

To Start...

Marinated Olives (ve)...£3

Warm Bread Of The Day from Orchard Bakery...£4

Olive Oil & Balsamic (ve) or
Jamon Iberico 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

Salmorejo Cordobés...£5

Traditional cream of tomatoes. Olive Oil (ve),
Boiled egg (v) & Jamon Iberico.

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.

Seafood Salpicon Salad...£9

Mussels, Hake, Prawns, Sherry Vinegar,
Olive Oil, Fresh peppers, Shallots & Tomato.

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

Saffron Aioli & Herb oil.

Confit Lemon Butter Cod...£13.5 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.

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

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

Trout Caesar Salad.....£12.50

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

Chargrilled Iberian Chorizo & Honey...£7

Pisto con huevos fritos (v) or (ve)...£8.50
Slow Cooked Vegetables in Tomato Sauce.
Crispy Fried Eggs & Warm Bread.

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