

## 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>	5.90
<b>Croquetas</b> Croquetas with Iberian ham and chicken	7.60
<b>Chipirones</b> Baby squid, Andaluz style	8.90
<b>Tortilla española (v)</b> Traditional Spanish tortilla with ali-oli	6.60
<b>Chorizo al horno (GF)</b> Chorizo with cider	6.60
<b>Pimientos de Padrón (v) (GF)</b> Salted peppers from Padrón, Galicia	5.90
<b>Albóndigas</b> Pork & beef meatballs in tomato sauce	7.90
<b>Huevos rotos (GF)</b> Broken eggs with sobrasada, serrano ham, potatoes	7.90

## ARROZ

<b>Paella de pescado y marisco (GF) (min2 pers)</b> 14.90 ** Paella with squid, king prawns, mussels and saffron	p/person
<b>Arroz negro (GF)</b> 11.90 ** Bomba rice, squid in their own ink, mussels, prawn and ali-oli	

\*\*Please allow 25 min

## MEAT

<b>Cochinillo asado (GF)</b> 11.80 Our famous suckling pig, sweet potato crisps, apple sauce & lime sorbet	
<b>Pincho de Solomillo</b> 8.90 Beef Tenderloin, foie & Pedro Ximénez on toast	
<b>Carrillera ibérica al vino tinto con hummus</b> 8.00 Iberian pork cheeks in red wine with homemade hummus	
<b>Presa Ibérica</b> 9.90 Iberian pork shoulder with Canary spicy mojo	
<b>Tacos de cochinito</b> 7.90 Two suckling pig tacos	
<b>Hamburguesa</b> (per unit) 7.90 Beef & chorizo burger with Manchego & our signature sauce	

## FISH & SEAFOOD

<b>Lubina entera frita en adobo</b> 14.00 Spectacular whole seabass, marinated & fried	
<b>Tartar de atún y aguacate</b> 9.90 Tuna tartar with avocado & sesame served with raisin toast	
<b>Pulpo a la gallega (GF)</b> 11.80 Octopus with paprika on bed of potatoes	
<b>Croquetas de gambas</b> 7.80 King prawn croquetas	
<b>Gambas al ajillo (GF)</b> 9.60 King prawn, garlic, piquillo peppers and olive oil	

## VEGETARIAN

<b>Berenjena frita con miel (v)</b> 8.00 Crispy aubergine with spiced honey	
<b>Kumato con aguacate (GF) (v)</b> 5.90 Black tomato with avocado, oregano, black olives and red onion	
<b>Canelones de berenjena (GF) (v)</b> 6.60 Aubergine cannelloni stuffed with goat's cheese, shitake mushrooms, baby spinach & red onion	
<b>Queso de cabra con rúcula (GF) (v)</b> 7.60 Baked goat cheese, tomato jam, sunflower seeds, rocket	
<b>Alcachofas a la parrilla (GF) (v)</b> 8.00 Grilled artichokes	

# BOQUERIA

*Please see board for our Specials*

## CURED HAM

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

## CHEESE

(with sultanas, nuts and grapes)

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

## DESSERTS

<b>Spain's most famous cheesecake (GF)</b> 6.60	
<b>Home-made Spanish chocolate tart</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