

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)

We suggest 2/3 tapas per person

Please keep in mind that the cooking times may vary depending on the dish and during busy periods

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, chorizo Teruel, lean chorizo Morcón & chorizo Ibérico

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 6.5

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

CARNE

ALITAS DE POLLO 6.5

Deep fried chicken wings with honey, garlic & chilli

CERDO AL HORNO 7.5

Pork belly, braised peas & Jamón Ibérico, baby gem

CHORIZO AL VINO TINTO 6

Chorizo braised in Red wine

PESCADO

SALMON TARTARE 8

Salmon loin chopped with avocado, lime, coriander & chilli

BOQUERONES DE LA CASA 4.5

House marinated anchovy fillets

PULPO A LA GALLEGA 8.5

Octopus, fried new potatoes, olive oil, smoked paprika alioli

VERDURAS

CROQUETAS DE VERDURAS 4.5

Mushrooms, leeks, garlic & thyme (v)

PISTO CON HUEVO 5.5

Slow cooked peppers, courgette, aubergine & tomato, fried egg (v)

TOMATES EN VINAGRE 5

Valencian tomato salad, shallots, smoked salt (v)

PADRON PEPPERS 4.5

Pan fried Galician peppers, rock salt (v)

QUESO

ZAMORANO 5.5

Hard, ewes milk cheese from León

CABRALES 5.5

Cave aged blue cheese, cows milk, Asturias

MAHÓN 5

Semi cured cows cheese, Menorca

MANCHEGO CURADO 5

Classic cured sheeps milk cheese, La Mancha

CHEESE BOARD 8

Selection of three cheeses

DULCES

TARTA DE SANTIAGO 6

Almond* tart, vanilla ice cream, strawberries (v)

CHURROS CON DULCE DE LECHE 6

Traditional Spanish doughnuts, caramel dipping sauce (v)

HELADOS Y SORBETES 2.5 per scoop

Selection of ice creams & sorbets

Ice cream: Vanilla, chocolate, hazelnut, salted caramel
Sorbets: Lemon, coconut, blood orange, watermelon with lime & mint.

CAFÉ CON HELADO 4

Ice cream topped with hot espresso coffee (v)

Please advise your server of any dietary requirements or allergies.

*Contains nuts

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