

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
Pincho de queso Brie y jamón serrano <i>Pincho of grilled Brie cheese with serrano ham</i>	5.20

TRADICIONAL

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

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

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

FISH & SEAFOOD

Gambas al ajillo (GF) King prawn, garlic, piquillo peppers and olive oil	7.90
Bacalao rebozado Beer-battered cod, piquillo pepper, lime mayo	7.90
Lubina con espinacas y praliné Seabass, baby spinach with anise, raisins & pine nut dressing	7.90
Pulpo a la gallega (GF) Octopus with paprika on bed of potatoes	8.90
Carpaccio de atún Red tuna carpaccio on garlic, almond, soy sauce & fresh tomato	6.80
Tartar de atún y aguacate Tuna tartar with avocado served with raisin and nuts toast	8.60

VEGETARIAN

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

BOQUERIA

Please see board for our Specials

CURED HAM

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

CHEESE

(with sultanas, nuts and grapes)

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

DESSERTS

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