

PARA PICAR

Enjoy our selection of Spanish snacks, perfect for starting and sharing

ACEITUNAS Marinated mixed olives	4.50	ALMENDRAS Slightly spicy roasted almonds (N)	4.50
PAN ARTESANO Sourdough artisan bread and olive oil	6.00	BOQUERONES Fresh white pickled anchovies, piquillo jam and guindilla	6.75
CALABACÍN Y BERENJENA Crispy battered courgette and aubergine with cane honey (V)(VG)	8.00	ROLLITO DE CHISTORRA Mini chistorra sausage roll	6.75

TAPAS FRÍAS

A variety of traditional cold Spanish tapas

BOLITAS DE MELÓN CON JAMÓN IBÉRICO Melon balls with jamón ibérico (GF)	6.95	TABLA DE QUESOS Spanish cheese selection: Manchego, Idiazábal, Picos Blue, pickled apple, quince jelly, walnuts and chargrilled crackers (GFA)(N)	15.00
PAN DE CRISTAL Crystal bread, tomato and olive oil (V)(VG)	8.00	TABLA DE CHARCUTERÍA A selection of Spanish cured meats and artisan cheeses, served with crisp crackers, fresh grapes and chutneys (GFA)	21.00
ENSALADA DE SANDÍA Y QUESO DE CABRA Watermelon and goat's cheese salad with quince dressing (N)(V)	11.75	JAMÓN IBÉRICO DE BELLOTA Handcarved acorn-fed Iberian ham (GF)	24.00

VERDURAS

A rich selection of vegetarian dishes, with many vegan and gluten-free options

PATATAS BRAVAS Fried potatoes, brava sauce and alioli (V)(VGA)(GF)	8.00	PIMIENTOS DE PADRÓN Padrón peppers (V)(VG)(GF)	8.75
ESPÁRRAGOS BLANCOS Grilled white asparagus, piquillo sauce, garlic and almond migas (N)(V)(VG)(GFA)	10.95	CROQUETAS DE SETAS Wild mushroom, truffle and Manchego croquettes (V)	11.00
COLINABO A LA PARRILLA Grilled kohlrabi with romesco, salsa verde & popped amaranth (N)(V)(VGA)	11.00	FLOR DE CALABACÍN RELLENA Stuffed courgette flower with mojo picón and Valdeón cheese sauce (V)(VGA)	12.25

MARISCOS

Enjoy a taste of Spanish summer with fresh fish and seafood

CALAMARES Salt and pepper calamari, served with alioli	9.50	GAMBAS PIL PIL Garlic and chilli king prawns fried in olive oil (GF)	12.00
MERLUZA REBOZADA Golden fried hake with Basque peppers and black squid ink aioli	22.00	PULPO ASADO Chargrilled octopus and roasted seasonal vegetables	22.00
SALMONETE Red mullet with coconut ajo blanco, courgette ribbon pisto and grapes (N)(GF)	22.50	VIEIRA A LA PLANCHA Seared scallop, escalivada purée and alioli (GFA)	23.00

TORTILLAS

Freshly cooked with free-range eggs, potatoes and onion

TORTILLA VEGETARIANA Seasonal vegetables and aioli (GF)	10.50	VISIT OUR WEBSITE FOR OUR LATEST OFFERS AND EVENTS
TORTILLA DE MARISCOS Prawns, mussels, clams, squid, fresh chilli and aioli (GF)(VA)	12.00	
TORTILLA EL CERDO Chistorra sausage, guindilla piparra peppers and aioli (GF)	12.00	

CARNES

Classic Spanish tapas, perfectly cooked in our charcoal ovens

HUEVOS ROTOS Y PATATAS Broken eggs with iberian ham and potatoes (GF)	8.75	CHORIZO A LA SIDRA BBQ spicy chorizo cooked in cider and red wine (GF)	9.75
PASTELA DE POLLO ANDALUZ Andalusian chicken pastilla	11.50	CROQUETAS DE JAMÓN Iberian ham croquettes	12.00
PINCHO DE POLLO Chargrilled free-range chicken skewer with piquillo sauce (GF)	12.50	ALBÓNDIGAS DE CARNE Spanish meatballs with tomato sauce, Manchego cheese (GF)	14.50
LOMO DE CORDERO Lamb loin, escalivada purée, kohlrabi fondant, broad beans and peas with lamb jus (GF)	20.50	SOLOMILLO IBÉRICO Acorn-fed Iberian pork tenderloin with fennel purée, braised chicory and crispy chistorra crumbs	23.50



Please be aware that we cannot guarantee our dishes are free from allergens. Please ensure you notify a member of staff of any allergies or intolerances you have before you order. A discretionary 12.5% service charge will be added to your bill. VAT at the standard rate.

(V) Vegetarian | (VA) Vegetarian Available | (VG) Vegan | (VGA) Vegan Available
(N) Contains Nuts | (GF) Gluten Free | (GFA) Gluten Free Available

ALL OUR DISHES ARE HOMEMADE WITH SUSTAINABLE, LOCAL SPANISH INGREDIENTS.