

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

ALBONDIGAS 7

Pork meatballs, tomato sauce, Manchego, crispy jamón

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

“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

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: Coffee, quince, hazelnut, vanilla, chocolate, blackberry

Sorbets: Pear, milk, mango

CAFÉ CON HELADO 4

Ice cream topped with hot espresso coffee (v)