

PARA PICAR

Almendras (N)	4.8
Roasted salted almonds	
Aceitunas	4.8
Marinated Manzanilla olives w/ unique flavour	
Boquerones	7.5
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	26
Acorn-fed cured Iberian free-range black pig ham matured 36 months.	
Manchego Curado (G D N)	9.5
Pasteurised ewe's cheese w/ sweet & nutty flavour served with torta de aceite, membrillo & nuts	
La Peral (G D N)	9.5
Lightly blued rare and delicious cheese from single producer in Asturias, Northern Spain served with torta de aceite, membrillo & nuts	
Payoyo (G D N)	9.5
4 months matured hard goat's cheese w / buttery sharp flavour served with torta de aceite, membrillo & nuts	
Tetilla (G D N)	9
Smooth and creamy semi-soft cheese from Galicia served with torta de aceite, membrillo & nuts	
Cheese Board (G D N)	25
Tetilla, Manchego, La Peral (blue cheese) w/ torta de aceite, membrillo & nuts	
Charcuterie Board (G D N)	25
Chorizo Iberico, Salchichon Iberico, Tetilla Payoyo served w/ torta de aceite, quince jelly & nuts.	
Salchichon Iberico De Bellota	9.5
Iberian acorn fed pig's cured meat seasoned with salt&pepper allowing the rich flavours to come clear through	
Chorizo Iberico de Bellota	9.5
Acorn fed, free range pata negra, cured over 4 months with paprika, deep coloured, wonderfully marbled	
Ham Board	20
Salchichon Iberico, Chorizo Iberico and Terruel Ham	
Jamon de Teruel	10.5
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	6.5
Pacharán	6.5
Anís del Mono	6.5
Licor 43	5.5

SHERRIES

Xixarito, Bodegas, Manzanilla / Dry	50ml	6.5	Bottle	44
Bella Luna Fino Jerez / Dry	50ml	6	Bottle	42
Amontillado de Sanlucar / Medium	50ml	7	Bottle	43
Pedro Ximenez / Sweet	50ml	7	Bottle	44

VEGETARIAN

Pan con Tomate (G)	8.5
Toasted E5 sourdough bread w/grated tomato, parsley&onion	
Courgette Flower (G D)	11
Courgette flower in batter filled with goats cheese and honey drizzle (Only available when in season)	
Pimientos de Padrón	8.5
Deep fried little Galician peppers w/ Maldon salt	
Croquetas de Espinacas y Queso (G D)	9
Homemade spinach and goat cheese croquettes served with tomato compote and cheese dressing	
Patatas Bravas	8.5
Roughly cut double fried potatoes w/ spicy brava sauce and ali-oli	
Burrata (D N)	13
Fresh and creamy Italian burrata w/ homemade basil pesto, dried Kalamata olives, pine nuts, rocket leaves and sundried tomato	
Alcachofa Confitada (D)	13
Pan cooked artichoke hearts w/ wild mushrooms, truffle foam and egg yolk	
Ensalada de Tomate	10.5
Mixed heritage tomatoes w/ vinaigrette & maldon salt	
Tortilla de Patatas	10.5
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)	10.5
Roasted aubergine with hummus, pomegranates and teriyaki sauce	
Mixed Leaf salad (D)	6.5
With Manchego shaving, honey-mustard dressing	

SEAFOOD

Calamares A La Andaluza (G)	12.5
Andalusian style fresh squid, fried, lightly dusted served with alioli	
Gambas al Ajillo	14
Pan cooked black tiger prawns in chilli & garlic oil (Bread recommended to dip in the delicious chilli oil)	
Pulpo Frito	18
Octopus w/ smoked paprika, piquillo pepper, hummus, chimichurri	
Arroz Negro (G)	13.5
Squid ink black paella rice w/ chopped calamari, puntillitas and alioli	
Tacos De Atun Rojo (G)	13.5
Spicy Tuna tacos with, jalapeno, guacamole and yuzu	
Tataki De Atun (G N)	14.5
Seared yellowfin tuna w/ ajo blanco, mojo verde and pomegranate kernels.	
Bacalao Negro	14.5
Grilled black cod served with piquillo red Pepper sauce and seaweed salad	

PORT

Late Bottled Vintage	50ml	6.5	Bottle	44
Port Quinta do Crast	50ml		Bottle	

DESSERT WINE

Royal Tokaji	50ml	8	Bottle	44
---------------------	------	---	--------	----

MEAT

Croquetas de Jamón (G D N)	9.5
Homemade iberian ham croquettes (4), with creamy almond romesco sauce	
Arroz de Pollo	12.5
Valencian style paella with chicken and vegetable, ali oli	
Pluma Ibérica	17
Medium cooked iberian pork shoulder w/ spring onion and chimichurri	
Carrillada de Ternera (G D)	16
Slow cooked beef cheeks, mash, Pedro Ximénez sauce	
Albóndigas (G D)	10.5
Traditional Spanish pork&beef meatballs served in cherry tomato sauce. Inspired by our head's chef mum's traditional recipe.	
Lamb Chops (D)	18
Two medium cooked lamb chops with shakshuka and yoghurt	
Huevos Rotos	12.5
Two runny fried eggs over pan cooked potato-onion-smoked chorizo	
Chorizo al Grill	10.5
mash, chilli oil drizzle	
Pork Belly (D)	12.5
Oven roasted pork belly with apple puree, chipotle sauce, orange segment and red chillies.	
Pollo a la Parrilla (N G)	10.5
Grilled skin-on chicken thigh with romesco sauce and fried onions	
Tacos De Cerdo (G)	12.5
Slow cooked pork tacos with homemade guacamole And pico de gallo salad (Add extra taco for 6.5)	

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	
Sorbete (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	5.5	Bells	5.5
Carlos I	9.5	Maker's Mark	6.5
Carlos III	6.5	Jameson	6.5
Limoncello	5.5	Jack Daniel's	7.5
		Lagavulin 16	9.5

TEQUILA

Sierra Blanco	5.5	Smirnoff	5.5
Patron Silver	8.5	Grey Goose	7.5
Patron café	10		

LIQUOR COFFEE

Carajillo	7.5
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
 @el_gansocafe
 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.

20cl 14.5

Cava Anna De Codorníu Blanc De Blancs Reserve, Spain

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

20cl 14.5

Rugeri Prosecco Doc Argeo Brut, Italy

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

38

N.V. Idilicum Cava Brut, Dominio de la Vega, Utiel-Requena, Spain 42

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 48

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

Gobillard, Champagne Brut Grand Reserve Premier Cru, France 78

Elegant classic Champagne, bone dry with long lasting finish.

Dom Perignon, Champagne Epernay / France 280

Historic famed Champagne, which only produced in the finest vintages

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

125/175/Bottle

7 9.5 34

Indesio Pinot Grigio delle Venzie, Italy

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

7.5 10 36

Trajarinho Vinho Verde, Portugal

Touch of spritz, mouthwateringly fresh with lemon citrus flavours.

7.5 10.5 38

Verdino Verdejo Spain

Aromatic, ripe tropical character with citrus and peach notes

8.5 11.5 40

Stoneburn Sauvignon Blanc, Marlborough, New Zealand

Classic Marlborough style. Bone dry with exotic tropical fruits.

9 12 42

Heredad De Tejada, Rioja Blanco, Spain

Smooth dry fresh and well balanced with delicate apple flavours.

9 12 44

Albarinho, Bodegas Vina Cartin, Rias Baixas, Spain

Aromatic, ripe tropical character with citrus and peach notes

9.5 12.5 46

Rioja Blanco, Don Quintin Ortega, Spain

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

58

Chablis, Domaine Louis Moreau, Burgundy, France

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

58

Sancerre, Domaine La Clef du Recit, Loire, France

Boutique Sancerre estate. Wonderful wine with elegance and texture.

74

Valravn Chardonnay, Sonoma Valley, California

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

74

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

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

90

RED WINE

Relato Secreto Garnacha Tempranillo Spain

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

125/175/Bottle

7 9.5 34

Chiringuito Cove Merlot, Central Valley, Chile

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

7.5 10 36

Xenysel Organic Monastrell, Jumilla, Spain

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

7.5 10.5 38

Chilly Red, La Macanique Du Vin, France

Made to be enjoyed chilled, Super fruity and refreshing, 100% cinsault

8 11 39

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

8.5 11.5 40

Vigneti Del Sole Primitivo, Puglia Italy

Made to be enjoyed chilled, Super fruity and refreshing, 100% cinsault

9 11.5 41

Rioja Reserva, Bodegas Marques de Reinos, Spain

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

9 11.5 42

Quinta do Crasto, Douro Superior, Portugal

Full flavoured, ripe, rounded red from Northern Portugal.

46

Bouza Tannat, Sin Barrica, Montevideo, Uruguay

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

49

Achaval-Ferrer Cabernet Sauvignon, Mendoza, Argentina

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

68

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.

81

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

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

90

ORANGE WINE

Vin Orange, La Mecanique Du Vin, France

Super blend of 4 white grapes, Fresh as a white wine yet as complex as a red

7.5 10.5 37

ROSE WINE

125/175/Bottle

Les Betes Rouses France

Refreshing rose with intense summer fruit notes and aromas

7.5 10 38

Grand Classique Rosé, Domaine Gavoty, 46

Cotes de Provence, France

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

GIN & TONICS

Silent Pool w / orange wedge

135

Nordes w / dry orange

135

Hendrick's w /cucumber

125

Puerto de Indias w / strawberry

125

Gin Mare w / rosemary & dry lemon

135

Bombay Sapphire w / lime & ginger

115

*All served with Fever Tree tonic water

COCKTAILS

Espresso Martini

Vodka, Kalhúa & espresso

125

Aperol, Campari, Limoncello, Spritz

11.5

Hugo Spritz

Elderflower liquor, prosecco, soda water

135

Negroni

Gin, Campari & sweet vermouth

11.5

Porn Star Martini

Vodka, passionfruit puree & passoa

125

Fresa Daiquiri

Rum, Strawberry liquor & lime juice

125

Margarita Regular/ Chilli / Strawberry

Tequila, Cointreau, fresh lime & salt

125

Non-alcoholic Negroni

Lyre's Apiritif Rosso & London Spirit

125

Non-alcoholic Amaretto Sour

Lyre's Amaretti, egg white, lemon

125

SANGRIA & BEER

Red wine Sangría Glass/ Jug

9.5 34

White wine Cava Sangría Jug

36

Alhambra (Reserva 1925) 6.4%

7

Estrella Galicia 5.5%

5.5

San Miguel 5%

5.5

Alcohol Free Beer

5

Estrella Half Pint/ One pint 4.1%

4.5 7.5

Estrella Damm Daura, Gluten Free Beer

6

Tyris Craft IPA 6%

7

Meloc Pineapple & Pear Cider

7

SOFT DRINKS

Coke / Coke Zero / Diet Coke

4.5

Sprite Zero

4.5

Still water 75cl

4.5

Sparkling water 75cl

4.5

Freshly squeezed orange juice

5.5

Homemade lemonade

4.5

Lemon juice, brown sugar shaken with a few

mint leaves

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



020 7241 1793

@el_gansocafe

ElGansoLondon