

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)

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

CLÁSICOS

CROQUETAS DE JAMÓN 4.5

Ham croquetas

TORTILLA 3.5

Baked egg, potato & onion, alioli (v)

LANGOSTINOS 6

King prawns, olive oil, garlic

PATATAS BRAVAS 4.5

Triple cooked potatoes, alioli picante (v)

SOBRASSADA 6.5

Cooked soft chorizo, crisp poached egg, Manchego & honey



LUNCH DEAL

TOSTADA'S & SANDWICHES

OPEN TOASTED SANDWICH

Serrano ham, Manchego cheese, mushroom, tomato 6

Manchego cheese, pepperada, mushroom 5

Boquerones, tomato, black olive tapenade 5

Sobrassada, fried eggs, peppers 6

Cornish crab, rocket, aioli 7

BOCADILLO SANDWICH

(served hot)

Pork meatballs,
tomato sauce, Manchego cheese 6

Morcilla, fried egg, pepperada 6

Fried salt cod fritters, rocket, aioli, lemon 6.5

(served cold)

Serrano ham, Manchego cheese, tomato 5

House tortilla, aioli, pepperada, rocket 5

Ibérico salami, tomato, Manchego cheese 5

*Add on **Patatas Bravas**
for extra 2.5*

CARNE

HAMBURGUESA 6

Dry-aged rump burger, young Manchego & jamón mayo

LAMB CHOPS 9

Grilled lamb chops, mojo verde

PORK RIBS 8

Calimocho braised pork ribs

PESCADO

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

MELOCOTONES 6.5

White peaches, goat's cheese & candied almonds (v)

CROQUETAS DE VERDURAS 4.5

Piquillo peppers & sheep's cheese, black olive tapenade (v)

"PEPPERADA" 5.5

Mixed roast peppers, olive oil, garlic (v)

JUDÍAS VERDES 5.5

Runner beans, fried Cornish new potatoes, piquillo peppers & chorizo

ENSALADA DE TOMATE 5

Valencian tomato salad, smoked salt (v)

PADRON PEPPERS 4.5

Pan fried Galician peppers, rock 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