

## PAN

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

## ENTRANTES

<b>Aceitunas (GF) (v)</b> marinated olives	3.90
<b>Boquerones (GF)</b> anchovies in vinaigrette	5.60

## TRADICIONAL

<b>Patatas bravas (v)</b> Fried potatoes with <i>salsa brava</i>	5.80
<b>Croquetas</b> Croquetas with Iberian ham and chicken	6.90
<b>Chipirones</b> Baby squid, Andaluz style	7.90
<b>Tortilla española (v)</b> Traditional Spanish tortilla with romesco sauce	6.00
<b>Chorizo al horno (GF)</b> Chorizo with cider	5.90
<b>Pimientos de Padrón (v) (GF)</b> Salted peppers from Padrón, Galicia	5.90
<b>Albóndigas</b> Pork & beef meatballs in tomato sauce	7.60
<b>Huevos rotos (GF)</b> Broken eggs with sobrasada, serrano ham, potatoes	7.60

## MEAT

<b>Cochinillo asado (GF)</b> Our famous suckling pig, sweet potato crisps, apple sauce & lime sorbet	10.80
<b>Pincho de Solomillo</b> Beef Tenderloin, foie & Pedro Ximénez on toast	8.90
<b>Carrillera ibérica al vino tinto con hummus</b> Iberian pork cheeks in red wine with homemade hummus	8.00
<b>Presa Ibérica</b> Iberian pork shoulder with Canary spicy mojo	9.60
<b>Tacos de cochinillo</b> Two suckling pig tacos	7.90
<b>Miniburgers</b> Two beef & chorizo miniburgers with caramelised onion	7.90

## FISH & SEAFOOD

<b>Tartar de atún y aguacate</b> Tuna tartar with avocado & sesame served with raisin toast	8.90
<b>Pulpo a la gallega (GF)</b> Octopus with paprika on bed of potatoes	9.90
<b>Lubina entera frita en adobo</b> Spectacular whole seabass, marinated & fried	14.00
<b>Croquetas de gambas</b> King prawn croquetas	6.90
<b>Gambas al ajillo (GF)</b> King prawn, garlic, piquillo peppers and olive oil	8.90

# BOQUERIA

*Please see board for our Specials*

## CURED HAM

<b>Jamón ibérico puro bellota (GF)</b> Hand-carved Iberian ham acorn-fed from Julián Martín	11.90 / 19.90
<b>Selección de ibéricos (GF)</b> Selection of Iberian charcuterie	9.90

## CHEESE

*(with sultanas, nuts and grapes)*

<b>Selección de quesos (GF)</b> Mahón, Boffard, Manchego, Montesinos & Cabrales	9.90
<b>Queso Manchego curado (GF)</b> Manchego cheese, Montelarreina Gran Reserva	8.60

## ARROZ

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

\*\*Please allow 25 min

## VEGETARIAN

<b>Berenjena frita con miel (v)</b> Crispy aubergine with spiced honey	6.90
<b>Kumato con aguacate (GF) (v)</b> Black tomato with avocado, oregano, black olives and red onion	5.90
<b>Canelones de berenjena (GF) (v)</b> Aubergine cannelloni stuffed with goat's cheese, shitake mushrooms, baby spinach & red onion	6.20
<b>Queso de cabra con rúcula (GF) (v)</b> Baked goat cheese, tomato jam, sunflower seeds, rocket	6.90
<b>Alcachofas a la parrilla (GF) (v)</b> Grilled artichokes	6.90

## DESSERTS

<b>Spain's most famous cheesecake (GF)</b>	6.60
<b>Churros con chocolate</b> three churros	6.00
<b>Crema catalana (GF)</b> caramelized creamy custard	5.60
<b>Torrija</b> French toast w/ cinnamon & vanilla ice-cream	5.60
<b>Tarta de Santiago</b> 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