

PAN

<b>Pan con tomate (v)</b> tomato and olive oil	2.90
<b>Pan con ali-oli (v)</b> ali-oli	2.60
<b>Pan de barra (v)</b> with olive oil	2.00

ENTRANTES

<b>Aceitunas (GF) (v)</b> marinated olives	2.40
<b>Boquerones (GF)</b> anchovies in vinaigrette	4.70

TRADICIONALES

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

ARROZ

(Please allow 25 min)

<b>Arroz negro (GF)</b> Bomba rice, squid in their own ink, mussels, prawn and ali-oli	9.80
<b>Paella de pescado y marisco (GF) (Min 2 pers)</b> Paella with squid, king prawns, mussels and saffron	13.50 p/person

MEAT

<b>Albóndigas</b> Pork, beef & chicken meatballs in tomato sauce	6.00
<b>Confit de cordero</b> Lamb confit, caramelised figs, cucumber & mint raita	8.30
<b>Pincho de Solomillo</b> Beef Tenderloin, Foie & Pedro Ximénez on toasted bread	7.90
<b>Cochinillo asado (GF)</b> Suckling pig with sweet potato crisps, apple sauce & lemon sorbet	8.90
<b>Presa Ibérica</b> Iberian pork shoulder with roasted peppers marinated in, garlic and cumin "pont neuf" chips & goat's cheese sauce	8.60
<b>Pato con peras</b> Duck magret with pears in wine & orange vinaigrette	8.70

FISH / SEAFOOD

<b>Bacalao al Pil Pil</b> Salt cod with a garlic, olive oil and parsley sauce on potatoes	8.20
<b>Buñuelos de bacalao</b> Cod fritters	6.30
<b>Langostinos (GF)</b> Grilled king prawns with garlic and parsley	8.70
<b>Lubina</b> Seabass on spinach with anise, pinenuts and praline dressing	7.90
<b>Carpaccio de atún</b> Red tuna carpaccio on garlic, almond, soy sauce & tomato	6.80
<b>Tartar de salmón y aguacate</b> Salmon tartar with avocado served with raisin toast	8.20
<b>Ensalada de gambas</b> King prawn salad with goat's cheese sauce & truffle oil	7.90

VEGETARIAN

<b>Kumato tomato salad (GF) (v)</b> Tomato with fresh oregano, black olives and red onion	5.20
<b>Ensalada de rúcula (GF) (v)</b> Rocket salad, goat cheese, tomato jam and sunflower seeds	6.60
<b>Berenjena frita (v)</b> Crispy aubergine with spiced honey	5.80
<b>Queso de cabra (v)</b> Goat's cheese with caramelized onion and red fruit salsa	4.90
<b>Espinacas gratinadas (v)</b> Fresh spinach with melted cheese raisins and pine nuts	4.90
<b>Parrillada de verduras (GF) (v)</b> Grilled vegetables with garlic oil and parsley	7.90

Book your  
**Christmas party**  
Private hire available

CURED HAM

<b>Jamón ibérico puro bellota (GF)</b> Hand-carved Iberian ham acorn-fed from Julián Martín	11.00 / 19.00
<b>Selección de embutidos (GF)</b> Cured ham selection	8.50
<b>Jamón serrano (GF)</b> Serrano ham	7.90

CHEESES

(with sultanas, nuts and grapes)

<b>Selección de quesos (GF)</b> Mahón, Boffard, Manchego, Montesinos & Cabrales	8.90
<b>Queso Manchego (GF)</b> Manchego cheese, Montelarreina Gran Reserva (w/membrillo)	7.90

DESSERTS

<b>Crema catalana (GF)</b> caramelized creamy custard	4.80
<b>Leche frita</b> fried milk with cinnamon	4.70
<b>Tarta de tres chocolates</b> triple chocolate tart	4.90
<b>Tarta de Santiago</b> almond cake & vanilla ice-cream	4.80
<b>Tarta de queso con maracuyá y mango</b> Cheesecake with passion fruit & mango	5.80
<b>Churros con chocolate</b> three churros	5.00
<b>Helado (GF)</b> Vanilla ice cream with raisins and Pedro Ximénez sherry	5.60
<b>Choco explosión</b> Walnut brownie, white chocolate ice cream & chocolate mousse	6.00