



## 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**  
Jamón Iberico, Salchichón 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

**CROQUETAS DE SETA 5.5**  
Mushrooms croquets served with blue cheese sauce

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

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

**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

**FLOR DE CALABACIN 6**  
Deep-fried courgette flower in tempura filled w/ goats cheese drizzled honey and malton salt

**ALCACHOFA Y SETAS 7**  
Sautéed artichoke hearts and wild mushrooms w/ truffle oil

## FISH TAPAS

**MONKFISH 10**  
Pan-cooked monkfish in suquet (almonds-smoked paprika-garlic-fishstock sauce) and potatoes

**PULPO FRITO 10**  
Blanched octopus with aubergine hummus, smoked paprika and extra virgin olive oil

**MERLUZA 9**  
Grilled hake w/ beetroot and greenpeas cream

**BUNuelos DE ACELGA Y GAMBAS 7.5**  
Black tiger prawn and chard croquettes w/ home-made tartar sauce.

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

**BACALAO 9**  
Pan-cooked cod w/ pine nuts, tomato, garlic and ali-oli gratin

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

## MEAT TAPAS

**PORK BELLY 8**  
Oven roasted pork belly with teriyaki sauce, blood orange and aromatic herbs

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

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

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

**ALBONDIGAS 7**  
Spanish pork-beef meatballs in tomato sauce

**CORDERO 10**  
Oven cooked Spanish mutton leg w/ roasted aubergines and red peppers

**PRESA IBERICA 12.5**  
Medium-cooked Iberian pork shoulder with romesco and spring onions

**COSTILLA DE TERNERA 11**  
Slow-cooked rare breed beef short ribs finished on the grill

**ARROZ DE PRESA 9**  
Iberian pork shoulder rice w/ asparagus and wild mushroom served w/ ali-oli

### 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.