

## To Start...

**Marinated Olives (ve)...£3**

**Warm Sourdough & Olive Oil (ve)...£4**

Or Anchovy // Iberico Butter ...+£2

**Tostadas...£5**

Enquire For Flavours.

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

**Morcon Chorizo // Salchichon Board...£6**

**Selection Of Spanish Meats...£15**

**Bomba Cheese Board...£15**

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## Spanish Classics

**Trio of Croquetas...£8**

Jamon, Cod or Spinach & Pine Nut (Ve).  
With Bomba Mayo Or Vegan Mayo.

**Patatas Bravas (v) or (ve)...£5**

**Tortilla Española (v)...£5**

Confit Garlic Ali-oli

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

**Prawns Pil-Pil ...£12**

Argentinian Red Prawns, Garlic & Chilli Oil.

**Pisto Con Huevos Fritos (v) or (ve)...£8.50**

Slow Cooked Vegetables. Crispy Fried Eggs & Warm Bread. **Add Chorizo...+£3**

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## Chargrilled...

**Octopus Leg...£12.50**

Truffle Pomme Puree, Squid Ink Emulsion.

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

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

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

**100% Acorn Fed Iberian Pork Shoulder "Presa Iberica de Bellota"...£14.50**

Jerusalem Artichoke Puree, Rioja Jus.

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## Bomba Favourites...

**Citrus & Gin Cured Salmon...£10**

Poached Leeks & Pangrattato.

**Pan Fried Padrons...£6**

Hazelnut (ve), Crackling Crumb

**Trout Caesar Salad...£8.50**

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

**Slow Cooked Ox Cheek...£14**

Potato Pave & Parsnip.

**Artichoke Hearts (ve)...£7.50**

Beetroot Hummus, Fried Almonds & Pinenuts.

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