



Para Picar

Marinated olives **3** ve
Fried Marcona almonds **2.5** n / ve
Roasted giant corn kernels **2** ve
Bread & olive oil **2.5** ve ☉
Pan Catalan **3** ve

Curados

Jamon Ibérico de Bellota **15**
36 month cured ham
Chorizo de Morcón **6.5**
Selección Ibérica **14** ☉ *Lomo, Mórcon, Salchichón*

Queso

Fried Iberian goat's cheese,
poached figs **4.5**
Picos Blue **4**
Cheese board **12**
Manchego, Picos, Mahon, quince jelly

Allergens - Please advise of any dietary requirements or allergies. n - contains nuts / v - vegetarian / ve - vegan

Croquetas

Jamón Ibérico / chestnut
mushroom v **2.5** each ☉

Carne

Crisp Duroc pork belly, Romesco **8** n
Sobrassada, crisp poached egg,
manchego, honey **6.5**
Grilled lamb chops,
Mojo verde **9** ☉
Fried chicken wings, honey &
lemon dressing **5** ☉

Raciones (larger plates)

Whole sea bream, olive oil, lemon **14**
Grilled Iberico pork shoulder 'Presá',
celeriac truffle purée **14**

Tapas Sharing feast

Indulge in a great selection of tapas to
share. If you can't decide let us do it for
you! ☉ indicates included dishes
£25 per person

Pescado

Boquerones **4.5**
Grilled king prawns,
olive oil, garlic **7** ☉
'Zarzuela' seafood stew **7**

Verduras

Grilled harissa cauliflower,
babaganoush, pomegranate **6** ve
House tortilla, aioli **3.5** v
Patatas bravas, alioli picante **4.5** v ☉
Tomato salad, shallots, smoked salt **5** ve
Fried padron peppers, rocksalt **4.5** ve ☉

Dulces

Chocolate & olive oil cremoso,
Valencian almonds, sea salt **5.5**
Quince cheesecake, grapes **5.5**
PX Sherry Affogato **4.5**

Ices *Vanilla / maple & walnut / rum &
raisin*

Sorbets *Mango & passionfruit / lemon
raspberry*
2.5 per scoop