

## 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, mushroom, tomato 6**

**Manchego cheese, pepperada, mushroom 5**

**Sobrassada, fried eggs, peppers 6**

**Cornish crab, rocket, alioli 7**

#### BOCADILLO (SANDWICH)

(served hot)

**Pork meatballs, tomato sauce, Manchego, onions 6**

**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 chilli, sesame seeds & shallots

### 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 ibérico, breadcrumbs

### "PEPPERADA" 5.5

Mixed roast peppers, olive oil, garlic (v)

### 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 CHOCOLATE 6

Traditional Spanish doughnuts, chocolate dip (v)

### CAFÉ CON HELADO 4

Ice cream topped with hot espresso coffee (v)