

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
Pincho de queso Brie y jamón serrano <i>Pincho of grilled Brie cheese with serrano ham</i>	5.80

TRADICIONAL

Chorizo al horno (GF) <i>Chorizo with cider</i>	5.90
Patatas bravas (v) <i>Fried potatoes with salsa brava</i>	4.90
Croquetas <i>Croquetas with Iberian ham and chicken</i>	6.80
Tortilla española (v) <i>Traditional Spanish tortilla with romesco sauce</i>	5.60
Calamares a la romana <i>Squid rings with ali-oli</i>	7.60
Pimientos de Padrón (v) (GF) <i>Salted peppers from Padrón, Galicia</i>	4.90
Albóndigas <i>Pork & beef meatballs in tomato sauce</i>	6.60
Huevos rotos (GF) <i>Broken eggs with sobrasada, serrano ham, potatoes & parmesan</i>	6.60

ARROZ

(Please allow 25 min)

Arroz negro (GF) <i>Bomba rice, squid in their own ink, mussels, prawn and ali-oli</i>	9.90
Paella de pescado y marisco (GF) (Min 2 pers) <i>Paella with squid, king prawns, mussels and saffron</i>	14.20 p/person

MEAT

Miniburgers <i>Two beef & chorizo miniburgers, with caramelised onion</i>	7.40
Pincho de Solomillo <i>Beef Tenderloin, foie & Pedro Ximénez on toast</i>	8.40
Cochinillo asado (GF) <i>Suckling pig, sweet potato crisps, apple sauce & lime sorbet</i>	9.80
Carrillera ibérica al vino tinto con hummus <i>Iberian pork cheeks in red wine with homemade hummus</i>	7.80
Solomillo de cerdo iberico (Julian Martin) <i>Iberian roast pork sirloin with homemade fries and Padrón peppers</i>	8.90

FISH & SEAFOOD

Gambas al ajillo (GF) <i>King prawn, garlic, piquillo peppers and olive oil</i>	7.90
Bacalao rebozado <i>Beer-battered cod, piquillo pepper, lime mayo</i>	7.90
Salmón a la parrilla <i>Grilled salmon with wasabi mash & apple vinaigrette</i>	8.90
Pulpo a la gallega (GF) <i>Octopus with paprika on bed of potatoes</i>	9.80
Carpaccio de atún <i>Red tuna carpaccio on garlic, almond, soy sauce & fresh tomato</i>	6.80
Tartar de atún y aguacate <i>Tuna tartar with avocado served with raisin and nuts toast</i>	8.60

VEGETARIAN

Kumato con aguacate (GF) (v) <i>Black tomato with avocado, oregano, black olives and red onion</i>	5.60
Berenjena frita con miel (v) <i>Crispy aubergine with spiced honey</i>	5.90
Canelones de berenjena (GF) (v) <i>Aubergine cannelloni stuffed with goat's cheese, shitake mushrooms, baby spinach & red onion</i>	5.90
Queso de cabra con rúcula (GF) (v) <i>Baked goat cheese, tomato jam, sunflower seeds, rocket</i>	6.60

BOQUERIA

Please see board for our Specials

CURED HAM

Jamón ibérico puro bellota (GF) <i>Hand-carved Iberian ham acorn-fed from Julián Martín</i>	11.60 / 19.60
Selección de ibéricos (GF) <i>Selection of Iberian charcuterie</i>	12.00

CHEESE

(with sultanas, nuts and grapes)

Selección de quesos (GF) <i>Mahón, Boffard, Manchego, Montesinos & Cabrales</i>	8.90
Queso Manchego curado (GF) <i>Manchego cheese, Montelarreina Gran Reserva</i>	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 dulce de leche	5.00