

Aceitunas 4.8
Marinated Manzanilla olives w/ unique flavour.

CHARCUTERIA

Jamón Ibérico 50gr
Acorn-fed cured Iberian free-range black pig ham matured for 36 months.

Manchego Curado
Pasteurised ewe's cheese w/ a sweet & nutty flavour, served with torta de aceite, membrillo & nuts.

La Peral
Lightly blue rare and delicious cheese from single producer in Asturias, Northern Spain served with torta de aceite, membrillo & nuts.

Tetilla
Smooth and creamy semi-soft cheese from Galicia served with torta de aceite, membrillo & nuts.

Cheese Board
Tetilla, Manchego and La Peral (blue cheese) w/ torta de aceite, membrillo & nuts.

VEGETARIAN

Pan con Tomate
Toasted E5 sourdough bread w/grated tomato, parsley & onion.

Courgette Flower
Courgette flower in batter filled with goat's cheese and honey drizzle (Only available when in season).

Pimientos de Padrón
Deep fried little Galician peppers w/ Maldon salt.

Croquetas de Espinacas y Queso
Homemade spinach and goat's cheese croquettes (4) served with tomato compote and grated cheese.

Patatas Bravas
Roughly cut double fried potatoes w/ spicy brava sauce and ali-oli.

Burrata
Fresh and creamy Italian burrata w/ homemade basil pesto, dried Kalamata olives, pine nuts, rocket leaves and sundried tomato.

SEAFOOD

Tataki de Atún
Seared yellowfin tuna w/ ajo blanco, mojo verde and pomegranate kernels.

Bacalao Negro
Grilled black cod served with piquillo red pepper sauce and seaweed salad.

Tacos de Atún Rojo
Spicy tuna tacos (2) with, jalapeno, guacamole and yuzu mayo.

MEAT

Huevos Rotos
Two runny fried eggs over pan cooked potato, onion and chorizo.

Pork Belly
Oven roasted pork belly with apple purée, chipotle sauce, orange segments and red chillies.

Tacos de Cerdo
Slow cooked pork tacos (2) with homemade guacamole and pico de gallo (Add extra taco for 6.5).

Albóndigas
Traditional pork & beef meatballs served in cherry tomato sauce.

Allergens: G Gluten D Dairy N Nuts
freshly prepared daily, ask a manager about serious allergies

Boquerones 7.5
Marinated Cantabrian white anchovies.

Chargrilled E5 Bread
Chargrilled E5 multiseed sourdough bread w/ olive oil & balsamic vinegar or homemade ali-oli.

Charcuterie Board
Chorizo ibérico, salchichón ibérico, tetilla, la peral served w/ torta de aceite, quince jelly & nuts.

Salchichón Ibérico de Bellota
Iberian acorn fed pig's cured meat seasoned with salt & pepper allowing the rich flavours to come clear through.

Chorizo Ibérico de Bellota
Acorn fed, free range pata negra, cured over 4 months with paprika, deep coloured, wonderfully marbled.

Ham Board
Salchichón ibérico, chorizo ibérico and Teruel ham.

Jamón de Teruel
This Teruel D.O.P. ham is made from the meat of pigs raised and cured in the province of Teruel in Aragón, and is cured for a minimum of 18 months, allowing it to develop a full, deep flavour.

Alcachofa Confitada
Pan cooked artichoke hearts w/ wild mushrooms, truffle foam and egg yolk.

Ensalada de Tomate
Mixed heritage tomatoes w/ vinaigrette & Maldon salt.

Tortilla de Patatas
Freshly cooked Spanish potato & onion omelette, w/ spicy brava sauce and alioli. Served medium cooked, runny in middle (please, ask if you prefer it well done).

Mixed Leaf Salad
With Manchego shavings and honey-mustard dressing.

Berenjena Asada
Roasted aubergine with hummus, pomegranates and teriyaki sauce.

Calamares a la Andaluza
Andalusian style fresh squid, fried, lightly dusted served with alioli.

Gambas al Ajillo
Pan cooked black tiger prawns in chilli & garlic oil (Bread recommended to dip in the delicious chilli oil).

Pulpo Frito
Octopus w/ smoked paprika, piquillo pepper, hummus, chimichurri.

Arroz Negro
Squid ink paella rice w/ chopped calamari, puntillitas and alioli.

Croquetas de Jamón
Homemade Iberian ham croquettes (4) with almond romesco sauce.

Arroz de Pollo
Valencian style paella with chicken, vegetables and ali oli.

Carrillada de Ternera
Slow cooked beef cheeks with mash and Pedro Ximénez sauce.

Lamb Chops
Two medium cooked lamb chops with shakshuka and yoghurt.

Pollo a la Parrilla
Grilled skin-on chicken thigh with warm romesco sauce and chimichurri.

