

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.

COCKTAILS

Espresso Martini	12.5
Vodka, Kahlúa & espresso	
Aperol, Campari, Limoncello Spritz	11.5
Hugo Spritz	13.5
Elderflower liquor, prosecco, soda water	
Negroni	11.5
Gin, Campari & sweet vermouth	
Porn Star Martini	12.5
Vodka, passionfruit puree & passoa	
Whiskey Sour	12.5
Whiskey, egg white & sour lemon	
Fresa Daiquiri	12.5
Rum, strawberry liquor & lime juice	
Margarita — Regular / Chilli / Strawberry	12.5
Tequila, Cointreau, fresh lime & salt	
Non-alcoholic Negroni	12.5
Lyre's Apiritif Rosso & London Spirit	
Non-alcoholic Amaretto Sour	12.5
Lyre's Amaretti, egg white, lemon	

GIN & TONICS

Silent Pool w/ orange wedge	13.5
Nordes w/ dry orange	13.5
Hendrick's w/ cucumber	12.5
Puerto de Indias w/ strawberry	12.5
Gin Mare w/ rosemary & dry lemon	13.5
Bombay Sapphire w/ lime & ginger	11.5

All served with Fever Tree tonic water

LIQUOR COFFEE

Carajillo	7.5
Choose any liquor with a shot of espresso	
Irish Coffee	10
Jameson, double cream	

SANGRÍA & BEER

Red wine Sangría — glass / jug	9.5 34
White wine Cava Sangría jug	36
Alhambra (Reserva 1925) 6.4%	7
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	4.5
Homemade lemonade	4.5
Lemon juice, brown sugar shaken with a few mint leaves	



SHERRIES

50ML / BOTTLE

Bodegas Manzanilla / Dry	6.5 44
Bella Luna Fino Jerez / Dry	6 42
Amontillado de Sanlucar / Medium	7 43
Pedro Ximénez / Sweet	7 44

PORT & DESSERT

50ML / BOTTLE

Kopke Tawny Port	6.5 44
Royal Tokaji	8 44

SPANISH SPECIALITIES

Licor de Hierbas	6.5
Pacharán	6.5
Anís del Mono	6.5
Licor 43	6.5

SPIRITS

BRANDY		WHISKY	
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
TEQUILA		LAGAVULIN 16	
Sierra Blanco	5.5	VODKA	
Patron Silver	8.5	Smirnoff	5.5
Patron Café	10	Grey Goose	7.5

Wine

SPARKLING WINE

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
Tiepolo Prosecco, Extra Dry, Veneto, Italy Light, fruity floral aromas, very refreshing, ripe fruity style		38
N.V. Idilicum Cava Brut, Dominio de la Vega, Utiel-Requena, Spain Fresh nose of citrus, toast and notes of hay, the palate is broad, quite fruity and has a delicious citrus finish		42
Cava Reserva “Expression”, Dominio De La Vega, Valencia, Spain Refined vintage cava from fruit grown high in the hills above Valencia		48
Gobillard, Champagne Brut Grand Reserve Premier Cru, France Elegant classic Champagne, bone dry with long lasting finish		78
Dom Perignon, Champagne Epernay, France Historic famed Champagne, which only produced in the finest vintages		280

RED WINE

Relato Secreto Garnacha Tempranillo, Spain Generous, ripe, juicy and easy drinking wine with fruity notes and touch of spice	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 freshing, 100% cinsault	8	11	39
Raza Reserva Malbec, Argentina Classic deep purple, sumptous, rich blackberries and plums, notes of violet, liccourice 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 Full bodied, rich and generous from the heel of Italy	9	11.5	41
Rioja Reserva, Bodegas Marques de Reinosa, Spain Classic, smooth, silky Rioja. Dark cherries with oak, vanilla spice	9	11.5	42
Pissarres Tinto, Priorat, Spain Aromas of cherry and plum, with lovely juicy bright summer fruit flavours			46
Bouza Tannat, Sin Barrica, Montevideo, Uruguay Unoaked, juicy, full boded 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

WHITE WINE

Parajes de Paniza, Chardonnay Garnacha Blanca, Spain Dry, elegant and fresh, with floral and ripe citrus notes	7	9.5	34
Indesio Pinot Grigio delle Venezie, 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
Rioja Blanco Crianza, Bodegas Eguren Ugarte, Spain Dry, elegant oaked white Rioja with a touch of Sauvignon Blanc	9	12	44
Albariño, Bodegas Viña Cartin, Rías 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

ROSÉ WINE

Les Betes Roues, France Refreshing rosé with intense summer fruit notes and aromas	7.5	10	38
Grand Classique Rosé, Domaine Gavoty, Côtes de Provence, France Beautiful organic estate grown, pale, bone dry classic rosé			46

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	37
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