

PAN

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

ENTRANTES

Aceitunas (GF) (v) marinated olives	2.30
Boquerones (GF) anchovies in vinaigrette	4.70
Pincho de queso Brie y jamón serrano <i>Pincho of grilled Brie cheese with serrano ham</i>	5.20

TRADICIONALES

Chorizo a la sidra (GF) <i>Chorizo with cider</i>	4.90
Patatas bravas (v) <i>Fried potatoes with salsa brava</i>	4.90
Croquetas <i>Croquetas with Iberian ham and chicken</i>	5.90
Tortilla española (v) <i>Traditional Spanish tortilla with romesco sauce</i>	5.40
Calamares a la romana <i>Squid rings with ali-oli sauce</i>	7.40
Pimientos de Padrón (v) (GF) <i>Salted peppers from Padrón, Galicia</i>	4.90
Buñuelos de bacalao <i>Cod fritters with lime mayo</i>	6.30
Huevos rotos <i>Broken eggs with sobrasada, serrano ham, potatoes & parmesan</i>	5.90
Albóndigas <i>Pork & beef meatballs in tomato sauce</i>	6.00

SPECIALS

Tacos atún rojo y wasabi <i>Tacos with red tuna, soy sauce, wasabi mayo, beansprouts</i>	7.40
Croquetas de gambas al ajillo <i>King prawn croquetas</i>	6.50
Rollitos de costilla ibérica <i>Spring rolls with pulled Iberian pork, vegetables, honey bbq sauce</i>	6.90
Burrata con jamón ibérico <i>Burrata, Iberian ham, cherry tomatoes and truffle oil</i>	6.60

ARROZ

(Please allow 25 min)

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

MEAT

Confit de cordero	8.30
<i>Lamb confit with caramelised figs, cucumber & mint raita</i>	
Miniburgers	7.30
<i>Two beef & chorizo miniburgers, with caramelised onion</i>	
Pincho de Solomillo	7.90
<i>Beef Tenderloin, foie & Pedro Ximénez on toast</i>	
Cochinillo asado (GF)	8.90
<i>Suckling pig, sweet potato crisps, apple sauce & lime sorbet</i>	
Carrillera ibérica al vino tinto con hummus	7.80
<i>Iberian pork cheeks in red wine with homemade hummus</i>	
Solomillo de cerdo iberico (Julian Martin)	8.20
<i>Iberian roast pork sirloin with homemade fries and Padrón peppers</i>	

FISH / SEAFOOD

Gambas al ajillo (GF)	7.90
<i>King prawn, garlic, piquillo peppers and olive oil</i>	
Lubina con espinacas y praliné	7.90
<i>Seabass, baby spinach with anise, raisins & pine nut dressing</i>	
Tartar de salmón y aguacate	8.20
<i>Salmon tartar with avocado served with raisin and nuts toast</i>	
Pulpo a la gallega (GF)	8.90
<i>Octopus with paprika on bed of potatoes</i>	
Pulpo a la brasa	8.60
<i>Grilled octopus with paprika mashed potato and crispy bacon</i>	
Carpaccio de atún	6.80
<i>Red tuna carpaccio on garlic, almond, soy sauce & fresh tomato</i>	

VEGETARIAN

Berenjena frita con miel (v)	5.80
<i>Crispy aubergine with spiced honey</i>	
Kumato con aguacate (GF) (v)	5.60
<i>Black tomato with avocado, oregano, black olives and red onion</i>	
Canelones de berenjena (GF) (v)	5.60
<i>Aubergine cannelloni stuffed with goat's cheese, shitake mushrooms, baby spinach & red onion</i>	
Carpaccio de calabacín (GF) (v)	4.90
<i>Courgette carpaccio, lemon juice, red onion, parmesan, dill</i>	

BOQUERIA

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Christmas party
Private hire available



CURED HAMS

(by Julián Martín, Guijuelo)

Jamón ibérico puro bellota (GF)	11.00 / 18.00
<i>Hand-carved Iberian ham acorn-fed from Guijuelo</i>	
Selección de ibéricos (GF)	12.00
<i>Selection of Iberian charcuterie</i>	

CHEESES

(with sultanas, nuts and grapes)

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

DESSERTS

Churros con chocolate three churros	5.00
Crema catalana (GF) caramelized creamy custard	4.90
Flan de queso (GF) crème-caramel cheesecake	4.90
Brownie with white choc ice-cream (contains walnuts)	5.60
Torrija French toast w/ cinnamon & vanilla ice-cream	5.20
Tarta de Santiago almond cake & vanilla ice-cream	4.90
Helados Ice-cream: pistacchio or dulce de leche	4.90