

◆ **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 £5.25**

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 £5.25**

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

**CHARGRILLED BREAD £3.95**

Chargrilled ciabatta bread served with extra virgin olive oil, chilli sauce. **DF/V**

**MONTADITOS CON SALCHICHON IBÉRICO £5.95**

Chargrilled ciabatta bread served with Spanish Ibérico salami with smoked garlic fresh tomato. **DF**

**MONTADITOS CON JAMON Y MANCHEGO £5.95**

Chargrilled ciabatta bread served with Spanish jamon serrano, smoked garlic tomato, Manchego cheese shavings and mustard cress.

**PAN CON TOMATE £4.95**

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

**PIMIENTOS DEL PADRÓN £6.50**

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

**ALMENDRAS £4.95**

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 £10.95**

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

**CHORIZO IBÉRICO DE BELLOTA £7.95**

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

**SALCHICHON IBÉRICO DE BELLOTA £7.95**

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

**BRESAOLA £8.95**

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

**LA LUNA NEGRA £7.95**

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

**YOUNG MANCHEGO £7.95**

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

**ROSEMARY MANCHEGO £7.95**

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

**PICOS BLUE £7.95**

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

**MAHON £7.95**

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

**SELECTION OF CURED MEAT PLATTER**

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

**£14.95**

**SELECTION OF CHEESE PLATTER**

Young Manchego, rosemary Manchego, Picos Blue and Mahon.

**£14.95**

◆ **SPANISH PAELLAS & SPECIALS** ◆

**PAELLA DE MARISCO**

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

**£11.50**

**PAELLA DE CARNE**

Chorizo and chicken paella. **DF**

**£11.50**

**PAELLA DE VEGETARIAN**

**GF/DF/V**

**£10.50**

◆ **TAPAS DE PESCADO** ◆

**GAMBAS AL AJILLO £8.95**

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

**CHIPIRONES £8.95**

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

**CROQUETAS DE BACALAO £5.95**

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. **DF**

**ARROZ NEGRO £9.50**

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

◆ **TAPAS DE CARNE** ◆

**POLLO AL AJILLO £7.95**

Spicy garlic marinated chicken, served with piquillo peppers, almond flakes and an almond Romesco sauce. **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 £6.50**

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

**CHULETAS DE CORDERO £11.95**

Grilled lamb cutlets served with butternut squash mash, roasted garlic and cavolo nero and gravy sauce.

**SOLOMILLO DE TERNERA £13.95**

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

◆ **TAPAS VEGETARIANAS** ◆

**COURGETTE FLOWERS £8.95**

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

**CHAMPIÑON £7.50**

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

**TENDER STEAM SPROUTING BROCCOLI SALAD £7.50**

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

**BERENJENA FRITA £6.95**

Deep-fried aubergine in tempura, drizzled with honey and served with onion confit and salad cress. **DF**

**EMPANADILLA £6.95**

Deep-fried filo pastry filled with roasted pine nuts, spinach and goat cheese, served with avocado guacamole.

**QUESO FRITO £6.95**

Deep-fried brie cheese in panko crumbs and parmesan, served with a summer fruits compôte.

**TORTILLA CLÁSICA £6.95**

Spanish potato omelette **GF/DF**

**TRES COLORES £5.95**

Avocado, mozzarella and tomato served with basil pesto and a balsamic glaze. **GF**

**PULPO A LA GALLEGA £8.95**

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

**VIEIRAS A LA PLANCHA £8.95**

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

**GRILLED SALMON FILLET £8.95**

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

**LUBINA A LA PLANCHA £8.95**

Sea bass fillet with asparagus risotto, balsamic glaze and basil pesto sauce **DF/GF**

**PINCHO DE PEZ ESPADA £8.95**

Grilled swordfish skewers served with tomato and pepper ratatouille. **GF/DF**

**PRESA IBÉRICA £10.95**

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

**CHIMICHURRI MEAT BALLS £6.95**

Grilled beef meat balls with chilli sallot sauce glazed with Spanish serrano ham and parmesan.

**CHORIZO A LA PARRILLA £6.95**

Grilled Spanish pork sausages sautéed with baby onion, chои-sum and thyme.

**CROQUETAS DE JAMÓN SERRANO £5.95**

Serrano ham croquets served with ali oli and brava sauce.

**ALITAS DE POLLO £6.95**

Grilled chicken wings, served with chimichurri sauce. **GF/DF**

**CRISPY PORK BELLY £8.45**

Pork belly glazed with teriyaki sauce and sesame seeds served with apple compote. **GF/DF**

**RIB-EYE STEAK (4 people) £25.00**

Grilled 700gram rib-eye with smoked onion mash, cavolo nero and gravy sauce. **DF**

**QUESO DE CABRA £6.95**

Grilled goat cheese served with honey glazed butternut squash fresh sage, garlic and a pomegranate salsa. **GF**

**QUINOA SALAD £5.95**

Mix salad with quinoa, mango, avocado and onion, served with a pomegranate and mint dressing. **GF/DF/V**

**GRILLED BABY AUBERGINE £6.95**

Served with roasted pine nuts and a tomato and pepper sauce. **GF/DF/V**

**ENSALADA DE TOMATE £5.95**

Heritage tomato salad served with feta cheese and pomegranate dressing **GF**

**MUSHROOM RIPIENI £5.95**

Chestnut mushrooms stuffed with butter, sundried tomatoes and garlic, glazed with Manchego cheese, served with olive oil and balsamic glaze **GF**

**CROQUETAS DE ESPINACA £5.95**

Spinach, sundried tomatoes and ricotta cheese croquets in panko crumbs.

**ENSALADA VERDE £5.95**

Mix leaf salad with cucumber and avocado, served with a lemon and olive oil dressing. **GF/DF/V**

**PATATAS FRITAS £5.95**

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

**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.