

TAPAS MENU

PARA PICAR

Almendras, roasted salted almonds	3
Aceitunas, marinated Manzanilla Olives	3
Boquorones, marinated Cantabrian white anchovies	4
Chargrilled E5 Sourdough bread w/ Olive oil&balsamic or home-made ali-oli	3.5

CHARCUTERIA

Jamon Iberico Jabugo 5 Jotas, freshly carved acorn-fed Iberian free-range black pig 25gr. 10 50gr.	18
Charcuterie Board; Chorizo Iberico, Terruel Ham, Manchego, La Peral (can be served cheese only)	18
Manchego Curado, pasteurised ewe's cheese with sweet and nutty flavour	6.5
La Peral, lightly blued rare and delicious cheese from single producer in Asturias, Northern Spain	7
Payoyo, 4 months matured hard goat's cheese with buttery sharp flavour	7.5
Tetilla, smooth and creamy semi-soft cheese from Galicia	6
Ermesenda, small production Catalan unpasteurised semi hard cheese w/ mini air pockets	7
(*all cheeses served with tarta de aceite, quince jelly, nuts and grapes)	

VEGETARIAN

Pan con tomate, toasted E5 sourdough bread w/ greated tomatoes, parsley and onion	4
Pimientos de Padron, deep-fried, little Galician peppers w/ Maldon Salt	5.5
Patatas Bravas, roughly-cut double fried potatoes w/ spicy brava sauce and ali-oli	5.5
Tortilla de Patata, freshly cooked (please allow 20min.) Spanish omelette w/potato and onions	6
Flor De Calabacin, deep-fried Courgette flower w/ goat's cheese, honey drizzle and Maldon Salt	6.5
Burrata, fresh and creamy Italian cheese w/ tomato pisto, pine nuts, and dried calamata olives	8.5
Ensalada de Tomate, heritage tomato salad w/ vinaigrette, chives and Maldon salt	6

SEA-FOOD

Calamares Andaluza, deep-fried squid in batter w/ squid ink ali-oli	7.5
Gambas al ajillo, pan-cooked black tiger prawns in chilli&garlic oil	8.5
Pulpo Frito, octopus w/ smoky paprika, chimichurri, purple potato pure and olive oil	12
Arroz Negro, squid ink black rice w/ chopped calamari, tiger prawn and ali-oli	10

MEAT

Preso Iberica Medium-cooked Iberian pork shoulder w/ spring onions and almond-romesco	12.5
Chuletas de Cordero, two medium-cooked lamb chops in spices w/ yoghurt and shakshuka	10
Chorizo a la sidra, pan-cooked spicy chorizo w/ cider and chopped pears	6
Carrilada de cerdo, braised pork cheek in red curry gravy	10
Arroz con pollo, chicken off-the bone paella w/ ali-oli	9
Huevos Rotos, pan-cooked chorizo-potato-onion w/ two fried eggs on top	8

All our food is freshly prepared in our kitchen, so we are unable to guarantee any food is totally allergen-free. Please ask a member of our team for further information.

A discretionary 12.5% service charge will be added to your bill.