

## PARA PICAR

<b>Almendras</b> <b>N</b>	4.5
Roasted salted almonds	
<b>Aceitunas</b>	4.5
Marinated Manzanilla olives w/ unique flavour	
<b>Boquerones</b>	6
Marinated Cantabrian white anchovies	
<b>Chargrilled E5 Bread</b> <b>G</b>	5
Chargrilled E5 multiseed sourdough bread w/ olive oil & balsamic vinegar or homemade ali-oli	

## CHARCUTERIA

<b>Jamón Ibérico 50gr</b>	24
Acorn-fed cured Iberian free-range black pig ham matured 36 months,	
<b>Manchego Curado</b> <b>G D N</b>	9
Pasteurised ewe's cheese w/ sweet & nutty flavour served with torta de aceite, membrillo & nuts	
<b>La Peral</b> <b>G D N</b>	9
Lightly blued rare and delicious cheese from single producer in Asturias, Northern Spain served with torta de aceite, membrillo & nuts	
<b>Payoyo</b> <b>G D N</b>	9
4 months matured hard goat's cheese w / buttery sharp flavour served with torta de aceite, membrillo & nuts	
<b>Tetilla</b> <b>G D N</b>	8.5
Smooth and creamy semi-soft cheese from Galicia served with torta de aceite, membrillo & nuts	
<b>Cheese Board</b> <b>G D N</b>	23
Tetilla, Manchego, La Peral (blue cheese) w/ torta de aceite, membrillo & nuts	
<b>Charcuterie Board</b> <b>G D N</b>	23
Chorizo Iberico, Salchichon Iberico, Tetilla Payoyo served w/ torta de aceite, quince jelly & nuts.	
<b>Salchichon Iberico De Bellota</b>	9
Iberian acorn fed pig's cured meat seasoned with salt&pepper allowing the rich flavours to come clear through	
<b>Chorizo Iberico de Bellota</b>	9
Acorn fed, free range pata negra, cured over 4 months with paprika, deep coloured, wonderfully marbled	
<b>Ham Board</b>	19
Salchichon Iberico, Chorizo Iberico and Terruel Ham	
<b>Jamon de Teruel</b>	10
This Teruel D.O.P. ham is made from the meat of pigs raised and cured in the province of Teruel in Aragon, and is cured for a minimum of 18 months, allowing it to develop a full, deep flavour.	

## SPANISH SPECIALITIES

<b>Licor de Hierbas</b>	6
<b>Pacharán</b>	6
<b>Anís del Mono</b>	6
<b>Licor 43</b>	5

## SHERRIES

<b>Xixarito, Bodegas, Manzanilla / Dry</b>	50ml	6	Bottle	41
<b>Bella Luna Fino Jerez / Dry</b>	5.5	39		
<b>Amontillado de Sanlucar / Medium</b>	6.5	40		
<b>Pedro Ximenez / Sweet</b>	6.5	41		

## VEGETARIAN

<b>Pan con Tomate</b> <b>G</b>	7
Toasted E5 sourdough bread w/grated tomato, parsley&onion	
<b>Courgette Flower</b> <b>G D</b>	9.5
Courgette flower in batter filled with goats cheese and honey drizzle (Only available when in season)	
<b>Pimientos de Padrón</b>	7
Deep fried little Galician peppers w/ Maldon salt	
<b>Croquetas de Setas</b> <b>G D</b>	8
Homemade mushrooms croquettes (4) w/ creamy goat's cheese	
<b>Patatas Bravas</b>	7.5
Roughly cut double fried potatoes w/ spicy brava sauce and ali-oli	
<b>Burrata</b> <b>D N</b>	12
Fresh and creamy Italian burrata w/ homemade basil pesto, dried Kalamata olives, pine nuts, rocket leaves and sundried tomato	
<b>Alcachofa Confitada</b> <b>D</b>	12
Pan cooked artichoke hearts w/ wild mushrooms, truffle foam and egg yolk	
<b>Ensalada de Tomate</b>	9.5
Mixed heritage tomatoes w/ vinaigrette & maldon salt	
<b>Tortilla de Patatas</b>	9
Freshly cooked Spanish omelette of potatoes&onions, w/ spicy brava sauce and alioli. Served medium cooked, runny in middle (please, ask if you prefer it well done)	
<b>Berenjena Asada</b> <b>G</b>	9
Roasted aubergine with hummus, pomegranates and teriyaki sauce	

## SEAFOOD

<b>Puntillitas</b> <b>G</b>	12
Deep fried baby squid with Padron peppers and alioli	
<b>Gambas al Ajillo</b>	13.5
Pan cooked black tiger prawns in chilli & garlic oil (Bread recommended to dip in the delicious chilli oil)	
<b>Pulpo Frito</b>	17.5
Octopus w/ smoked paprika, piquillo pepper, hummus, chimichurri	
<b>Arroz Negro</b> <b>G</b>	13
Squid ink black paella rice w/ chopped calamari, puntillitas and alioli	
<b>Tacos De Atun Rojo</b> <b>G</b>	12
Spicy Tuna tacos with, jalapeno, guacamole and yuzu	
<b>Tataki De Atun</b> <b>G</b>	13.5
Seared yellowfin tuna w/ ajo blanco, mojo verde and pomegranate kernels.	
<b>Merluza</b> <b>G</b>	13.5
Hake in tempura w/ wasabi mayo and wakame salad	

## PORT

<b>Late Bottled Vintage Port Quinta do Crast</b>	50ml	6	Bottle	44
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## DESSERT WINE

<b>Paul Mas Muscats</b>	50ml	7	Bottle	40
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## MEAT

<b>Croquetas de Jamón</b> <b>G D N</b>	8
Homemade iberian ham croquettes (4), with creamy almond romesco sauce	
<b>Arroz de Pollo</b>	12
Valencian-style paella with chicken and vegetable	
<b>Pluma Ibérica</b>	16.5
Medium cooked iberian pork shoulder w/ spring onion and chimichurri	
<b>Carrillada de Cerdo</b> <b>G D</b>	14.5
Slow cooked pork cheeks served with creamy mash and black truffle oil	
<b>Albóndigas</b> <b>G D</b>	10
Traditional Spanish pork&beef meatballs served in cherry tomato sauce. Inspired by our head's chef mum's traditional recipe.	
<b>Lamb Chops</b> <b>D</b>	17.5
Two medium cooked lamb chops with shakshuka and yoghurt	
<b>Huevos Rotos</b> <b>G</b>	12
Two runny fried eggs over pan cooked potato-onion-smoked chorizo	
<b>Chorizo A La Cidra</b> <b>G</b>	9.5
Spicy chorizo cooked in cider with apples	
<b>Pork Belly</b>	12
Oven roasted pork belly with apple pureé, chipotle sauce, orange segment and red chillies.	
<b>Pollo a la Parrilla</b> <b>N</b>	9.5
Grilled skin-on chicken thigh with romesco sauce and fried onions	

## POSTRES & DESSERTS

<b>Churros con Chocolate</b> <b>G D</b>	7
Traditional Spanish fried pastry in sugar & cinnamon w/ melted chocolate	
<b>Ice-Cream</b> <b>D</b>	7
Vanilla ice-cream with Pedro Ximenez sweet sherry	
<b>Spanish Cheesecake</b> <b>D</b>	9
San Sebastián-style cheesecake served with blueberry sauce	
<b>Sorbete (Vegan)</b>	8
Lemon or mango sorbet	
<b>Crema Catalana</b> <b>D</b>	8
Classic Spanish dessert of custard with a hardened caramel top	
<b>Chocolate Fondant</b> <b>G D</b>	9
Homemade chocolate fondant s/w Vanilla Ice Cream.	

## BRANDY

<b>Veterano</b>	5	<b>WHISKY</b>	
<b>Carlos I</b>	9	<b>Bells</b>	5
<b>Carlos III</b>	6	<b>Maker's Mark</b>	6
		<b>Jameson</b>	6
		<b>Jack Daniel's</b>	7
<b>Limoncello</b>	5	<b>Lagavulin 16</b>	9

## TEQUILA

<b>Sierra Blanco</b>	5	<b>VODKA</b>	
<b>Patron Silver</b>	8	<b>Smirnoff</b>	5
<b>Patron café</b>	10	<b>Grey Goose</b>	7

## LIQUOR COFFEE

<b>Carajillo</b>	7
Choose any liquor with a shot of espresso.	
<b>Irish Coffee</b>	10
Jameson, double cream	

\*\*\*A discretionary 12.5% service charge will be added your bill. 100% goes to the team!



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**ALLERGENS & INTOLERANCE** Gluten **G** Dairy **D** Nuts **N**

All our food is freshly prepared in our kitchen daily so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for more assistance

## SPARKLING WINE

<b>Via Vai Prosecco, Italy</b> Lovely fruity, refreshing fizz, with lemon and lime flavours.	20cl	13	<b>Cava Mas Pere Brut Reserva Ventura / Spain</b> Elegant distinctive Cava with aromas of honey, apple and nuts.	42
<b>Cava Anna De Codorníu Blanc De Blancs Reserve, Spain</b> brilliant yellow in colour with sparkling flashes of green and has fine, persistent bubbles	20cl	14	<b>Cava Reserva "Expression", Dominio De La Vega, Valencia, Spain</b> Refined Vintage Cava from fruit grown high in the hills above Valencia.	46
<b>Rugeri Prosecco Doc Argeo Brut, Italy</b> This wine has a flawless clarity, a light straw colour with greenish undertones, and a fine, rich mousse		38	<b>Gobillard, Champagne Brut Grand Reserve Premier Cru, France</b> Elegant classic Champagne, bone dry with long lasting finish.	75
			<b>Dom Perignon, Champagne Epernay / France</b> Historic famed Champagne, which only produced in the finest vintages	280

## WHITE WINE

<b>La Copa De Macabeo</b> Crisp, refreshing Spanish white, juicy with green apples and white fruit and perfumed with herbs and an enlivening waft of grass	125/175/Bottle	6	8.5	30
<b>Indesio Pinot Grigio delle Venzie, Italy</b> Very refreshing, dry, fruity with hints of pear and spice.		6.5	9	32
<b>Trajarinho Vinho Verde, Portugal</b> Touch of spritz, mouthwateringly fresh with lemon citrus flavours.		7	10	36
<b>Verdejo Ramon Bilbao, Spain</b> Aromatic, ripe tropical character with citrus and peach notes.		8	11	38
<b>Stoneburn Sauvignon Blanc, Marlborough, New Zealand</b> Classic Marlborough style. Bone dry with exotic tropical fruits.		8.5	11.5	40
<b>Heredad De Tejada, Rioja Blanco, Spain</b> Smooth dry fresh and well balanced with delicate apple flavours.		8.5	11.5	42
<b>Gavi Di Gavi, La Minaia, Nicola Bergaglio, Italy</b> Elegant, zesty, well crafted, refreshing style with smooth finish.				44
<b>La Poda Albariño, Rias Baixas, Spain</b> Famed seafood wine from the Atlantic coast. Refined and bone dry.				48
<b>Rioja Blanco, Don Quintin Ortega, Spain</b> Traditional oak matured white Rioja, so fresh, rounded and moreish.				55
<b>Chablis, Domaine Louis Moreau, Burgundy, France</b> Classic, clean unoaked, bone dry, mineral laden style.				55
<b>Sancerre, Domaine La Clef du Recit, Loire, France</b> Boutique Sancerre estate. Wonderful wine with elegance and texture.				70
<b>Valravn Chardonnay, Sonoma Valley, California</b> Generous, rich, rounded New World Chardonnay with a crisp finish.				70
<b>Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand</b> New Zealand's finest Sauvignon. Multi-layered flavours with a long finish.				88

## RED WINE

<b>Parajes de Paniza Cabernet Sauvignon-Tempranillo, Spain</b> Medium bodied. Lovely aroma of ripe jammy fruits with a touch of spice.	125/175/Bottle	6	8.5	30
<b>Chiringuito Cove Merlot, Central Valley, Chile</b> Easy drinking, ripe plummy Merlot with lovely clean smooth finish.		6.5	9	32
<b>Xenysel Organic Monastrell, Jumilla, Spain</b> Full bodied, rich dark fruit flavours. Ideal with chargrilled meats.		7	10	36
<b>Santa Ana Malbec Reserve, Argentina</b> Plump ripe juicy Malbec from the foothills of the Andes.		8	11	38
<b>Castilla y León, Viticultor en Valdevimbre, Spain</b> True artisanal wine, bright aromatic fruit, mouthfilling, served chilled		8.5	11.5	40
<b>Rioja Reserva, Bodegas Marques de Reinosa, Spain</b> Classic, smooth, silky Rioja. Dark cherries with oak, vanilla spice.		8.5	11.5	42
<b>Quinta do Castro, Douro Superior, Portugal</b> Full flavoured, ripe, rounded red from Northern Portugal.				44
<b>Bouza Tannat, Sin Barrica, Montevideo, Uruguay</b> Unoaked, juicy, full bodied style with cassis and mulberry flavours				46
<b>Humilitat Priorat Massard, Spain</b> Typical dark fruit of the area, delicate texture, smooth finish.				48
<b>Hunter's Pinot Noir, Marlborough, New Zealand</b> Elegant ripe Burgundian style, dark cherry with hint of oak spice.				50
<b>Achaval-Ferrer Cabernet Sauvignon, Mendoza, Argentina</b> One of the finest Argentine estates. Generous, rich style.				65
<b>Erial 'T-F', Bodegas Epifanio Rivera, Ribera del Duero, Spain</b> Ribera del Duero is home to Spain's finest reds, this is a great example.				78
<b>The Bogan Shiraz, Kaesler, Barossa Valley, South Australia,</b> Big, powerful mouth filling Shiraz, made from truly ancient vines.				89

## ROSE WINE

<b>Rioja Rosé Ramon Bilbao, Spain</b> Fine lovely pale dry, refreshing rose from the Rioja Alta region.	125/175/Bottle	7	10	36
<b>Grand Classique Rosé, Domaine Gavoty, Cotes de Provence, France</b> Beautiful organic estate grown, pale, bone dry classic rose.				42

## GIN & TONICS

<b>Silent Pool w / orange wedge</b>	13
<b>Nordes w / dry orange</b>	13
<b>Hendrick's w /cucumber</b>	12
<b>Puerto de Indias w / strawberry</b>	12
<b>Gin Mare w / rosemary &amp; dry lemon</b>	13
<b>Bombay Sapphire w / lime &amp; ginger</b>	11

\*All served with Fever Tree tonic water

## COCKTAILS

<b>Espresso Martini</b> Vodka, Kalhúa & espresso	12
<b>Aperol Spritz</b> Aperol, soda water, prosecco & orange wedge	11
<b>Negroni</b> Gin, Campari & sweet vermouth	10
<b>Porn Star Martini</b> Vodka, passionfruit puree & passoa	12
<b>Fresa Daiquiri</b> Rum, Strawberry liquor & lime juice	12
<b>Margarita Regular/ Chilli / Strawberry</b> Tequila, Cointreau, fresh lime & salt	12
<b>Non-alcoholic Negroni</b> Lyre's Apiritif Rosso & London Spirit	12
<b>Non-alcoholic Amaretto Sour</b> Lyre's Amaretti, egg white, lemon	12

## SANGRIA & BEER

<b>Red wine Sangría Glass/ Jug</b>	9/32
<b>White wine Cava Sangría Jug</b>	34
<b>Alhambra (Reserva 1925) 6.4%</b>	6.5
<b>Estrella Galicia 5.5%</b>	5
<b>San Miguel 5%</b>	5
<b>Alcohol Free Beer</b>	4.5
<b>Estrella Half Pint/ One pint 4.1%</b>	4/7
<b>Estrella Damm Daura, Gluten Free Beer</b>	5.5
<b>Tyris Craft IPA 6%</b>	6.5
<b>Meloc Pineapple &amp; Pear Cider</b>	6.5

## SOFT DRINKS

<b>Coke / Coke Zero / Diet Coke</b>	4
<b>Sprite Zero</b>	4
<b>Still water 75cl</b>	4
<b>Sparkling water 75cl</b>	4
<b>Freshly squeezed orange juice</b>	5
<b>Homemade lemonade</b>	4
<b>Lemon juice, brown sugar shaken with a few mint leaves</b>	

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