

PARA PICAR

Almendras N	4.5
Roasted salted almonds	
Aceitunas	4.5
Marinated Manzanilla olives w/ unique flavour	
Boquerones	7
Marinated Cantabrian white anchovies	
Chargrilled E5 Bread G	5
Chargrilled E5 multiseed sourdough bread w/ olive oil & balsamic vinegar or homemade ali-oli	

CHARCUTERIA

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

Licor de Hierbas	6
Pacharán	6
Anís del Mono	6
Licor 43	5

SHERRIES

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

VEGETARIAN

Pan con Tomate G	8
Toasted E5 sourdough bread w/grated tomato, parsley&onion	
Courgette Flower G D	10
Courgette flower in batter filled with goats cheese and honey drizzle (Only available when in season)	
Pimientos de Padrón	8
Deep fried little Galician peppers w/ Maldon salt	
Croquetas de Setas G D	9
Homemade mushrooms croquettes (4) w/ creamy goat's cheese	
Patatas Bravas	8
Roughly cut double fried potatoes w/ spicy brava sauce and ali-oli	
Burrata D N	12.5
Fresh and creamy Italian burrata w/ homemade basil pesto, dried Kalamata olives, pine nuts, rocket leaves and sundried tomato	
Alcachofa Confitada D	12.5
pan-cooked artichoke hearts, wild mushrooms, egg yolk, truffle foam	
Ensalada de Tomate	10
Mixed heritage tomatoes w/ vinaigrette & maldon salt	
Tortilla de Patatas	10
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)	
Berenjena Asada G	10
Roasted aubergine with hummus, pomegranates and teriyaki sauce	
Mixed Leaf salad D	6
With Manchego shaving, honey-mustard dressing	

SEAFOOD

Puntillitas G	12.5
Deep fried baby squid with Padron peppers and alioli	
Gambas al Ajillo	13.5
Pan cooked black tiger prawns in chilli & garlic oil (Bread recommended to dip in the delicious chilli oil)	
Pulpo a la Gallega	17.5
Galician style octopus, baby potatoes, paprika	
Arroz Negro G	13
Squid ink black paella rice w/ chopped calamari, puntillitas and alioli	
Tacos De Atun Rojo G	13
Spicy Tuna tacos with, jalapeno, guacamole and yuzu	
Tataki De Atun G N	14
Seared yellowfin tuna w/ ajo blanco, mojo verde and pomegranate kernels.	
Lubina D	14
Flat-grilled wild seabass, parsnip puree, Navarran piquillo pepper	

PORT

	50ml	Bottle
Late Bottled Vintage Port Quinta do Crast	6	44

DESSERT WINE

	50ml	Bottle
Royal Tokaji	7.5	44

MEAT

Croquetas de Jamón G D N	9
Homemade iberian ham croquettes (4), with creamy almond romesco sauce	
Arroz de Pollo	12
Valencian-style paella with chicken and vegetable	
Pluma Ibérica	16.5
Medium cooked iberian pork shoulder w/ spring onion and chimichurri	
Carrillada de Ternera G D	14
Slow cooked beef cheeks, mash, Pedro Ximénez sauce	
Albóndigas G D	10
Traditional Spanish pork&beef meatballs served in cherry tomato sauce. Inspired by our head's chef mum's traditional recipe.	
Lamb Chops D	17.5
Two medium cooked lamb chops with shakshuka and yoghurt	
Huevos Rotos	12
Two runny fried eggs over pan cooked potato-onion-smoked chorizo	
Chorizo al Grill D	10
mash, chilli oil drizzle	
Pork Belly	12
Oven roasted pork belly with apple puree, chipotle sauce, orange segment and red chillies.	
Pollo a la Parrilla N	10
Grilled skin-on chicken thigh with romesco sauce and fried onions	

POSTRES & DESSERTS

Churros con Chocolate G D	8
Traditional Spanish fried pastry in sugar & cinnamon w/ melted chocolate	
Ice-Cream D	7
Vanilla ice-cream with Pedro Ximenez sweet sherry	
Spanish Cheesecake D	9.5
San Sebastián-style cheesecake served with blueberry sauce	
Sorbetes (Vegan)	8
Lemon or mango sorbet	
Crema Catalana D	8
Classic Spanish dessert of custard with a hardened caramel top	
Chocolate Fondant G D	10
Homemade chocolate fondant s/w Vanilla Ice Cream.	

BRANDY

Veterano	5
Carlos I	9
Carlos III	6
Limoncello	5

WHISKY

Bells	5
Maker's Mark	6
Jameson	6
Jack Daniel's	7
Lagavulin 16	9

TEQUILA

Sierra Blanco	5
Patron Silver	8
Patron café	10

VODKA

Smirnoff	5
Grey Goose	7

LIQUOR COFFEE

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

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



020 7241 1793
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ElGansoLondon

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

Via Vai Prosecco, Italy

Lovely fruity, refreshing fizz, with lemon and lime flavours.

Cava Anna De Codorníu Blanc De Blancs Reserve, Spain

brilliant yellow in colour with sparkling flashes of green and has fine, persistent bubbles

Rugeri Prosecco Doc Argeo Brut, Italy

This wine has a flawless clarity, a light straw colour with greenish undertones, and a fine, rich mousse

20cl 14

20cl 15

38

N.V. Idilicum Cava Brut, Dominio de la Vega, Utiel-Requena, Spain 40

Fresh nose of citrus, toast and notes of hay, the palate is broad, quite fruity and has a delicious citrus finish

Cava Reserva "Expression", Dominio De La Vega, Valencia, Spain 46

Refined Vintage Cava from fruit grown high in the hills above Valencia.

Gobillard, Champagne Brut Grand Reserve Premier Cru, France 75

Elegant classic Champagne, bone dry with long lasting finish.

Dom Perignon, Champagne Epernay / France

Historic famed Champagne, which only produced in the finest vintages

280

WHITE WINE

La Copa De Macabeo

Crisp, refreshing Spanish white, juicy with green apples and white fruit and perfumed with herbs and an enlivening waft of grass

Indesio Pinot Grigio delle Venzie, Italy

Very refreshing, dry, fruity with hints of pear and spice.

Trajarinho Vinho Verde, Portugal

Touch of spritz, mouthwateringly fresh with lemon citrus favours.

Verdino Verdejo Spain

Aromatic, ripe tropical character with citrus and peach notes

Stoneburn Sauvignon Blanc, Marlborough, New Zealand

Classic Marlborough style. Bone dry with exotic tropical fruits.

Heredad De Tejada, Rioja Blanco, Spain

Smooth dry fresh and well balanced with delicate apple flavours.

La Poda Albariño, Rias Baixas, Spain

Famed seafood wine from the Atlantic coast. Refined and bone dry.

Rioja Blanco, Don Quintin Ortega, Spain

Traditional oak matured white Rioja, so fresh, rounded and moreish.

Chablis, Domaine Louis Moreau, Burgundy, France

Classic, clean unoaked, bone dry, mineral laden style.

Sancerre, Domaine La Clef du Recit, Loire, France

Boutique Sancerre estate. Wonderful wine with elegance and texture.

Valravn Chardonnay, Sonoma Valley, California

Generous, rich, rounded New World Chardonnay with a crisp finish.

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

New Zealand's finest Sauvignon. Multi-layered flavours with a long finish.

125/175/Bottle

6.5 9 32

7 9.5 34

7 10 36

8 11 38

8.5 11.5 40

8.5 11.5 42

9.5 12.5 46

55

55

70

70

88

RED WINE

125/175/Bottle

Relato Secreto Garnacha Tempranillo Spain

Generous, ripe, juicy and easy drinking wine with fruity notes and touch of spice

Chiringuito Cove Merlot, Central Valley, Chile

Easy drinking, ripe plummy Merlot with lovely clean smooth finish.

Xenysel Organic Monastrell, Jumilla, Spain

Full bodied, rich dark fruit flavours. Ideal with chargrilled meats.

Raza Reserva Malbec Argentina

Classic deep purple, sumptuous, rich blackberries and plums, notes of violet, licourice and spicy oak. Silken and opulent, but with enough heft structure to maintain good posture

Castilla y León, Viticultor en Valdevimbre, Spain

True artisanal wine, bright aromatic fruit, mouthfilling, served chilled

Rioja Reserva, Bodegas Marques de Reinos, Spain

Classic, smooth, silky Rioja. Dark cherries with oak, vanilla spice.

Quinta do Crasto, Douro Superior, Portugal

Full flavoured, ripe, rounded red from Northern Portugal.

Bouza Tannat, Sin Barrica, Montevideo, Uruguay

Unoaked, juicy, full bodied style with cassis and mulberry flavours

Hunter's Pinot Noir, Marlborough, New Zealand

Elegant ripe Burgundian style, dark cherry with hint of oak spice.

Achaval-Ferrer Cabernet Sauvignon, Mendoza, Argentina

One of the finest Argentine estates. Generous, rich style.

Erial 'T-F', Bodegas Epifanio Rivera, Ribera del Duero, Spain

Ribera del Duero is home to Spain's finest reds, this is a great example.

The Bogan Shiraz, Kaesler, Barossa Valley, South Australia,

Big, powerful mouth filling Shiraz, made from truly ancient vines.

6.5 9 32

7 9.5 34

7 10 36

8 11 38

8.5 11.5 40

8.5 11.5 42

44

46

50

65

78

89

ROSE WINE

125/175/Bottle

Les Betes Rouses France

7 10 36

Refreshing rose with intense summer fruit notes and aromas

Grand Classique Rosé, Domaine Gavoty, 44

Cotes de Provence, France

Beautiful organic estate grown, pale, bone dry classic rose.

GIN & TONICS

Silent Pool w / orange wedge

13

Nordes w / dry orange

13

Hendrick's w / cucumber

12

Puerto de Indias w / strawberry

12

Gin Mare w / rosemary & dry lemon

13

Bombay Sapphire w / lime & ginger

11

*All served with Fever Tree tonic water

COCKTAILS

Espresso Martini

12

Vodka, Kalhúa & espresso

Aperol, Campari, Limoncello, Spritz

11

Hugo Spritz

13

Negroni

11

Gin, Campari & sweet vermouth

Porn Star Martini

12

Vodka, passionfruit puree & passoa

Fresa Daiquiri

12

Rum, Strawberry liquor & lime juice

Margarita Regular/ Chilli / Strawberry

12

Tequila, Cointreau, fresh lime & salt

Non-alcoholic Negroni

12

Lyre's Apiritif Rosso & London Spirit

Non-alcoholic Amaretto Sour

12

Lyre's Amaretti, egg white, lemon

SANGRIA & BEER

Red wine Sangría Glass/ Jug

9/32

White wine Cava Sangría Jug

34

Alhambra (Reserva 1925) 6.4%

6.5

Estrella Galicia 5.5%

5

San Miguel 5%

5

Alcohol Free Beer

4.5

Estrella Half Pint/ One pint 4.1%

4/7

Estrella Damm Daura, Gluten Free Beer

5.5

Tyris Craft IPA 6%

6.5

Meloc Pineapple & Pear Cider

6.5

SOFT DRINKS

Coke / Coke Zero / Diet Coke

4

Sprite Zero

4

Still water 75cl

4

Sparkling water 75cl

4

Freshly squeezed orange juice

5

Homemade lemonade

4

Lemon juice, brown sugar shaken with a few

mint leaves

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