

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
--	------

Paella de pescado y marisco (GF) (min2 pers) ** Paella with squid, king prawns, mussels and saffron	14.90 p/person
---	-------------------

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

**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

WHITE

Nuviana, Valle del Cinca 2018 <i>Chardonnay</i>	22.00
Legaris, Rueda 2019 <i>Verdejo</i>	24.00
Ánima, Costers del Segre 2019 <i>Chardonnay, Xarel.lo, Albariño</i>	26.00
Muga, Rioja 2019 <i>Viura, Malvasia</i>	30.00
Nora, Rias Baixas 2018 <i>Albariño</i>	32.00
Excellens, Márques de Cáceres, Rueda 2018 <i>Sauvignon Blanc</i>	32.00
Avancia, Valdeorras 2018 <i>Godello</i>	38.00

CAVA

Anna de Codorniu, Blanc de Blanc <i>Macabeo, Xarel.lo, Parellada, Chardonnay</i>	30.00
Anna de Codorniu, Blanc de Noirs <i>Pinot noir</i>	28.00
Anna de Codorniu, Brut Rose <i>Pinot noir, Chardonnay</i>	28.00
Jaume Codorniu Gran Reserva 2010 <i>Chardonnay, Pinot Noir, Xarel-lo</i>	40.00

ROSE

Rimat, Costers del Segre 2018 <i>Cabernet Sauvignon, Tempranillo</i>	24.00
Viña Pomal, Rioja 2018 <i>Garnacha, Viura</i>	28.00

Bottle

RED

	Rioja	Bottle
Viña Pomal Crianza, 2017 <i>Tempranillo</i>		27.00
Beronia, ORGANIC, 2018 <i>Tempranillo</i>		32.00
Viña Pomal Selección 500 Ltd Ed, 2016 <i>Tempranillo, Garnacha</i>		34.00
Beronia, Viñas Viejas (old vines), 2016 <i>Tempranillo</i>		37.00
Muga Reserva, 2016 <i>Tempranillo, Garnacha, Mazuelo, Graciano</i>		40.00
106 Barricas, Reserva, Rioja, 2014 <i>Tempranillo, Garnacha</i>		38.00
Viña Pomal Gran Reserva, 2012 <i>Tempranillo</i>		44.00
Excellens Gran Reserva, Márques de Cáceres, 2010 <i>Tempranillo</i>		46.00
Viña Pomal Compromiso 2015 <i>Garnacha Tinta, Tempranillo, Maturana, Mazuela, Graciano</i>		60.00
Generacion MC, Márques de Cáceres, 2016 <i>Tempranillo, old vineyards, private collection</i>		60.00
La Vicalanda Gran Reserva, 2011 <i>Tempranillo</i>		65.00
½ Bottle Viña Pomal Reserva, 2009		20.00

Ribera de Duero

Legaris Roble, 2018 <i>Tinto Fino</i>	34.00
Emilio Moro, 2017 <i>Tinto Fino</i>	38.00
Legaris Reserva, 2014 <i>Tinto Fino</i>	40.00
Malleolus, 2017 <i>Tinto Fino</i>	60.00

Cataluña

Nuviana, Valle del Cinca 2018 <i>Tempranillo, Cabernet Sauvignon</i>	22.00
Ánima, Costers del Segre 2017 <i>Cabernet Sauvignon, Tempranillo, Syrah</i>	26.00
Prior Scala Dei, Priorat 2016 <i>Garnacha Negra, Cabernet Sauvignon</i>	40.00

Navarra

Innurieta 400 Crianza, 2016 <i>Cabernet Sauvignon, Merlot, Syrah</i>	32.00
--	--------------

SHERRY

FINO 100ml
Tio Pepe en rama 5.50

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

AMONTILLADO
Viña AB 6.00

Dry with delicate almond flavour

PALO CORTADO
Apostoles 9.50

30 yr matured oaky and complex

DULCE / DESSERT WINES 75ml
Arehucas, Honey Rum 7.00

Smooth wild honey digestif from the Canary Islands

Solera, Oloroso dulce 6.00

Pedro Ximénez & Palomino grapes, sweet & dry balanced

Nectar, Pedro Ximénez, 6.50

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

Jorge Ordoñez N°2 Moscatel de Alejandría 8.00

Unfortified moscatel from Málaga. Long tropical fruit flavours

Noe, Pedro Ximénez, 30 yr matured 9.50

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

GIN & TONIC

Hendrick's 11.00

Fresh mint & cucumber

Monkey 47 12.00

Cinnamon sticks & orange peel

Gin Mare 10.00

Rosemary & lemon peel

Tanqueray 9.00

Fresh lime & green grapes

COCKTAILS

43 Passion Martini 9.00

Malibu rum, Licor 43, pineapple juice & passion fruit

Margarita 8.00

Tequila, triple sec, lime juice

Expresso Martini 9.00

Coffee, Absolut Vodka, Kahlua, Caramel & Hazelnut

Cava Spritz 8.00

Cava, Aperol, Lemonade, Orange Slice

Honey Bellini 9.00

Cava, honey rum & fresh strawberry purée

Old Fashioned 9.00

Jim Beam Bourbon Whiskey, Angostura bitters and brown sugar

CERVEZA

Mahou pint / half pint 5.80 / 3.25

Free Damm 0% Alcohol 250ml 2.75

Estrella Damm Daura Gluten Free 330ml 4.00

Cider Mayador 330ml 3.50

PREMIUM BEER

Alhambra Reserva 330ml 4.40

VERMOUTH

'La Copa', Jerez de la Frontera 5.50

SOFT DRINKS

Coke, Diet Coke, Coke ZERO, Lemonade, Tonic, Soda, Ginger Ale, Fanta Orange 3.00

Appletiser 3.00

Still water Solan de Cabras 3.00

Sparkling water Vichy 3.00

JUICES

Apple, Cranberry, Orange, Pineapple, Tomato 2.50

COFFEE

Latte, Cappuccino, Mocha, Flat White, Hot Chocolate, Americano 3.00

Espresso, Cortado, Macchiato / Double 2.00 / 2.80

Espresso with digestif (carajillo) 4.00

TEA

Peppermint, Fresh Mint, Chamomile, 2.40

Earl Grey, English Breakfast

SANGRIA

Jug 1L 19.00

Glass 6.50

SPANISH DIGESTIFS

50ml

Orujo de Hierbas, Pazo 5.00

Pacharán, Zoco 5.50

Crema Catalana, Melody 6.00

Licor 43 6.00

WHISKY

Jack Daniel's 5.50

Jim Beam 6.00

Chivas, 12 years 7.00

BRANDY

Veterano 6.00

Soberano 5 yrs 7.50

RUM

Appleton, oak-matured 6.00

Arehucas Reserva Especial 18 años 8.00

Bacardi White 5.00

VODKA

Grey Goose 8.00

VITA citrus, Barcelona 6.00

Absolut 5.50

SPIRITS

Disaronno 5.50

Tequila, Jose Cuervo / Shot (25ml) 5.00 / 3.50

Baileys 5.00

WINES BY THE GLASS

PREMIUM

Served at 16° from our wine cellar & poured
with **CORAVIN**

	125ml / 175ml
Legaris Reserva, Ribera del Duero 2012 <i>Tinto Fino</i>	8.75 / 11.75
Viña Pomal Gran Reserva, Rioja 2012 <i>Tempranillo</i>	9.00 / 12.00

TINTO

	175ml
Nuviana, Valle del Cinca 2018 <i>Tempranillo, Cabernet Sauvignon</i>	6.00
Ánima, Costers del Segre 2017 <i>Cabernet Sauvignon, Tempranillo, Syrah</i>	6.75
Viña Pomal Crianza, Rioja 2016 <i>Tempranillo</i>	7.25
Legaris Roble, Ribera del Duero 2018 <i>Tinto Fino</i>	8.75

BLANCO

	175ml
Nuviana, Valle del Cinca 2018 <i>Chardonnay</i>	6.00
Legaris, Rueda 2018 <i>Verdejo</i>	6.50
Ánima, Costers del Segre 2017 <i>Chardonnay, Xarel.lo, Albariño</i>	6.75
Marques de Caceres, Rioja 2018 <i>Viura</i>	7.00
Muga, Rioja 2018 <i>Viura, Malvasía</i>	8.00

CAVA

Sparkling wine produced with the Champagne method

	150ml
Anna de Codorniu, Blanc de Noirs <i>Pinot noir</i>	7.50

ROSADO

	175ml
Raimat, Costers del Segre 2018 <i>Cabernet Sauvignon, Tempranillo</i>	6.00