

## PAN

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

## ENTRANTES

<b>Aceitunas (GF) (v)</b> marinated olives	2.90
<b>Boquerones (GF)</b> anchovies in vinaigrette	4.80
<b>Pincho de queso Brie y jamón serrano</b> <i>Pincho of grilled Brie cheese with serrano ham</i>	5.20

## TRADICIONAL

<b>Chorizo al horno (GF)</b> <i>Chorizo</i>	5.60
<b>Patatas bravas (v)</b> <i>Fried potatoes with salsa brava</i>	4.90
<b>Croquetas</b> <i>Croquetas with Iberian ham and chicken</i>	6.60
<b>Tortilla española (v)</b> <i>Traditional Spanish tortilla with romesco sauce</i>	5.60
<b>Calamares a la romana</b> <i>Squid rings with ali-oli</i>	7.60
<b>Pimientos de Padrón (v) (GF)</b> <i>Salted peppers from Padrón, Galicia</i>	4.90
<b>Albóndigas</b> <i>Pork &amp; beef meatballs in tomato sauce</i>	6.20
<b>Huevos rotos</b> <i>Broken eggs with sobrasada, serrano ham, potatoes &amp; parmesan</i>	6.20

## ARROZ

(Please allow 25 min)

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

## MEAT

<b>Miniburgers</b> <i>Two beef &amp; chorizo miniburgers, with caramelised onion</i>	7.30
<b>Pincho de Solomillo</b> <i>Beef Tenderloin, foie &amp; Pedro Ximénez on toast</i>	7.90
<b>Cochinillo asado (GF)</b> <i>Suckling pig, sweet potato crisps, apple sauce &amp; lime sorbet</i>	9.80
<b>Carrillera ibérica al vino tinto con hummus</b> <i>Iberian pork cheeks in red wine with homemade hummus</i>	7.80
<b>Solomillo de cerdo iberico (Julian Martin)</b> <i>Iberian roast pork sirloin with homemade fries and Padrón peppers</i>	8.90
<b>Pato con peras</b> <i>Duck magret with pears in wine &amp; orange vinaigrette</i>	8.70

## FISH & SEAFOOD

<b>Gambas al ajillo (GF)</b> <i>King prawn, garlic, piquillo peppers and olive oil</i>	7.90
<b>Bacalao rebozado</b> <i>Beer-battered cod, piquillo pepper, lime mayo</i>	7.90
<b>Lubina con espinacas y praliné</b> <i>Seabass, baby spinach with anise, raisins &amp; pine nut dressing</i>	7.90
<b>Pulpo a la gallega (GF)</b> <i>Octopus with paprika on bed of potatoes</i>	8.90
<b>Carpaccio de atún</b> <i>Red tuna carpaccio on garlic, almond, soy sauce &amp; fresh tomato</i>	6.80
<b>Tartar de salmón y aguacate</b> <i>Salmon tartar with avocado served with raisin and nuts toast</i>	8.20

## VEGETARIAN

<b>Kumato con aguacate (GF) (v)</b> <i>Black tomato with avocado, oregano, black olives and red onion</i>	5.60
<b>Berenjena frita con miel (v)</b> <i>Crispy aubergine with spiced honey</i>	5.80
<b>Canelones de berenjena (GF) (v)</b> <i>Aubergine cannelloni stuffed with goat's cheese, shitake mushrooms, baby spinach &amp; red onion</i>	5.60
<b>Ensalada de rúcula (GF) (v)</b> <i>Rocket salad, goat cheese, tomato jam and sunflower seeds</i>	6.60

# BOQUERIA

Please see board for our Specials

## CURED HAM

<b>Jamón ibérico puro bellota (GF)</b> <i>Hand-carved Iberian ham acorn-fed from Julián Martín</i>	11.50 / 19.50
<b>Selección de ibéricos (GF)</b> <i>Selection of Iberian charcuterie</i>	12.00

## CHEESE

(with sultanas, nuts and grapes)

<b>Selección de quesos (GF)</b> <i>Mahón, Boffard, Manchego, Montesinos &amp; Cabrales</i>	8.90
<b>Queso Manchego curado (GF)</b> <i>Manchego cheese, Montelarreina Gran Reserva</i>	8.40

<b>Churros con chocolate</b> three churros	5.00
<b>Crema catalana (GF)</b> caramelized creamy custard	5.00
<b>Flan de queso (GF)</b> crème-caramel cheesecake	5.00
<b>Brownie</b> with white choc ice-cream (contains walnuts)	5.60
<b>Torrija</b> French toast w/ cinnamon & vanilla ice-cream	5.20
<b>Tarta de Santiago</b> almond cake & vanilla ice-cream	5.20
<b>Helados</b> Ice-cream: pistacchio or dulce de leche	5.00