

PAN

Pan con tomate (v) tomato and olive oil	3.60
Pan con ali-oli (v) ali-oli	3.00
Pan de barra (v) with olive oil	2.20

ENTRANTES

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

TRADICIONAL

Chorizo a la sidra (GF) Chorizo with cider	5.90
Patatas bravas (v) Crispy potatoes, "salsa brava"	4.90
Croquetas Croquetas with Iberian ham and chicken	6.80 / 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
Albóndigas Pork, beef & chicken meatballs in tomato sauce	6.60
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	9.90
Paella de pescado y marisco (GF) (Min 2 pers) Paella with squid, king prawns, mussels and saffron	14.20 p/person

MEAT

Confit de cordero (GF) Lamb confit, caramelised figs, cucumber & mint raita	8.30
Pincho de Solomillo Beef Tenderloin, Foie & Pedro Ximénez on toasted bread	8.40
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
Ensalada de pato Crispy duck salad with pomegranate	7.80

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
Salmón a la parrilla Grilled salmon with wasabi mash & apple vinaigrette	8.90
Pulpo a la gallega (GF) Octopus with paprika on bed of potatoes	9.80
Carpaccio de atún Red tuna carpaccio on garlic, almond, soy sauce & tomato	6.80
Tartar de atún y aguacate Tuna tartar with avocado served with raisin toast	8.60
Ensalada de gambas King prawns, truffle & goat's cheese dressing, on mixed leaves lettuce	8.70

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

BOQUERIA

Please see board for our Specials

CURED HAM

Jamón ibérico puro bellota (GF) Hand-carved Iberian ham acorn-fed from Julián Martín	11.60 / 19.60
Selección de embutidos (GF) Cured ham selection	8.90

CHEESE

(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

Churros con chocolate three churros	5.00
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
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