

## 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



## 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

## CARNE

### BISTEC A LA PLANCHA 8

Grilled flat iron steak, wild mushrooms & Picos blue sauce

### LAMB CHOPS 9

Grilled lamb chops, mojo verde

### PORK RIBS 8

Calimochó braised pork ribs

## PESCADO

### TUNA TARTARE 8

Tuna loin chopped with avocado, lime, coriander & chilli

### BOQUERONES DE LA CASA 4.5

House marinated anchovy fillets

### BUÑUELOS DE BACALAO 6.5

Salt cod fritters, tartare sauce

### CANGREJO 8

Cornish crab, piquillo pepper alioli on toasted sourdough

### MERLUZA AL HORNO 7.5

Cornish hake & romesco\*

## VERDURAS

### CROQUETAS DE VERDURAS 4.5

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

### CAVOLO NERO 4

Blanched winter greens, garlic & olive oil (v)

### COLIFLOR 5

Fried cauliflower, jamón iberico, breadcrumb

### 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

### CUEVAS PREGONDON 6

Artisan goats milk cheese, Asturias (v)

### 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)

### HELADOS Y SORBETES 2.5 per scoop

Selection of home made ice creams & sorbets

Ice cream: Quince, hazelnut, vanilla, chocolate, blackberry

Sorbets: Pear, mango

### CAFÉ CON HELADO 4

Ice cream topped with hot espresso coffee (v)

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

Please advise your server of any dietary requirements or allergies.

SAMPLE MENU

\*Contains nuts