V})$
STEAK DE COLIFLOR
PESCADOS Y MARISCOS / FISH \& SEAFOOD$£ 8.50$$£ 9.50$$£ 10.50$$£ 10.50$
Chargrilled cauliflower steak, harissa spiced romesco, rocket pesto and pumpkin seeds (VG) (GF) (N)
GAMBAS AL AJILLO$£ 10.50$
Garlic and chilli King prawns fried in olive oil (GF)
MEJILLONES CON CHISTORRA$£ 12.50$
Rope mussels cooked in the charcoal oven with chistorra, red curry, smoked butter and Txakoli (GF)
buñuelos de bacalao$£ 13.00$
Salt cod fritters, roasted peppers and quince alioli
PULPO ASADO AL CARBON$£ 19.50$
Marinated octopus grilled in the charcoal oven, sweet potato puree and roasted seasonal
vegetables (GF)
CARNE / MEAT
CROQUETAS DE JAMON IBERICO ..... $£ 11.00$
Iberian Ham croquettes $\times 4$
CHORIZO A LA SIDRA$£ 10.50$BBQ spicy chorizo cooked in cider and white wine (GF)
PLUMA IBERICA DE BELLOTA ..... $£ 19.00$
Acorn fed Iberian pork Pluma, marinated and grilled in the charcoal oven with chargrilled baby gem lettuce and chimichurri
PALETILLA DE CORDERO£18.50
Slow cooked British lamb shoulder, potato puree, hazelnut crumble and red fruits (N) (GFA)
CHULETA DE VACA£20.50
Grilled dry-aged Spanish beef sirloin (4oz), Iberian ham dauphinoise and piquillo pepper coulis (GF)
PINCHO DE POLLO$£ 12.50$
Chargrilled free range chicken skewer, red mojo and Idiazabal crispy polenta (GF) (N)


[^0]:    *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.

