

## **To Start...**

**Marinated Olives (ve)...£3**

**Warm Sourdough from Guild Of Dough Bakery...£4**

Olive Oil & Balsamic (ve)  
or Sweet & Smokey Butter...+£2

**Trio of Croquetas...£8**

Stewed Oxtail, Gambas Pil-Pil or Spinach & Pine Nut (Ve). Served with Bomba Mayo or Vegan Mayo.

**Patatas Bravas (v) or (ve)...£5**

**Fried Aubergines & Molasses (ve)...£6**

---

## **Iberian Cured Meats & Cheeses...**

**Jamon Iberico de Cebo de Campo...£10**

**Cured Chorizo “Morcon” Iberico...£6**

**Salchichon Ibérico de Cebo...£5**

**Selection of Spanish Meats...£15**

**Cheese Board...£15**

---

## **From The Sea...**

**Tuna Tartare...£11**

With Soy, Sesame, Lime & Chilli. Avocado & Egg Yolk.

**Chargrilled Argentinian Red Prawns...£12.50**

Saffron Aioli & Herb oil.

**Chargrilled Octopus Leg...£12.50**

Truffle Pomme Puree, Ink Emulsion.

**Confit Lemon Butter Cod...£13.50** Crispy Potatoes, Squash & Shallot puree, Baby Leek.

---

## **Our Best Tapas...**

**100% Acorn Fed Iberian Pork Shoulder**

**“Presa Iberica de Bellota”...£14.50**

Jerusalem Artichoke puree, Rioja Jus.

**Trout Caesar Salad...£12.50**

Baby Gem Lettuce, Anchovies, Parmesan, Tomatoes, Croutons & Dill.

**Roasted Artichoke Hearts (Ve)...£7**

Beetroot Hummus, Grapes, Fried Almonds & Roasted Pine Nuts.

**Pork & Asturian Black Pudding Mini Burger...£6**

Fig Jam, P.X. onions, Manchego & Rocket.

**Chargrilled Iberian Chorizo & Honey...£7**

**Oyster Mushroom & Confit Garlic**

**Risotto(v) or (Ve) ...£9**

Parmesan, Truffle.

**Pisto con huevos fritos (v) or (ve)...£8.50**

Slow Cooked Vegetables in Tomato Sauce.

Crispy Fried Eggs & Warm Bread.

**Add chorizo...+£3**

---

**\*Please let our Team know about any dietary requirements and allergies.**