

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

Patatas bravas (v)	4.90
Crispy potatoes, "salsa brava"	
Croquetas	6.80 / 12.00
Croquetas with Iberian ham and chicken	
Calamares a la romana	7.60
Fried squid with ali-oli sauce	
Pulpo a la gallega (GF)	9.80
Octopus with paprika on bed of potatoes	
Chorizo a la sidra (GF)	5.90
Chorizo with cider	
Pimientos de Padrón (v)	4.90
Salted peppers from Padrón, Galicia	
Tortilla española (v)	5.60
Traditional Spanish tortilla with romesco sauce	
Albóndigas	6.60
Beef meatballs in tomato sauce	
Huevos rotos	6.60
Broken free-range eggs with Mallorcan chorizo, Serrano Ham, crispy potatoes	

ARROZ

Risotto de rabo de toro	8.60
Oxtail Risotto	

Paella de pescado y marisco (GF) (min2 pers) **	14.20
Paella with squid, king prawns, mussels and saffron	p/person

Arroz negro (GF) **	9.90
Bomba rice, squid in their own ink, mussels, prawn and ali-oli	

**Please allow 25 min

MEAT

Confit de cordero (GF)	8.30
Lamb confit, caramelised figs, cucumber & mint raita	
Pincho de Solomillo	8.40
Beef Tenderloin, Foie & Pedro Ximénez on toasted bread	
Cochinillo asado (GF)	9.80
Suckling pig with sweet potato crisps, apple sauce & lemon sorbet	
Presa Ibérica	8.70
Iberian pork shoulder with roasted peppers marinated in, garlic and cumin "pont neuf" chips & goat's cheese sauce	
Tacos de cochinito (GF)	7.40
Suckling pig tacos	
Ensalada de pato	7.80
Crispy duck salad with pomegranate	

FISH & SEAFOOD

Bacalao al Pil Pil	8.20
Salt cod with a garlic, olive oil and parsley sauce on potatoes	
Langostinos (GF)	8.70
Grilled king prawns with garlic and parsley	
Salmón a la parrilla	8.90
Grilled salmon with wasabi mash & apple vinaigrette	
Tartar de atún y aguacate	8.60
Tuna tartar with avocado served with raisin toast	
Buñuelos de bacalao	6.30
Cod fritters	
Ensalada de langostinos	8.70
King prawns, truffle & goat's cheese dressing, on mixed leaves lettuce	

VEGETARIAN

Espárragos a la parrilla (v)	5.80
Grilled asparagus & romesco sauce	
Kumato tomato salad (GF) (v)	5.20
Tomato with fresh oregano, black olives and red onion	
Ensalada de rúcula (GF) (v)	6.60
Rocket salad, goat cheese, tomato jam and sunflower seeds	
Berenjena frita (v)	5.90
Crispy aubergine with spiced honey	
Parrillada de verduras (GF) (v)	7.90
Grilled vegetables with garlic oil and parsley	

BOQUERIA

Please see board for our Specials

CURED HAM

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

CHEESE

(with sultanas, nuts and grapes)

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

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
Torrija con natillas (Spanish Bread Pudding)	5.20
Brioche, cinnamon, ice-cream	