

◆ **APERITIVOS** ◆

**ACEITUNAS £3.95**

Green Gordal olives marinated with lemon zest, thyme and rosemary. **GF/DF/V**

**MOJAMA £5.95**

Dry tuna carpaccio served with almond, red onion and extra virgin olive oil. **GF/DF**

**BOQUERONES £4.95**

Marinated Cantabrian white anchovies. **GF/DF**

**ESPARRAGOS BLANCOS £4.95**

Navarrico white asparagus marinated in olive oil, Muscatel vinegar, garlic, lemon juice and parsley, served with rocket and ali oli sauce. **GF**

**CORAZONES DE ALCACHOFAS £4.95**

Marinated baby artichoke hearts with olive oil, lemon, garlic and parsley. **GF/DF/V**

**CHARGRILLED BREAD £3.25**

Chargrilled ciabatta bread served with extra virgin olive oil or ali oli sauce. **DF/V**

**MONTADITOS CON SALCHICHON IBERICO £5.95**

Spanish Iberico salami with smoked garlic fresh tomato. **DF**

**MONTADITOS CON JAMON Y MANCHEGO £5.95**

Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings and mustard cress.

**PAN CON TOMATE £4.50**

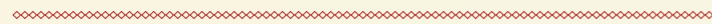
Ciabatta bread served with fresh tomato and extra virgin olive oil. **DF**

**PIMIENTOS DEL PADRÓN £5.50**

Pan-fried little Galician peppers served with sea salt. **GF/DF/V**

**ALMENDRAS £3.95**

Lightly salted and roasted Catalan Marcona almonds. **GF/DF/V**



◆ **CHARCUTERIA** ◆

**JAMÓN IBÉRICO £14.50**

Ham from grain and corn-fed 4 years old Ibérico black pig, free to roam in the oak forest. **GF/DF**

**JAMÓN DE TERUEL £9.95**

Traditional Spanish ham off the bone. **GF/DF**

**CHORIZO IBÉRICO DE BELLOTA £6.95**

Coarse grained chorizo made from Ibérico Bellota pork. **GF/DF**

**SALCHICHON IBÉRICO DE BELLOTA £6.95**

Extra-cular sausage in natural casing, made from meat and fat of Ibérico Bellota pork. **GF/DF**

**BRESAOLA £7.95**

Air-dried, salted cured beef, served with artichokes heart, rocket and parmesan. **GF**

**LA LUNA NEGRA £6.95**

Raw goat creamy milk cheese covered with edible ash, served with homemade tomato jam, apple, walnuts and savory biscuits.

**YOUNG MANCHEGO £6.95**

Pasteurized ewes cheese with a sweet and nutty flavor, served with homemade membrillo (quince jelly), grapes, walnuts and savory biscuits.

**ROSEMARY MANCHEGO £6.95**

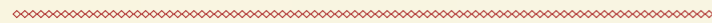
Pasteurized ewes cheese with a rosemary flavor, served with homemade membrillo (quince jelly), grapes, walnuts and savory biscuits.

**PICOS BLUE £6.95**

Raw cow's and goat's milk blue cheese, served with homemade tomato jam, apple, walnuts and savory biscuits.

**MAHON £6.95**

Cow's milk cheese from Menorca with a lemony and salted flavor, served with grapes, homemade tomato jam and savory biscuits.



**SELECTION OF CURED MEAT PLATTER**

Jamón de Teruel, chorizo Ibérico de Bellota and salchichon Ibérico de Bellota. **GF/DF**

**£12.95**

**SELECTION OF CHEESE PLATTER**

Young Manchego, rosemary Manchego, Picos Blue and Mahon.

**£12.95**

◆ **SPANISH PAELLAS** ◆

**PAELLA DE MARISCO**

Mix sea food shell fish paella. **GF/DF**

**£9.95**

**PAELLA DE CARNE**

Chorizo and chicken paella. **DF**

**£9.95**

**PAELLA DE VEGETARIAN**

**GF/DF/V**

**£8.95**

◆ **TAPAS DE PESCADO** ◆

**GAMBAS AL AJILLO £8.95**

King prawns sautéed with garlic, olive oil and fresh hot chilli peppers. **GF/DF**

**DORADA A LA PLANCHA £6.95**

Grilled fillet of sea bream served with mushroom mousse, sauteed black cabbage and lemon gremolata. **GF/DF**

**CHIPIRONES £7.95**

Crispy fried baby squid, served with ali oli sauce, choi-sum salad and lemon zest.

**CROQUETAS DE BACALAO £6.25**

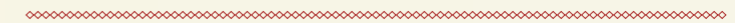
Salt cod croquets served with brava and ali oli sauce.

**ATÚN A LA PLANCHA £8.95**

Tuna steak a la plancha served with black lentils and barley mix salad, served with a honey and mustard sauce. **GF/DF**

**ARROZ NEGRO £8.50**

Black ink risotto with squid, parmesan and ali oli. **GF**



◆ **TAPAS DE CARNE** ◆

**POLLO AL AJILLO £6.95**

Spicy garlic marinated chicken, served with piquillo peppers, almond flakes and an almond Romesco sauce. **GF/DF**

**BOMBAS £6.95**

Deep-fried potato balls filled with beef mince, onion, garlic, chili and fresh herbs served with ali oli and brava sauce. **DF**

**ALBONDIGAS BLANCAS £6.50**

Beef and pork meatballs casserole, cooked with white wine, almonds, onion and garlic. **DF**

**TORTILLA DE JAMÓN SERRANO £5.45**

Potato, onion and fresh herbs Spanish omelette with Serrano ham. **GF/DF**

**CHULETAS DE CORDERO £9.95**

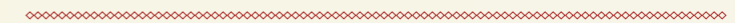
Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero. **DF**

**CROQUETAS DE POLLO £5.95**

Panko crumbed oven roasted chicken croquets served with ali oli sauce.

**SOLOMILLO DE TERNERA £12.50**

Beef fillet served with smoked onion mash, tender steam sprouting broccoli and gravy. **DF**



◆ **TAPAS VEGETARIANAS** ◆

**PATATAS FRITAS £4.95**

Roughly cut fried potatoes served with bravas and ali oli sauce. **GF/DF**

**COURGETTE FLOWERS £7.95**

Courgette flowers in tempura, stuffed with goat cheese and drizzled with honey.

**GOAT CHEESE A LA PLANCHA £6.50**

Grilled goat cheese served with golden roasted butternut squash sage, garlic, sultana grapes and pomegranate salsa. **GF**

**CHAMPIÑÓN £6.50**

Grilled Portobello mushroom stuffed with spinach, ricotta and sun-dried tomatoes, glazed with béchamel and parmesan, served in a rich tomato and basil sauce. **GF**

**TENDER STEAM SPROUTING BROCCOLI SALAD £7.50**

Pan-cooked broccoli served with a smoked black olives, capers and garlic tapenade. **GF/DF/V**

**HERITAGE TOMATO SALAD £6.95**

A variety of heritage tomatoes served with baby mozzarella, olive salsa and vinegrette dressing. **GF**

**TARTAR DE CANGREJO £7.95**

Avocado stuffed with crab tartare, black caviar drizzled with a honey mustard sauce served on a cucumber carpaccio bed. **GF/DF**

**LUBINA FRITTAS £6.95**

Crispy sea bass fillet covered with panko bread crumbs served with lime ali oil. **DF**

**PULPO A LA GALLEGA £8.50**

Octopus steamed with fresh herbs and served with thyme marinated baby potatoes, sweet paprika and caper berries. **GF/DF**

**VIEIRAS A LA PLANCHA £8.75**

Scallops served with crispy Serrano ham and a coriander, chickpeas and roasted peppers purée. **GF/DF**

**LUBINA A LA PLANCHA £8.50**

Grilled sea bass fillet served with asparagus risotto and a balsamic glaze. **GF**

**GRILLED SALMON FILLET £8.50**

Served with avocado, mango salad and roasted sesame seeds spring onion confit and a balsamic glaze. **GF/DF**



**PRESA IBÉRICA £8.45**

Grilled Ibérico pork shoulder served with sautéed choi sum, smoked onion mash and gravy. **DF**

**CHICMICHURRI MEAT BALLS £5.95**

Grilled beef meat balls with chilli shallot sauce glazed with jamon serrano and parmesan. **GF**

**GRILLED CHORIZO £5.95**

Grilled Spanish pork sausages sautéed with baby onion, choi-sum and thyme. **GF/DF**

**RIB EYE STEAK £11.50**

Grilled rib eye served with smoked onion mash, tyhme gravy. **DF**

**CARPACCIO DE TERNERA £7.85**

Finely sliced beef fillet with artichoke hearts, rocket salad parmesan shavings and vinaigrette dressing. **GF**

**CROQUETAS DE JAMÓN SERRANO £5.95**

Serrano ham croquets served with ali oli and brava sauce.

**CANNELLONI RIPIENI £7.95**

Home made pancakes filled with minced beef, veg and herb served with rich tomato sauce and glazed with bechamel sauce and parmesan.

