

To Start...

Marinated Olives (ve)...£3

Warm Bread Of The Day from Guild Of Dough 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.

Roasted Artichoke Hearts ...£7
Beetroot Hummus, Grapes, Fried Almonds & Roasted Pine Nuts.

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