

## SIGNATURE PLATTERS

### SELECTION OF CURED MEAT PLATTER | £14.95

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

### SELECTION OF CHEESE PLATTER | £14.95

Young Manchego, rosemary Manchego, Picos Blue and Mahon.

## APERITIVOS

<b>ACEITUNAS</b>	<b>£4.95</b>
Green Gordal olives marinated with lemon zest, thyme and rosemary. <b>GF/DF/V</b>	
<b>MOJAMA</b>	<b>£7.95</b>
Dry tuna carpaccio served with almond, red onion and extra virgin olive oil. <b>GF/DF</b>	
<b>BOQUERONES</b>	<b>£6.95</b>
Marinated Cantabrian white anchovies. <b>GF/DF</b>	
<b>ESPARRAGOS BLANCOS</b>	<b>£6.25</b>
Navarrico white asparagus marinated in olive oil, Muscatel vinegar, garlic, lemon juice and parsley, served with rocket and ali oli sauce. <b>GF/DF</b>	
<b>CORAZONES DE ALCACHOFAS</b>	<b>£6.95</b>
Marinated baby artichoke hearts with olive oil, lemon, garlic and parsley. <b>GF/DF/V</b>	
<b>CHARGRILLED SOURDOUGH BREAD</b>	<b>£3.95</b>
Chargrilled sourdough bread served with extra virgin olive oil, chilli sauce. <b>DF/V</b>	
<b>MONTADITOS CON SALCHICHON IBÉRICO</b>	<b>£5.95</b>
Chargrilled sourdough bread served with Spanish Ibérico salami with smoked garlic fresh tomato. <b>DF</b>	
<b>MONTADITOS CON JAMON Y MANCHEGO</b>	<b>£5.95</b>
Chargrilled sourdough bread served with Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings and mustard cress.	
<b>PAN CON TOMATE</b>	<b>£5.95</b>
Chargrilled Sourdough bread served with fresh tomato and extra virgin olive oil. <b>DF/V</b>	
<b>ALMENDRAS</b>	<b>£4.50</b>
Lightly salted and roasted Catalan Marcona almonds. <b>GF/DF/V</b>	

## CHARCUTERIA

<b>JAMÓN IBÉRICO</b>	<b>£15.50</b>
Ham from grain and corn-fed 4 years old Ibérico black pig, free to roam in the oak forest. <b>GF/DF</b>	
<b>JAMÓN DE TERUEL</b>	<b>£10.95</b>
Traditional Spanish ham off the bone. <b>GF/DF</b>	
<b>CHORIZO IBÉRICO DE BELLOTA</b>	<b>£10.95</b>
Coarse grained cured chorizo made from Ibérico Bellota pork. <b>GF/DF</b>	
<b>SALCHICHON IBÉRICO DE BELLOTA</b>	<b>£10.95</b>
Extra-ular sausage in natural casing, made from meat and fat of Ibérico Bellota pork. <b>GF/DF</b>	
<b>BRESAOLA</b>	<b>£9.95</b>
Air-dried, salted cured beef, served with artichokes heart, rocket and parmesan. <b>GF</b>	
<b>YOUNG MANCHEGO</b>	<b>£9.95</b>
Pasteurized ewes cheese with a sweet and nutty flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	
<b>LA LUNA NEGRA</b>	<b>£9.95</b>
Raw goat creamy milk cheese covered with edible ash, served with homemade tomato jam, apple, walnuts and savoury biscuits	
<b>ROSEMARY MANCHEGO</b>	<b>£9.95</b>
Pasteurized ewes cheese with a rosemary flavour, served with homemade membrillo (quince jelly), grapes, walnuts and savoury biscuits.	
<b>PICOS BLUE</b>	<b>£9.95</b>
Raw cow's and goat's milk blue cheese, served with homemade tomato jam, apple, walnuts and savoury biscuits.	
<b>MAHON</b>	<b>£9.95</b>
Cow's milk cheese from Menorca with a lemony and salted flavour, served with grapes, homemade tomato jam and savoury biscuits.	

## SPANISH PAELLAS & SPECIALS

<b>PAELLA DE MARISCO   £16.50</b> Mix sea food shell fish paella <b>GF/DF</b>	<b>PAELLA DE CARNE   £15.95</b> Chorizo and chicken paella <b>DF</b>	<b>PAELLA VEGETARIANA   £15.95</b> <b>GF/DF/V</b>
<b>PRESA IBERICA   £16.95</b> Grilled Ibérico pork shoulder served with sautéed choi sum, smoked onion mash and gravy. <b>DF</b>	<b>RIB-EYE STEAK   £25.95</b> Grilled rib-eye with smoked onion mash, cavolo nero and gravy sauce. <b>DF</b>	<b>CHAMPIÑON   £8.95</b> Grilled Portobello mushroom stuffed with spinach, ricotta and sun-dried tomatoes, glazed with béchamel and goat cheese, mozzarella cheese, served in a rich tomato and basil sauce.
<b>FILLET STEAK   £20.95</b> (Solomillo de Ternera) Beef fillet served with smoked onion mash, tender steam sprouting broccoli and gravy. <b>DF</b>	<b>GRILLED BABY AUBERGINE   £7.50</b> Served with roasted pine nuts and a tomato & pepper sauce. <b>GF/DF/V</b>	<b>EMPANADILLA   £8.95</b> Deep-fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole.

## KIDS MENU 7.25

<b>GRILLED SALMON FILLET</b> Grilled salmon served with chips and a mixed salad	<b>FISH GOUJONS</b> Fried sea bass fillet in breadcrumbs served with chips & a mixed salad	<b>GRILLED CHICKEN SKEWERS</b> Chicken breast cubes marinated with herbs served with chips & salad
<b>CHICKEN GOUJONS</b> Fried chicken strips in breadcrumbs served with chips & a mixed salad	<b>PLAIN BURGER</b> Beef patty in a bun served with chips and a mixed salad	<b>SPAGHETTI</b> With basil tomato sauce and parmesan cheese

## TAPAS DE PESCADO

<b>GAMBAS AL AJILLO</b>	<b>£10.95</b>	<b>PULPO A LA GALLEGA</b>	<b>£12.50</b>
King prawns sautéed with garlic, olive oil and fresh hot chilli peppers. <b>GF/DF</b>		Octopus steamed with fresh herbs and served with thyme marinated baby potatoes, sweet paprika and caper berries. <b>GF/DF</b>	
<b>CHIPIRONES</b>	<b>£10.95</b>	<b>VIEIRAS A LA PLANCHA</b>	<b>£10.95</b>
Crispy fried baby squid, served with ali oli sauce, choi-sum salad and lemon zest. <b>DF</b>		Scallops served with crispy Serrano ham and a coriander, chickpeas and roasted peppers purée. <b>GF/DF</b>	
<b>CROQUETAS DE BACALAO</b>	<b>£7.50</b>	<b>GRILLED SALMON FILLET</b>	<b>£11.95</b>
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. <b>GF/DF</b>	
<b>ATÚN A LA PLANCHA</b>	<b>£10.95</b>	<b>CHAR-GRILLED MACCAREL FILLET</b>	<b>£9.95</b>
Tuna steak a la plancha served with black lentils and barley mix salad, served with a honey and mustard sauce. Served rare. <b>DF</b>		With sauteed fennel garlic lemon butter sauce. <b>GF</b>	
<b>ARROZ NEGRO</b>	<b>£11.95</b>	<b>LUBINA A LA PLANCHA</b>	<b>£10.95</b>
Black ink risotto with squid, parmesan and ali oli. <b>GF</b>		Sea bass fillet with asparagus risotto, balsamic glaze and basil pesto sauce. <b>GF/DF</b>	
<b>TARTAR DE CANGREJO</b>	<b>£9.95</b>		
Avocado stuffed with crab tartare, black caviar drizzled with a honey mustard sauce served on a cucumber carpaccio bed. <b>GF/DF</b>			

## TAPAS DE CARNE

<b>POLLO AL AJILLO</b>	<b>£9.95</b>	<b>COURGETTE FLOWERS</b>	<b>£9.95</b>
Spicy garlic marinated chicken, served with piquillo peppers, almond flakes and an almond Romesco sauce. <b>DF</b>		Courgette flowers in tempura, stuffed with goat cheese and drizzled with honey.	
<b>BOMBAS</b>	<b>£8.50</b>	<b>PIMIENTOS DEL PADRÓN</b>	<b>£6.95</b>
Deep-fried potato balls filled with beef mince, onion, garlic, chili and fresh herbs served with ali oli and brava sauce. <b>DF</b>		Pan-fried little Galician peppers served with sea salt.	
<b>ALBONDIGAS BLANCAS</b>	<b>£8.50</b>	<b>PATATAS FRITAS</b>	<b>£5.95</b>
Beef and pork meatballs casserole, cooked with white wine, almonds, onion and garlic. <b>DF</b>		Roughly cut fried potatoes served with brava and ali oli sauce. <b>GF/DF</b>	
<b>TORTILLA DE JAMÓN SERRANO</b>	<b>£7.95</b>	<b>TENDER STEAM SPROUTING BROCCOLI SALAD</b>	<b>£8.50</b>
Potato, onion and fresh herbs Spanish omelette with Serrano ham. <b>GF/DF</b>		Pan-cooked broccoli served with a smoked black olives, capers and garlic tapenade. <b>GF/DF/V</b>	
<b>CHULETAS DE CORDERO</b>	<b>£16.95</b>	<b>BERENJENA FRITA</b>	<b>£7.95</b>
Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero and gravy sauce.		Deep-fried aubergine in tempura, drizzled with honey and served with onion confit and salad cress. <b>DF</b>	
<b>CHIMICHURRI MEAT BALLS</b>	<b>£8.95</b>	<b>QUESO FRITO</b>	<b>£7.95</b>
Grilled beef meat balls with chilli shallot onion sauce glazed with Spanish serrano ham and parmesan.		Deep-fried brie cheese in panko crumbs and parmesan, served with a summer fruits compôte.	
<b>CHORIZO A LA PARRILLA</b>	<b>£7.95</b>	<b>TORTILLA CLÁSICA</b>	<b>£7.50</b>
Grilled Spanish pork sausages sautéed with baby onion, choi-sum and thyme.		Spanish potato omelette <b>GF/DF</b>	
<b>CROQUETAS DE JAMÓN SERRANO</b>	<b>£7.95</b>	<b>TRES COLORES</b>	<b>£6.95</b>
Serrano ham croquets served with ali oli and brava sauce.		Avocado, mozzarella and tomato served with basil pesto and a balsamic glaze. <b>GF</b>	
<b>ALITAS DE POLLO</b>	<b>£7.95</b>	<b>QUINOA SALAD</b>	<b>£7.50</b>
Grilled chicken wings, served with chimichurri sauce. <b>GF/DF</b>		Mix salad with quinoa, mango, avocado and onion, served with a pomegranate and mint dressing. <b>GF/DF/V</b>	
<b>CRISPY PORK BELLY</b>	<b>£8.95</b>	<b>MUSHROOM RIPIENI</b>	<b>£7.50</b>
Pork belly glazed with teriyaki sauce and sesame seeds served with apple compote. <b>GF/DF</b>		Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with olive oil and balsamic glaze <b>GF</b>	
<b>PINCHOS DE POLLO</b>	<b>£10.95</b>	<b>CROQUETAS DE ESPINACA</b>	<b>£6.95</b>
Chicken skewer on aubergine babagannoush and sumak. <b>GF/DF</b>		Spinach, sundried tomatoes and ricotta cheese croquets in panko crumbs.	
		<b>ENSALADA VERDE</b>	<b>£6.95</b>
		Mix leaf salad with cucumber and avocado, served with a lemon and olive oil dressing. <b>GF/DF/V</b>	
		<b>BEETROOT SALAD</b>	<b>£7.50</b>
		With grapefruit, fennel almond, feta cheese and vinaigrette dressing	
		<b>QUESO DE CABRA</b>	<b>£8.50</b>
		Grilled goat cheese with honey glazed butternut squash, raising garlic and sage with balsamic glaze	
		<b>QUINDILLAS FRITAS</b>	<b>£6.50</b>
		Deep-fried Spanish mild chilli peppers with bravas and aioli sauce	
		<b>ENSALADE DE TOMATE</b>	<b>£7.50</b>
		Heritage tomato salad served with feta cheese and pomegranate dressing. <b>GF</b>	

**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.