

PAN

Pan con tomate (v) tomato and olive oil	3.90
Pan con ali-oli (v) ali-oli	3.60
Pan de barra (v) with extra virgin olive oil	2.90

ENTRANTES

Aceitunas (GF) (v) marinated olives	3.90
Boquerones (GF) anchovies in vinaigrette	5.60

TRADICIONAL

Patatas bravas (v) Crispy potatoes, "salsa brava"	5.80
Croquetas Croquetas with Iberian ham and chicken	6.90 / 12.00
Chipirones Baby squid, Andaluz style	7.90
Chorizo a la sidra (GF) Chorizo with cider	5.90
Pimientos de Padrón (v) Salted peppers from Padrón, Galicia	5.90
Tortilla española (v) Traditional Spanish tortilla with romesco sauce	6.00
Albóndigas Beef meatballs in tomato sauce	7.60
Huevos rotos Broken free-range eggs with sobrasada, Serrano Ham, crispy potatoes	7.60

ARROZ

Risotto de rabo de toro Oxtail Risotto	9.90
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Paella de pescado y marisco (GF) (min2 pers) ** Paella with squid, king prawns, mussels and saffron	14.90 p/person
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Arroz negro (GF) ** Bomba rice, squid in their own ink, mussels, prawn and ali-oli	9.90
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**Please allow 25 min

MEAT

Cochinillo asado (GF) Our famous suckling pig, sweet potato crisps, apple sauce & lime sorbet	10.80
Confit de cordero (GF) Lamb confit, caramelised figs, cucumber raita	8.60
Pincho de Solomillo Beef Tenderloin, Foie & Pedro Ximénez on toasted bread	8.90
Presa Ibérica Iberian pork shoulder with Canary spicy mojo	9.60
Tacos de cochinillo (GF) Suckling pig tacos	7.90

FISH & SEAFOOD

Bacalao al Pil Pil Salt cod with a garlic & olive oil sauce on potatoes	8.60
Langostinos (GF) Grilled king prawns with garlic and parsley	8.90
Tartar de atún y aguacate Tuna tartar with avocado & sesame served with raisin toast	8.90
Buñuelos de bacalao Cod fritters	6.90
Lubina entera frita en adobo Spectacular whole seabass, marinated & fried	14.00
Pulpo a la gallega (GF) Octopus with paprika on bed of potatoes	9.90

CURED HAM

Jamón ibérico puro bellota (GF) Hand-carved Iberian ham acorn-fed from Julián Martín	11.90 / 19.90
Selección de embutidos (GF) Cured ham selection	9.90

CHEESE

with sultanas, nuts and grapes

Selección de quesos (GF) Mahón, Boffard, Manchego, Montesinos & Cabrales	9.90
Queso Manchego (GF) Manchego cheese, Montelarreina Gran Reserva (w/membrillo)	8.60

BOQUERIA

Please see board for our Specials

SALADS

fresh from the grill

Ensalada de langostinos Grilled king prawns, truffle & goat's cheese dressing, on mixed leaves	8.70
Ensalada de pato Grilled crispy duck salad with pomegranate	7.80

VEGETARIAN

Berenjena frita (v) Crispy aubergine with spiced honey	6.90
Queso de cabra con rúcula (GF) (v) Baked goat cheese, tomato jam, sunflower seeds, rocket	6.90
Parrillada de 7 verduras (GF) (v) 7 grilled vegetables with garlic oil and parsley	7.90

DESSERTS

Spain's most famous cheesecake (GF)	6.60
Leche frita squares of fried milk dusted with cinnamon	5.00
Churros con chocolate three churros	6.00
Crema catalana (GF) caramelized creamy custard	5.60
Tarta de Santiago almond cake & vanilla ice-cream	5.60

ALLERGY ADVICE: For any questions about allergies or ingredients please consult your waiter. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT