

BOQUERIA

PAN

Pan con tomate (v) tomato and olive oil	2.90
Pan con ali-oli (v) ali-oli	2.80
Pan de barra (v) with olive oil	2.00

ENTRANTES

Aceitunas (GF) (v) marinated olives	2.90
Boquerones (GF) anchovies in vinaigrette	4.80

TRADICIONALES

Chorizo a la sidra (GF) Chorizo with cider	4.90
Patatas bravas (v) Crispy potatoes, "salsa brava"	4.90
Croquetas Croquetas with Iberian ham and chicken	6.60 / 12.00
Tortilla española (v) Traditional Spanish tortilla with romesco sauce	5.60
Calamares a la romana Fried squid with ali-oli sauce	7.60
Pimientos de Padrón (v) Salted peppers from Padrón, Galicia	4.90
Pulpo a la gallega (GF) Octopus with paprika on bed of potatoes	8.90
Albóndigas Pork, beef & chicken meatballs in tomato sauce	6.20
Huevos rotos Broken free-range eggs with Mallorcan chorizo, Serrano Ham, crispy potatoes & Parmesan	6.60

ARROZ

(Please allow 25 min)

Arroz negro (GF) Bomba rice, squid in their own ink, mussels, prawn and ali-oli	9.80
Paella de pescado y marisco (GF) (Min 2 pers) Paella with squid, king prawns, mussels and saffron	13.50 p/person

MEAT

Confit de cordero Lamb confit, caramelised figs, cucumber & mint raita	8.30
Pincho de Solomillo Beef Tenderloin, Foie & Pedro Ximénez on toasted bread	8.20
Cochinillo asado (GF) Suckling pig with sweet potato crisps, apple sauce & lemon sorbet	9.80
Presa Ibérica Iberian pork shoulder with roasted peppers marinated in, garlic and cumin "pont neuf" chips & goat's cheese sauce	8.70
Pato con peras Duck magret with pears in wine & orange vinaigrette	8.70

FISH / SEAFOOD

Bacalao al Pil Pil Salt cod with a garlic, olive oil and parsley sauce on potatoes	8.20
Buñuelos de bacalao Cod fritters	6.30
Langostinos (GF) Grilled king prawns with garlic and parsley	8.70
Lubina Seabass on spinach with anise, pinenuts and praline dressing	7.90
Carpaccio de atún Red tuna carpaccio on garlic, almond, soy sauce & tomato	6.80
Tartar de salmón y aguacate Salmon tartar with avocado served with raisin toast	8.20
Ensalada de gambas King prawn salad with goat's cheese sauce & truffle oil	7.90

VEGETARIAN

Kumato tomato salad (GF) (v) Tomato with fresh oregano, black olives and red onion	5.20
Ensalada de rúcula (GF) (v) Rocket salad, goat cheese, tomato jam and sunflower seeds	6.60
Berenjena frita (v) Crispy aubergine with spiced honey	5.90
Queso de cabra (v) Goat's cheese with caramelized onion and red fruit salsa	4.90
Espinacas gratinadas (v) Fresh spinach with melted cheese raisins and pine nuts	4.90
Parrillada de verduras (GF) (v) Grilled vegetables with garlic oil and parsley	7.90

CURED HAMS

Jamón ibérico puro bellota (GF) Hand-carved Iberian ham acorn-fed from Julián Martín	11.00 / 19.00
Selección de embutidos (GF) Cured ham selection	8.90

CHEESES

(with sultanas, nuts and grapes)

Selección de quesos (GF) Mahón, Boffard, Manchego, Montesinos & Cabrales	8.90
Queso Manchego (GF) Manchego cheese, Montelarreina Gran Reserva (w/membrillo)	8.40

DESSERTS

Crema catalana (GF) caramelized creamy custard	5.00
Leche frita fried milk with cinnamon	5.00
Tarta de tres chocolates triple chocolate tart	5.00
Tarta de Santiago almond cake & vanilla ice-cream	5.20
Tarta de queso con maracuyá y mango Cheesecake with passion fruit & mango	5.80
Churros con chocolate three churros	5.00
Helado (GF) Vanilla ice cream with raisins and Pedro Ximénez sherry	5.60
Choco explosión Walnut brownie, white chocolate ice cream & chocolate mousse	6.00

SHERRY

FINO 100ml

Tio Pepe en rama 4.90
The traditional dry fino 'en rama' straight from the cask

AMONTILLADO

Viña AB 5.50
Dry with delicate almond flavour

OLOROSO

Alfonso 5.50
Nutty & intense with walnut aromas

PALO CORTADO

Apostoles 9.25
30yr matured oaky and complex

DULCE / DESSERT WINES

Arehucas, Honey Rum 5.50
Smooth wild honey digestif from the Canary Islands

Nectar, Pedro Ximénez, 5.50
Sweet & smooth, notes of figs, mocha, nuts & spices

Solera, Oloroso dulce 5.50
Pedro Ximénez & Palomino grapes, sweet & dry balanced

Noe, Pedro Ximénez, 30 yr matured 9.25
30 yr aged, notes of figs, plums, coffee & spices

Jorge Ordoñez N°2 Moscatel de Alejandría 7.50
Unfortified moscatel from Málaga. Long tropical fruit flavours

COCKTAILS

Volcano 8.00
Spiced rum, apple liquor, orange juice, grenadine & passion fruit

43 Passion Martini 9.00
Malibu rum, Licor 43, pineapple juice & passion fruit

Margarita 8.00
Tequila, Cointreau, lime juice

Honey Bellini 9.00
Cava, honey rum & fresh strawberry purée

Expresso Martini 8.00
Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut

Elderflower fizz 9.00
Cava, Gin, Elderflower & soda

Chocolate Martini 9.00
Vodka, chocolate, hazelnut, caramel, cream & chocolate stick

GIN & TONIC

Tanqueray 9.00
Fresh lime & green grapes

Hendrick's 11.00
Fresh mint & cucumber

Monkey 47 12.00
Grapefruit, basil & cardamom

Gin Mare 11.00
Fresh Rosemary & lemon peel

Martin Miller's 10.00
Raspberries & juniper berries

Nordes 10.00
Orange & star anise

Puerto de Indias 11.00
Strawberry gin garnished with a mix of berries

CAVA

150ml **Bottle**

Anna de Codorniu, Blanc de Noirs 5.75 24.00

Pinot noir

Anna de Codorniu, Brut Rose 5.75 24.00

Pinot noir, Chardonnay

Anna de Codorniu, Blanc de Blanc 26.00

Macabeo, Xarel.lo, Parellada, Chardonnay

Jaume Codorniu Gran Reserva 2010 40.00

Chardonnay, Pinot Noir, Xarel-lo

WHITE

175ml **Bottle**

Nuviana, Valle del Cinca 2015 5.00 19.00

Chardonnay

Legaris, Rueda 2016 5.50 21.00

Verdejo

Ánima, Costers del Segre 2016 6.00 23.00

Chardonnay, Xarel.lo, Albariño

Muga, Rioja 2016 6.75 26.00

Viura, Malvasia

Pazo Mariñan, Monterrei 2016 25.00

Godello, Treixadura, Albariño

Viña Zaco, Rias Baixas 2015 26.00

Albariño

Séptima Obra, Mendoza 2016 26.00

Sauvignon Blanc

Nora, Rias Baixas 2016 29.00

Albariño

Avancia, Valdeorras 2016 32.00

Godello

RED

175ml **Bottle**

Nuviana, Valle del Cinca 2015 5.00 19.00

Tempranillo, Cabernet Sauvignon

Ánima, Costers del Segre 2014 5.75 23.00

Cabernet Sauvignon, Tempranillo, Syrah

Viña Pomal Crianza, Rioja 2015 6.75 26.00

Tempranillo

Emilio Moro, Ribera del Duero 2015 8.75 34.00

Tinto Fino

Beronia, Crianza 2014 28.00

Tempranillo, Garnacha, Graciano

Séptima Obra, Mendoza 2014 29.00

Malbec

Inurrieta 400 Crianza, Navarra 2014 29.00

Cabernet Sauvignon, Merlot, Syrah

Cerro Añon Reserva, Rioja 2014 30.00

Tempranillo, Graciano y Mazuelo

'E' Locations 32.00

Blend of the best grapes from Rioja, Priorat, Jumilla & Toro

Viña Pomal Selección 500 Ltd Ed, Rioja 2014 34.00

Tempranillo, Garnacha

Prior Scala Dei, Priorat 2015 36.00

Garnacha Negra, Cabernet Sauvignon

Muga Reserva, Rioja 2014 38.00

Tempranillo, Garnacha, Mazuelo, Graciano

Legaris Reserva, Ribera del Duero 2011 38.00

Tinto Fino

Viña Pomal Gran Reserva, Rioja 2010 40.00

Tempranillo

Malleolus, Ribera del Duero 2015 50.00

Tinto Fino

La Vicalanda Gran Reserva, Rioja 2008 65.00

Tempranillo

ROSE

175ml **Bottle**

Abadía, Costers del Segre 2016 5.25 20.00

Cabernet Sauvignon, Tempranillo

Viña Pomal, Rioja 2016 24.00

Garnacha, Viura