

Signature Platters

SELECTION OF CURED MEAT PLATTER | 17.95

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

SELECTION OF CHEESE PLATTER | 17.95

Young Manchego, rosemary Manchego, Picos Blue and Mahon.

APERITIVOS

ACEITUNAS	4.95
Green Gordal olives marinated with lemon zest, thyme and rosemary. GF/DF/V	
MOJAMA	7.95
Dry tuna carpaccio served with almond, red onion and extra virgin olive oil. GF/DF	
BOQUERONES	6.95
Marinated Cantabrian white anchovies. GF/DF	
ESPARRAGOS BLANCOS	6.25
Navarrico white asparagus marinated in olive oil, Muscatel vinegar, garlic, lemon juice and parsley, served with rocket and ali oli sauce. GF/DF	
CORAZONES DE ALCACHOFAS	6.95
Marinated baby artichoke hearts with olive oil, lemon, garlic and parsley. GF/DF/V	
CHARGRILLED BREAD	3.95
Char-grilled ciabatta bread served with extra virgin olive oil, chilli sauce. DF/V	
MONTADITOS CON SALCHICHON IBÉRICO	7.95
Char-grilled ciabatta bread served with Spanish Ibérico salami with smoked garlic fresh tomato. DF	
MONTADITOS CON JAMON Y MANCHEGO	5.95
Char-grilled ciabatta bread served with Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings & mustard cress.	
PAN CON TOMATE	5.95
Ciabatta bread served with fresh tomato and extra virgin olive oil. DF/V	
PIMIENTOS DEL PADRÓN	7.50
Pan-fried little Galician peppers served with sea salt. GF/DF/V	
ALMENDRAS	5.25
Lightly salted and roasted Catalan Marcona almonds. GF/DF/V	

CHARCUTERIA

JAMÓN IBÉRICO	15.50
Ham from grain and corn-fed 4 years old Ibérico black pig, free to roam in the oak forest. GF/DF	
JAMÓN DE TERUEL	13.95
Traditional Spanish ham off the bone. GF/DF	
CHORIZO IBÉRICO DE BELLOTA	11.25
Coarse grained chorizo made from Ibérico Bellota pork. GF/DF	
SALCHICHON IBÉRICO DE BELLOTA	11.25
Extra-ular sausage in natural casing, made from meat and fat of Ibérico Bellota pork. GF/DF	
BRESAOLA	11.25
Air-dried, salted cured beef, served with artichokes heart, rocket and parmesan. GF	
LA LUNA NEGRA	9.95
Raw goat creamy milk cheese covered with edible ash, served with homemade tomato jam, apple, walnuts and savoury biscuits.	
YOUNG MANCHEGO	9.95
Pasteurized ewes cheese with a sweet and nutty flavour, served with homemade membrillo (quince jelly), rapes, walnuts and savoury biscuits.	
ROSEMARY MANCHEGO	9.95
Pasteurized ewes cheese with a rosemary flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	
PICOS BLUE	9.95
Raw cow's and goat's milk blue cheese, served with homemade tomato jam, apple, walnuts and savoury biscuits.	
MAHON	9.95
Cow's milk cheese from Menorca with a lemony and salted flavour, served with grapes, homemade tomato jam and savoury biscuits.	

TAPAS DE PESCADO

GAMBAS AL AJILLO	10.95	PULPO A LA GALLEGA	12.50
King prawns sautéed with garlic, olive oil and fresh hot chilli peppers. GF/DF		Octopus steamed with fresh herbs and served with thyme marinated baby potatoes, sweet paprika and caper berries. GF/DF	
CHIPIRONES	10.95	VIEIRAS A LA PLANCHA	10.95
Crispy fried baby squid, served with ali oli sauce, choi-sum salad and lemon zest. DF		Scallops served with crispy Serrano ham and a coriander, chickpeas and roasted peppers purée. GF/DF	
CROQUETAS DE BACALAO	7.50	GRILLED SALMON FILLET	11.25
Salt cod croquets served with brava and ali oli sauce.		Served with avocado, mango salad and roasted sesame seeds, spring onion confit and a balsamic glaze. GF/DF	
ATÚN A LA PLANCHA	10.95	LUBINA A LA PLANCHA	11.25
Tuna steak a la plancha served with black lentils and barley mix salad, served with a honey and mustard sauce. DF		Sea bass fillet with asparagus risotto, balsamic glaze and basil pesto sauce DF/GF	
ARROZ NEGRO	12.50	FILETE DE BACALAO	11.25
Black ink risotto with squid, parmesan and ali oli. GF		Grilled Cod with sautéed spinach, sundried tomato with lemon butter sauce. GF/DF	
TARTAR DE CANGREJO	9.95		
Avocado stuffed with crab tartare, black caviar drizzled with a honey mustard sauce served on a cucumber carpaccio bed. GF/DF			

TAPAS DE CARNE

POLLO AL AJILLO	10.95	COURGETTE FLOWERS	10.95
Spicy garlic marinated chicken, served with piquillo peppers, almond flakes and an almond Romesco sauce. DF		Courgette flowers in tempura, stuffed with goat cheese and drizzled with honey.	
BOMBAS	8.50	CHAMPIÑÓN	9.95
Deep-fried potato balls filled with beef mince, onion, garlic, chilli and fresh herbs served with ali oli and brava sauce. DF		Grilled Portobello mushroom stuffed with spinach, ricotta and sun-dried tomatoes, glazed with béchamel and parmesan, served in a rich tomato and basil sauce.	
ALBONDIGAS BLANCAS	8.50	TENDER STEAM SPROUTING BROCCOLI SALAD	8.50
Beef and pork meatballs casserole, cooked with white wine, almonds, onion and garlic. DF		Pan-cooked broccoli served with a smoked black olives, capers and garlic tapenade. GF/DF/V	
TORTILLA DE JAMÓN SERRANO	8.50	BERENJENA FRITA	8.50
Potato, onion and fresh herbs Spanish omelette with Serrano ham. GF/DF		Deep-fried aubergine in tempura, drizzled with honey and served with onion confit and salad cress. DF	
CHULETAS DE CORDERO	14.50	EMPANADILLA	8.50
Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero and gravy sauce.		Deep-fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole.	
SOLOMILLO DE TERNERA	15.50	QUESO FRITO	8.50
Beef fillet served with smoked onion mash, tender steam sprouting broccoli and gravy. DF		Deep-fried brie cheese in panko crumbs and parmesan, served with a summer fruits compôte.	
PRESA IBÉRICA	12.95	TORTILLA CLÁSICA	8.50
Grilled Ibérico pork shoulder served with sautéed choi sum, smoked onion mash and gravy. DF		Spanish potato omelette GF/DF	
CHIMICHURRI MEAT BALLS	8.95	TRES COLORES	7.50
Grilled beef meat balls with chilli shallot sauce glazed with Spanish serrano ham and parmesan.		Avocado, mozzarella and tomato served with basil pesto and a balsamic glaze. GF	
CHORIZO A LA PARRILLA	8.50	HIGOS Y QUESO DE CABRA	8.50
Grilled Spanish pork sausages sautéed with baby onion, choi-sum and thyme.		Baked fresh figs stuffed with goat cheese served with roasted almond lakes and balsamic glaze. GF	
CROQUETAS DE JAMÓN SERRANO	7.95	QUINOA SALAD	7.50
Serrano ham croquets served with ali oli and brava sauce.		Mix salad with quinoa, mango, avocado and onion, served with a pomegranate and mint dressing. GF/DF/V	
ALITAS DE POLLO	8.50	GRILLED BABY AUBERGINE	7.50
Grilled chicken wings, served with chimichurri sauce. GF/DF		Served with roasted pine nuts and a tomato & pepper sauce. GF/DF/V	
CRISPY PORK BELLY	9.95	ENSALADA DE TOMATE	7.50
Pork belly glazed with teriyaki sauce and sesame seeds served with apple compote. GF/DF		Heritage tomato salad served with feta cheese and pomegranate dressing GF	
RIB-EYE STEAK	15.50	MUSHROOM RIPIENI	7.50
Grilled rib-eye with smoked onion mash, cavolo nero and gravy sauce. DF		Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with olive oil & balsamic glaze GF	

GF - Gluten Free • DF - Dairy Free • V - Vegan

Please advise a member of staff if you have any allergy or particular dietary requirements. A discretionary 12.5% service charge will be added to your bill and shared amongst all staff.

Spanish Paellas & Specials

PAELLA DE MARISCO 16.50
Mix sea food shell fish paella GF/DF

PAELLA VEGETARIANA 15.95
GF/DF/V

PAELLA DE CARNE 15.95
Chorizo and chicken paella DF

KIDS MENU 7.25

PLAIN OMELETTE
Two egg plain omelette served with chips and salad

GRILLED SALMON FILLET
Grilled salmon on the plancha served with chips and a mixed salad

CHICKEN GOUJONS
Fried chicken strips in breadcrumbs served with chips and a mixed salad

FISH FINGERS
Fried sea bass fillet in breadcrumbs served with chips and a mixed salad

PLAIN BURGER
Beef pally in a bun served with chips and a mixed salad

GRILLED CHICKEN BREAST
Free range grilled chicken breast served with chips and a mixed salad