

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	5.80
<i>Pincho of grilled Brie cheese with serrano ham</i>	

TRADICIONAL

Patatas bravas (v)	4.90
<i>Fried potatoes with salsa brava</i>	
Croquetas	6.90
<i>Croquetas with Iberian ham and chicken</i>	
Chipirones	7.90
<i>Baby squid, Andaluz style</i>	
Tortilla española (v)	5.90
<i>Traditional Spanish tortilla with romesco sauce</i>	
Chorizo al horno (GF)	5.90
<i>Chorizo with cider</i>	
Pimientos de Padrón (v) (GF)	4.90
<i>Salted peppers from Padrón, Galicia</i>	
Albóndigas	6.60
<i>Pork & beef meatballs in tomato sauce</i>	
Huevos rotos (GF)	6.90
<i>Broken eggs with sobrasada, serrano ham, potatoes</i>	

ARROZ

Risotto de rabo de toro	8.60
<i>Oxtail Risotto</i>	
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Paella de pescado y marisco (GF) (min2 pers)	14.90 **
<i>Paella with squid, king prawns, mussels and saffron</i>	p/person
Arroz negro (GF)	9.90 **
<i>Bomba rice, squid in their own ink, mussels, prawn and ali-oli</i>	

**Please allow 25 min

MEAT

Cochinillo asado (GF)	9.80
<i>Our famous suckling pig, sweet potato crisps, apple sauce & lime sorbet</i>	
Pincho de Solomillo	8.60
<i>Beef Tenderloin, foie & Pedro Ximénez on toast</i>	
Carrillera ibérica al vino tinto con hummus	7.80
<i>Iberian pork cheeks in red wine with homemade hummus</i>	
Presa Ibérica	9.00
<i>Iberian pork shoulder with Canary spicy mojo</i>	
Tacos de cochinillo	7.60
<i>Two suckling pig tacos</i>	
Miniburgers	7.60
<i>Two beef & chorizo miniburgers with caramelised onion</i>	

FISH & SEAFOOD

Tartar de atún y aguacate	8.60
<i>Tuna tartar with avocado & sesame served with raisin toast</i>	
Pulpo a la gallega (GF)	9.80
<i>Octopus with paprika on bed of potatoes</i>	
Lubina entera frita en adobo	14.00
<i>Spectacular whole seabass, marinated & fried</i>	
Croquetas de gambas	6.80
<i>King prawn croquetas</i>	
Gambas al ajillo (GF)	8.20
<i>King prawn, garlic, piquillo peppers and olive oil</i>	

VEGETARIAN

Berenjena frita con miel (v)	5.90
<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)	5.90
<i>Aubergine cannelloni stuffed with goat's cheese, shitake mushrooms, baby spinach & red onion</i>	
Queso de cabra con rúcula (GF) (v)	6.60
<i>Baked goat cheese, tomato jam, sunflower seeds, rocket</i>	
Alcachofas a la parrilla (GF) (v)	6.90
<i>Grilled artichokes</i>	

BOQUERIA

Please see board for our Specials

CURED HAM

Jamón ibérico puro bellota (GF)	11.60 / 19.60
<i>Hand-carved Iberian ham acorn-fed from Julián Martín</i>	
Selección de ibéricos (GF)	9.90
<i>Selection of Iberian charcuterie</i>	

CHEESE

(with sultanas, nuts and grapes)

Selección de quesos (GF)	8.90
<i>Mahón, Boffard, Manchego, Montesinos & Cabrales</i>	
Queso Manchego curado (GF)	8.40
<i>Manchego cheese, Montelarreina Gran Reserva</i>	

DESSERTS

Spain's most famous cheesecake (GF)	6.00
Churros con chocolate three churros	5.60
Crema catalana (GF) caramelized creamy custard	5.00
Torrija French toast w/ cinnamon & vanilla ice-cream	5.20
Tarta de Santiago almond cake & vanilla ice-cream	5.20

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 at 20%