

BOQUERIA

PAN

Pan con tomate (v) tomato and olive oil	2.90
Pan con ali-oli (v) ali-oli	2.70
Pan de barra (v) with olive oil	2.00

ENTRANTES

Aceitunas (GF) (v) marinated olives	2.60
Boquerones (GF) anchovies in vinaigrette	4.80
Pincho de queso Brie y jamón serrano	5.20
<i>Pincho of grilled Brie cheese with serrano ham</i>	

TRADICIONALES

Chorizo a la sidra (GF)	4.90
<i>Chorizo with cider</i>	
Patatas bravas (v)	4.90
<i>Fried potatoes with salsa brava</i>	
Croquetas	6.20
<i>Croquetas with Iberian ham and chicken</i>	
Tortilla española (v)	5.40
<i>Traditional Spanish tortilla with romesco sauce</i>	
Pimientos de Padrón (v) (GF)	4.90
<i>Salted peppers from Padrón, Galicia</i>	
Huevos rotos	6.20
<i>Broken eggs with sobrasada, serrano ham, potatoes & parmesan</i>	
Albóndigas	6.20
<i>Pork & beef meatballs in tomato sauce</i>	

SPECIALS

Croquetas de gambas al ajillo	6.50
<i>King prawn croquetas</i>	
Rollitos de costilla ibérica	6.90
<i>Spring rolls with pulled Iberian pork, vegetables, honey bbq sauce</i>	
Tacos de ternera	7.40
<i>Pulled beef tacos</i>	
Burrata con jamón ibérico	6.60
<i>Burrata, Iberian ham, cherry tomatoes and truffle oil</i>	
Bacalao rebozado, pimiento de piquillo, mayonesa de lima	7.90
<i>Beer-battered cod, piquillo pepper, lime mayo</i>	

MEAT

Confit de cordero	8.30
<i>Lamb confit with caramelised figs, cucumber & mint raita</i>	
Miniburgers	7.30
<i>Two beef & chorizo miniburgers, with caramelised onion</i>	
Pincho de Solomillo	7.90
<i>Beef Tenderloin, foie & Pedro Ximénez on toast</i>	
Cochinillo asado (GF)	9.80
<i>Suckling pig, sweet potato crisps, apple sauce & lime sorbet</i>	
Carrillera ibérica al vino tinto con hummus	7.80
<i>Iberian pork cheeks in red wine with homemade hummus</i>	
Solomillo de cerdo iberico (Julian Martin)	8.20
<i>Iberian roast pork sirloin with homemade fries and Padrón peppers</i>	

FISH / SEAFOOD

Gambas al ajillo (GF)	7.90
<i>King prawn, garlic, piquillo peppers and olive oil</i>	
Lubina con espinacas y praliné	7.90
<i>Seabass, baby spinach with anise, raisins & pine nut dressing</i>	
Tartar de salmón y aguacate	8.20
<i>Salmon tartar with avocado served with raisin and nuts toast</i>	
Calamares a la romana	7.60
<i>Squid rings with ali-oli sauce</i>	
Pulpo a la gallega (GF)	8.90
<i>Octopus with paprika on bed of potatoes</i>	
Pulpo a la brasa	8.60
<i>Grilled octopus with paprika mashed potato and crispy bacon</i>	
Carpaccio de atún	6.80
<i>Red tuna carpaccio on garlic, almond, soy sauce & fresh tomato</i>	

VEGETARIAN

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

ARROZ

(Please allow 25 min)

Arroz negro (GF)	9.80
<i>Bomba rice, squid in their own ink, mussels, prawn and ali-oli</i>	
Paella de pescado y marisco (GF) (Min 2 pers)	13.50
<i>Paella with squid, king prawns, mussels and saffron</i>	p/person

CURED HAMS

(by Julián Martín, Guijuelo)

Jamón ibérico puro bellota (GF)	11.00 / 19.00
<i>Hand-carved Iberian ham acorn-fed from Guijuelo</i>	
Selección de ibéricos (GF)	12.00
<i>Selection of Iberian charcuterie</i>	

CHEESES

(with sultanas, nuts and grapes)

Selección de quesos (GF)	8.90
<i>Mahón, Boffard, Manchego, Montesinos & Cabrales</i>	
Queso Manchego curado (GF)	8.20
<i>Manchego cheese, Montelarreina Gran Reserva</i>	

DESSERTS

Churros con chocolate three churros	5.00
Crema catalana (GF) caramelized creamy custard	4.90
Flan de queso (GF) crème-caramel cheesecake	4.90
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	4.90

SHERRY

FINO

Tio Pepe en rama

The traditional dry fino 'en rama' straight from the cask

100ml

4.90

AMONTILLADO

Viña AB

Dry with delicate almond flavour

5.50

OLOROSO

Alfonso

Nutty & intense with walnut aromas

5.50

PALO CORTADO

Leonor

12yr matured oaky and complex

5.50

DULCE / DESSERT WINES

Arehucas, Honey Rum

Smooth wild honey digestif from the Canary Islands

75ml

5.50

Solera, Oloroso dulce

Pedro Ximénez & Palomino grapes, sweet & dry balanced

5.50

Nectar, Pedro Ximénez,

Sweet & smooth, notes of figs, mocha, nuts & spices

6.00

Jorge Ordoñez N°2 Moscatel de Alejandría

Unfortified moscatel from Málaga. Long tropical fruit flavours

7.50

Noe, Pedro Ximénez, 30 yr matured

30 yr aged, notes of figs, plums, coffee & spices

9.25

COCKTAILS

Chocolate raspberry martini

Vodka, chocolate baileys, raspberry, vanilla

9.00

Negroni

Aperol, Gin, Vermouth

8.00

Espresso Martini

Coffee, Absolut Vodka, Kahlua, caramel & hazelnut

8.00

Passion Fruit Daiquiri

White rum, passion fruit purée, lime, crushed ice

9.00

Elderflower fizz

Cava, Gin, Elderflower & soda

9.00

Mojito

Bacardi rum, lime, mint & soda

8.00

Margarita

Tequila, Cointreau, lime juice

8.00

Old Fashioned

Jim beam, bitters, orange twist

8.00

Cava Aperol Spritz

Codorniu Cava, Aperol, soda & orange

8.00

GIN & TONIC

Tanqueray

Fresh lime & green grapes

9.00

Hendrick's

Fresh mint & cucumber

11.00

Nordés Galician

Star anis & orange

10.00

Gin Mare

Rosemary & lemon peel

11.00

Whitley Neill

Lavender & Orange

10.00

Bombay Sapphire

Cinnamon sticks & orange peel

9.00

CAVA

150ml

Bottle

Anna de Codorniu, Blanc de Blanc

Macabeo, Xarel.lo, Parellada, Chardonnay

26.00

Anna de Codorniu, Blanc de Noirs

Pinot noir

5.75

24.00

Anna de Codorniu, Brut Rose

Pinot noir, Chardonnay

24.00

Jaume Codorniu Gran Reserva 2010

Chardonnay, Pinot Noir, Xarel-lo

40.00

WHITE

175ml

Bottle

Nuviana, Valle del Cinca 2015

Chardonnay

5.00

19.00

Legaris, Rueda 2016

Verdejo

5.50

21.00

Ánima, Costers del Segre 2016

Chardonnay, Xarel.lo, Albariño

6.00

23.00

Muga, Rioja 2016

Viura, Malvasia

6.75

26.00

Viña Zaco, Rias Baixas 2015

Albariño

26.00

Séptima Obra, Mendoza 2016

Sauvignon Blanc

26.00

Nora, Rias Baixas 2016

Albariño

29.00

Avancia, Valdeorras 2016

Godello

32.00

RED

175ml

Bottle

Nuviana, Valle del Cinca 2015

Tempranillo, Cabernet Sauvignon

5.00

19.00

Ánima, Costers del Segre 2014

Cabernet Sauvignon, Tempranillo, Syrah

6.00

23.00

Viña Pomal Crianza, Rioja 2015

Tempranillo

6.75

26.00

Emilio Moro, Ribera del Duero 2015

Tinto Fino

8.75

34.00

Viña Zaco, Rioja 2015

Tempranillo

28.00

Hito, Ribera del Duero 2016

Tempranillo

29.00

Séptima Obra, Mendoza 2014

Malbec

29.00

Cerro Añon Reserva, Rioja 2014

Tempranillo, Graciano y Mazuelo

30.00

'E' Locations

Blend of the best grapes from Rioja, Priorat, Jumilla & Toro

32.00

Viña Pomal Selección 500 Ltd Ed, Rioja 2014

Tempranillo, Garnacha

34.00

Prior Scala Dei, Priorat 2015

Garnacha Negra, Cabernet Sauvignon

36.00

Muga Reserva, Rioja 2014

Tempranillo, Garnacha, Mazuelo, Graciano

38.00

Legaris Reserva, Ribera del Duero 2011

Tinto Fino

38.00

Viña Pomal Gran Reserva, Rioja 2010

Tempranillo

40.00

Malleolus, Ribera del Duero 2015

Tinto Fino

50.00

Prado Enea Gran Reserva, Rioja, 2006

Tempranillo, Garnacha, Mazuelo, Graciano

65.00

ROSE

175ml

Bottle

Raimat, Costers del Segre 2016

Cabernet Sauvignon, Tempranillo

5.25

20.00

Viña Pomal, Rioja 2015

Garnacha, Viura

24.00