



## Tapas

### PARA PICAR

<b>Almendras</b> Roasted salted almonds	£3
<b>Aceitunas</b> Marinated Manzanilla olives	£3
<b>Boquerones</b> Marinated cantabrian White anchovies	£4
<b>Olive bread</b> Chargrilled E5 Sourdough bread w/ Olive oil&balsamic vinegar or home-made ali-oli	£3.5

### MEAT

<b>Croquetas de jamón</b> Deep fried home-made iberian ham croquettes, w/ creamy almond-romesco sauce	£7
<b>Huevos rotos</b> Pan-cooked chorizo, potato & onion w/ two fried eggs on the top	£8.5
<b>Chorizo a la parrilla</b> Grilled chorizo, w/ leek cream, cebolla, patata y puerro	£7
<b>Albóndigas en salsa de stats</b> Traditional Spanish pork & beef meatballs in mushroom sauce w/ pine nuts	£8
<b>Presa ibérica</b> Medium cooked Iberian pork shoulder w/ spring onions and almond-romesco	£13
<b>Chuletas de cordero</b> Two medium-cooked lamb chops in spices w/ yoghurt and shakshuka	£12.5
<b>Pollo al mole</b> Flat-grilled chicken thigh w/ mole sauce, sweet potato pureé, sweet corn and crunchy onion	£8
<b>Garbanzos</b> Traditional Spanish chickpeas stew w/ bacon, chorizo, hoison sauce & jalapeno foam on the top	£7
<b>Arroz de pollo</b> Chicken off-the bone tradicional Valencian paella w/ ali-oli	£9
<b>Arroz de presa</b> Iberian black pig shoulder brothy rice w/ wild mushrooms and saffron	£12

### VEGETARIAN

<b>Pan con tomate</b> Toasted E5 sourdough bread w/ greated tomato, parsley & onion	£4
<b>Pimientos del Padrón</b> Deep fried little Galician peppers w/ Maldon salt	£5.5
<b>Patatas Bravas</b> Roughly-cut double fried potatoes w/ spicy brava sauce and ali-oli	£5.5
<b>Tortilla de patatas</b> Freshly cooked Spanish omelette w/ potatoes & onions (please allow 20min)	£6.5
<b>Croquetas de setas</b> Deep fried home-made mushrooms croquettes, w/ creamy blue cheese sauce	£6
<b>Burrata</b> Fresh and creamy italian cheese w/ tomato pisto, pine nuts and dried calamata olives	£8.5
<b>Flor de calabacín</b> Deep-fried courgette flower filled w/ goat's cheese, honey drizzle and Maldon salt	£6
<b>Ensalada de tomate</b> Heritage tomato salad w/ vinaigrette, chives & Maldon salt	£7.5

### SEA FOOD

<b>Calamares a la andaluza</b> Deep-fried squids in batter w/squid ink ali-oli	£8.5
<b>Gambas al ajillo</b> Pan-cooked black tiger prawns in chilli&garlic oil	£9.5
<b>Pulpo</b> Octopus w/smoky paprika, chimichurri, purple potato pureé and olive oil	£12.5
<b>Merluza</b> Flat-grilled hake marinated in miso soup w/ peas cream, endive and small cubes of aubergine	£10
<b>Arroz negro</b> Squid ink black rice w/chopped calamari, tiger prawn and ali-oli	£10

### CHARCUTERÍA

<b>Payoyo</b> 4 months matured hard goat's cheese w/ buttery sharp flavour	£7.5	<b>Manchego Curado</b> Pasteurised ewe's cheese w/ sweet and nutty flavour	£6.5
<b>La Peral</b> Lightly blued rare and delicious cheese from single produced in Asturias	£7	<b>Jamón Ibérico</b> 25g £10 50g £18 Jamón Ibérico 5 Jotas, freshly carved acorn-fed Iberian free-range black pig	
<b>Ermesenda</b> Small production catalan unpasteurised semi-hard cheese w/ mini air pockets	£7	<b>Mix Charcuterie Board</b> Chorizo Ibérico, Teruel Ham, Manchego, La Peral	£18
<b>Tetilla</b> Smooth and creamy semi-soft cheese from Galicia	£6	<b>Mix Cheese Board</b> Tetilla, Ermensenda, Manchego Curado, La Peral and Payoyo	£18

\*\*\* All cheeses served with tarta de aceite, quince jelly, nuts & grapes