

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)

POPCORN 'IBERICO' 2

House seasoned Pata Negra popcorn

AFTERNOON PINTXOS
3 PINTXOS &
GLASS FINO £7
3pm - till all gone!
(see bar selection)

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)

PADRON PEPPERS 4.5

Pan fried Galician peppers, rock salt (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

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

CANGREJO 8

Cornish crab, piquillo pepper alioli on toasted sourdough

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)

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

SUJAIRA 6

Organic, cured raw goats milk cheese, Córdoba (v)

DULCES

CREMA CATALANA 6

Baked custard, Catalan style (v)

CHURROS CON CHOCOLATE 6

Traditional Spanish doughnuts, chocolate dip (v)

HELADOS Y SORBETES 2.5 per scoop

Selection of home made ice creams & sorbets

Ice cream: Coffee, quince, PX & raisins, vanilla, salted caramel

Sorbets: Yuzu & olive oil, white sangria, black cherry, gin & tonic, milk, mango, watermelon

CAFÉ CON HELADO 4

Ice cream topped with hot espresso coffee (v)