



MENU

Aperitivos

Olives £3.5

Almonds £4

Pan & Alioli £3.5

Pan Con Tomato £3.5

Jamon Iberico £9

Mixed Charcuterie Lomo/ chorizo/ salchichon £12

Cecina cured beef £9

Jamon & Manchego £10

FISH & SEAFOOD

Fried Calamari with a Lemon Mayo £9.50

Gambas Al Ajillo £12

Piquillo Peppers Stuffed with Prawns with a Creamy Piquillo Sauce £9.50

Boqurones marinate anchovies £7.00

Arroz Negro black squid ink rice with calamari £8.50

Pulpo Creamy Potato Risotto £13.50

Empanadillas Stuffed with Crab £10.50

Deep Fried Cod Cheeks in a Light Tempura with a Lemon Mayo £11.50

Salmon tartar with avocado £10.50

Pan Fried Bacalao with Spinach & Potato £14.50

MEAT

Deep Fried Morcilla (Spanish black pudding) Balls coated in Almonds with a Piquillo Peppers Sauce £8.50

Croquettes Del Dia £6.50

Chorizo in a Red Wine £8.50

Grilled Iberico Pork Skewers with a Romesco Sauce £11.50

100% acorn Fed Organic Grilled Iberico Pork Fillet with Patatas Panaderas

Full fillet £29 to share between 2 or more / Half fillet £15.50

VEG

Padron Peppers £7

Escalivada Roasted Red Peppers & Aubergine on Sourdough Toast £7.50

Tortilla De Patatas £7

Blue cheese & Walnut Salad £7

SIDES

Patatas Bravas with a spicy Tomato Sauce £5.50

Roast Patatas Panaderas with Paprika, Onions & Red Peppers £4.50

Beetroot Carpaccio with Marinated Anchovies £9

Spinach with Roast Garlic £4

Green Salad £3.50

DESSERTS

Almond Tart £5.50

Dulce De leche £5.50

Blackberry Ice cream £5.50

Eaton mess with fresh cream & cherry & plum compot £5.50

Cheeseboard £12