

PARA PICAR

MARINATED OLIVES 3

Gordal, Manzanilla & Kalamata olives (v)

ALMENDRAS 2.5

Fried almonds* (v)

QUICOS 2

Roasted giant corn kernels (v)

PAN DE LA CASA 2.5

Bread & olive oil (v)

PAN CATALAN 3

Grilled sour dough, fresh tomato, garlic & olive oil (v)

PADRON PEPPERS 4.5

Pan fried Galician peppers, rock salt (v)

CHARCUTERIA

JAMÓN IBÉRICO DE BELLOTA 15

'PATA NEGRA' 36 months old cured ham from acorn fed Ibérico breed pigs

JAMÓN DE BUEY 10

18 months old cured ox ham from León

LOMO IBÉRICO 10

Cured top pork loin from Salamanca

SALCHICHÓN IBÉRICO 8

Mountain cured sausage

SELECCIÓN DE CHORIZOS 12

Spicy, hard chorizo Teruel & lean chorizo Morcón

SELECCIÓN IBÉRICA 15

Chorizos from Guijuelo & Morcón, Salchichón & Morcilla

CARNE

SOBRASSADA 6.5

Cooked soft chorizo, crisp poached egg, Manchego & honey

CROQUETAS DE JAMÓN 4.5

Ham croquetas

LAMB CHOPS 9

Grilled lamb chops, mojo verde

PORK RIBS 8

Calimocho braised pork ribs

Please advise your server of any dietary requirements or allergies.

*Contains nuts

A discretionary service charge of 10% will be added to your bill



LUNCH DEAL

TOSTADAS & SANDWICHES

TOSTADAS (ON TOAST)

Serrano ham, Manchego cheese, tomato 6

Manchego cheese, Piquillo peppers 5

Sobrassada, fried eggs, peppers 6

Cornish crab, rocket, alioli 7

BOCADILLO (SANDWICH)

(served hot)

Flat iron steak, alioli verde, onions, rocket 6.5

Morcilla, fried egg, Piquillo peppers 6

Fried salt cod fritters, rocket, tartare sauce 6.5

(served cold)

Serrano ham, Manchego cheese, tomato 5

House tortilla, Piquillo peppers, rocket, alioli 5

Salchichón Ibérico, Manchego, tomato 5

Add on *Patatas Bravas*
for extra 2.5

PESCADO

LANGOSTINOS 6

King prawns, olive oil, garlic

TUNA TARTARE 8

Tuna loin chopped with avocado, lime, coriander & chilli

BOQUERONES DE LA CASA 4.5

House marinated anchovy fillets

MERLUZA AL HORNO 7.5

Cornish hake & romesco*

VERDURAS

CROQUETAS DE VERDURAS 4.5

Butternut squash, blue cheese & pine nuts* (v)

CAVOLO NERO 4

Blanched winter greens, garlic & olive oil (v)

COLIFLOR 5

Fried cauliflower, Jamón Iberico, breadcrumbs

VERDURAS FRITAS 5.5

Fried Cornish new potatoes, cherry tomatoes
piquillo peppers & chorizo

ENSALADA DE TOMATE 5

Valencian tomato salad, smoked salt (v)

QUESO

IDIAZABAL 5.5

Hard, lightly smoked ewes milk cheese from Navarra (v)

CABRALES 6

Cave aged blue cheese, cows milk, Asturias

MANCHEGO CURADO 5.5

Classic cured sheeps milk cheese, La Mancha

DULCES

CREMA CATALANA 6

Baked custard, Catalan style (v)

CHURROS CON DULCE DE LECHE 6

Traditional Spanish doughnuts, caramel dipping sauce (v)

CAFÉ CON HELADO 4

Ice cream topped with hot espresso coffee (v)

SAMPLE MENU