



SNACKS @£3

ALMENDRAS
Salted roasted almonds

CHARGRILLED E5 SOURDOUGH BREAD
with Extra Virgin Olive Oil & Balsamic

BOQUORONES;
Marinated Cantabrian white anchovies

ALCAPARRONES;
Large pickled caperberries

ACEITUNAS:
Marinated Manzanilla olives

CHARCUTERIA

MIX CHARCUTERIE BOARD 14
Chorizo Iberico, Terruel Jam, Tetilla and Rosemary Manchego with torta, quince jelly and apple

MIX HAM BOARD 15
Jamon Iberico, Salchichon Iberico, Chorizo Iberico and Terruel Jam.

IBERICO JAMON JABUGO
25G 8 | 50G 15
Ham from acorn-fed iberico black pig, free to roam in the oak forest matured at least 36 months

TETILLA 6
Pasturised cow's cheese, smooth and creamy served with membrillo (quince jelly), walnut, green apple, savoury biscuits

JAMON DE TERUEL 8
Traditional Spanish cured ham off the bone

MIX CHEESE BOARD 14
Selection of four cheeses from our charcuterie with torta biscuits, quince jelly nuts & green apple

MANCHEGO CURADO 6
Pasteurized ewes cheese with sweet and nutty flavor with membrillo (quince jelly) green apple & savory biscuits

ROSEMARY MANCHEGO 6
Pasteurized ewes cheese with rosemary flavour served with membrillo (quince jelly) & savory biscuits

CABRALES 6.5
Raw cows', goats', & ewes' milk blue cheese served with jam, green apple, walnut & savoury biscuits

VEGETARIAN TAPAS

PAN CON TOMATE 4
Chargrilled E5 Sourdough bread served with grated tomato & olive oil

PATATAS BRAVAS 5.5
Roughly cut fried potatoes served with spicy brava sauce and alioli

CROQUETAS DE SETA 5.5
Mushrooms croquets served with blue cheese sauce

ENSALADA DE TOMATE 6.5
Heritage tomato salad with extra virgin olive oil and Maldon salt

TORTILLA DE PATATA 6
Traditional medium cooked Spanish potato and onion omelette

PIMIENTOS DE PADRON 5.5
Pan fried little Galician peppers with Maldon salt

COURGETTE FLOWER 5
Goat's cheese filled courgette flower in tempura, deep fried and served with honey drizzle & Maldon salt

FISH TAPAS

PULPO FRITO 10
Fried octopus with aubergine hummus, pimenton pepper and extra virgin olive oil

BUNUELO DE BACALAO 6
Salt cod croquettes with tartar sauce

TATAKI ATUN 8
Seared tuna with sesame seeds, green tomato and basil reduction

GAMBAS AL AJILLO 8
Pan cooked prawns with garlic and red chillies in olive oil

MERLUZA 9
Pan cooked hake with avocado & green peas guacamole

CALAMARES ANDALUZA 7
Deep-fried battered squid with black ali-oli

MEAT TAPAS

PORK BELLY 6.5
Oven roasted pork belly (blanched in fryer), marinated in garlic and peppers with apple puree and red cabbage

HUEVOS ROTOS 6.5
Runny eggs over fried potatoes, onions and chorizo

PECHUGA DE POLLO 8.5
Water bath cooked chicken breast finished on the pan with nut-romesco sauce, and garlic

CROQUETAS DE JAMON 6
Serrano ham croquets served with nut-romesco sauce

PLUMA IBERICA 10
Medium cooked tender Iberian black pig shoulder

CHORIZO A LA SIDRA 6
Pan cooked spicy chorizo with cider, apple and pear

PLEASE ASK ABOUT OUR DAILY SPECIALS

Some of our dishes contain allergens, please inform your server of any dietary requirements you may have, An optional 12.5% service charge will be applied to your bill.