

## ENTRANTES

<b>Aceitunas aliñadas (GF) (v)</b> <i>Marinated olives</i>	2.40
<b>Almendras marconas (v)</b> <i>Marcona almonds</i>	2.90
<b>Boquerones en vinagre (GF)</b> <i>Fresh anchovies in vinaigrette</i>	4.70
<b>Pan con tomate (v)</b> <i>Bread with tomato, garlic and olive oil</i>	2.90
<b>Pan con ali-oli (v)</b> <i>Bread with ali-oli sauce</i>	2.60
<b>Pan de barra (v)</b> <i>Rustic bread with olive oil</i>	2.00

## CURED HAM

<b>Jamón ibérico puro bellota (Julián Martín) (GF)</b> <i>Hand-carved Iberian ham acorn-fed</i>	11.00 / 18.00
<b>Chorizo ibérico (GF)</b> <i>Iberian chorizo</i>	9.00
<b>Selección de embutidos (GF)</b> <i>Cured ham selection</i>	7.95
<b>Jamón serrano (GF)</b> <i>Serrano ham</i>	7.60
<b>Caña de lomo (GF)</b> <i>Cured pork loin</i>	6.00
<b>Fuet de Vic (GF)</b> <i>Cured pork sausage from Vic, Catalunya</i>	5.60

## CHEESES

(with sultanas, nuts and grapes)

<b>Selección de quesos (GF)</b> <i>Mahón, Boffard, Manchego, Montesinos &amp; Cabrales</i>	8.90
<b>Queso Manchego curado (GF)</b> <i>Manchego cheese, Montelarreina Gran Reserva</i>	7.90
<b>Idiazabal curado (GF)</b> <i>Mature sheep's cheese from the Basque country</i>	8.60

## ARROZ

(Please allow 25 min)

<b>Arroz negro (GF)</b> <i>Black rice with squids and mussels</i>	9.80
<b>Paella de pescado y marisco (GF) (Min 2 pers)</b> <i>Paella with squid, shrimp, mussels and saffron</i>	13.50 p/person

## TRADICIONALES

<b>Chorizo a la sidra (GF)</b> <i>Chorizo with cider</i>	4.90
<b>Patatas bravas (v)</b> <i>Crispy potatoes, "salsa brava"</i>	4.90
<b>Croquetas de Jamón y pollo</b> <i>Croquetas with Iberian ham and chicken</i>	5.90
<b>Tortilla española (v)</b> <i>Traditional Spanish tortilla</i>	5.40
<b>Calamares a la romana</b> <i>Fried squid with ali-oli sauce</i>	7.40
<b>Pimientos de Padrón (v)</b> <i>Salted peppers from Padrón, Galicia</i>	4.90
<b>Pulpo a la gallega (GF)</b> <i>Octopus with paprika on bed of potatoes</i>	8.90
<b>Huevos rotos con Jamón Ibérico y sobrasada</b> <i>Broken free-range eggs with Mallorcan chorizo, Iberian Ham, crispy potatoes &amp; Parmesan</i>	5.90

## MEAT

<b>Chuletillas de Cordero con patatas al vino</b> <i>Lamb chops with potatoes cooked with garlic &amp; white wine</i>	8.30
<b>Pincho de Solomillo de ternera con foie y P.X.</b> <i>Beef Tenderloin, Foie &amp; Pedro Ximénez on toasted bread</i>	7.90
<b>Cochinillo asado (GF)</b> <i>Suckling pig with sweet potato crisps, apple sauce &amp; lemon sorbet</i>	8.90
<b>Presal Ibérica</b> <i>Iberian pork shoulder with roasted peppers marinated in, garlic and cumin "pont neuf" chips &amp; goat's cheese sauce</i>	8.60
<b>Albóndigas de cerdo, ternera y pollo en salsa de tomate</b> <i>Pork, beef &amp; chicken meatballs in tomato sauce</i>	6.00

## FISH / SEAFOOD

<b>Bacalao al Pil Pil</b> <i>Salt cod with a garlic, olive oil and parsley sauce on a bed of potatoes</i>	8.20
<b>Buñuelos de bacalao</b> <i>Cod fritters</i>	6.30
<b>Langostinos a la parrilla con ajo y perejil (GF)</b> <i>Grilled king prawns with garlic and parsley</i>	8.70
<b>Lubina con espinacas y praliné</b> <i>Seabass on fresh spinach with anise, pinenuts and praline dressing</i>	7.90
<b>Carpaccio de atún con ajo blanco y soja</b> <i>Red tuna carpaccio on garlic, almond, soy sauce &amp; fresh tomato</i>	6.80
<b>Tartar de salmón y aguacate</b> <i>Salmon tartar with avocado served with raisin toast</i>	8.20

## VEGETARIAN

<b>Carpaccio de Tomate (GF) (v)</b> <i>Tomato carpaccio with basil and black olives</i>	4.80
<b>Ensalada de rúcula con queso cabra (GF) (v)</b> <i>Rocket salad, goat cheese, tomato jam and sunflower seeds</i>	6.60
<b>Berenjena frita (v)</b> <i>Crispy aubergine with spiced honey</i>	5.80
<b>Queso de cabra con cebolla caramelizada (v)</b> <i>Goat's cheese with caramelized onion and red fruits</i>	4.90
<b>Espinacas a la crema gratinada con piñones (v)</b> <i>Fresh spinach with melted cheese raisins and pine nuts</i>	4.90
<b>Parrillada de verduras (GF) (v)</b> <i>Grilled vegetables with garlic oil and parsley</i>	6.90

## DESSERTS

<b>Crema catalana (GF)</b> <i>Caramelized creamy custard</i>	4.80
<b>Choco explosión</b> <i>Walnut brownie, white chocolate ice cream &amp; chocolate mousse</i>	6.00
<b>Leche frita</b> <i>Cubes of fried milk dusted with cinnamon and orange blossom</i>	4.60
<b>Tarta de Santiago con helado de vainilla</b> <i>Santiago almond cake with vanilla ice-cream</i>	4.80
<b>Tarta de queso con maracuyá y mango</b> <i>Cheesecake with passion fruit &amp; mango</i>	5.80
<b>Helado de vainilla, pasas y Pedro Ximénez (GF)</b> <i>Vanilla ice cream with raisins and Pedro Ximénez sherry</i>	5.60
<b>Tarta de tres chocolates</b> <i>Triple chocolate tart</i>	4.90



For any allergy advice please consult your waiter.

A discretionary service charge of 12.5% will be added to your bill for tables of 6 or more.