

PAN

Pan con tomate (v) tomato and olive oil	4.40
Pan con ali-oli (v) ali-oli	3.90
Pan de barra (v) with extra virgin olive oil	3.20

ENTRANTES

Aceitunas (GF) (v) marinated olives	4.60
Boquerones (GF) anchovies in vinaigrette	6.60
Tabla de jamón ibérico y queso manchego Mixed plate of iberian ham and Manchego cheese	16.00

TRADITIONAL

Patatas bravas (v) Fried potatoes with <i>salsa brava</i>	6.60
Croquetas <i>Croquetas</i> with Iberian ham and chicken	7.90
Chipirones Baby squid, Andaluz style	8.90
Tortilla española (v) Traditional Spanish tortilla with ali-oli	6.90
Chorizo al horno (GF) Chorizo with cider	6.60
Pimientos de Padrón (v) (GF) Salted peppers from Padrón, Galicia	6.20
Albóndigas Pork & beef meatballs in tomato sauce	8.60
Huevos rotos (GF) <i>Broken eggs</i> with <i>sobrasada</i> , serrano ham, potatoes	7.90

RICE

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

**Please allow 25 min

Vegetarian (v)
Gluten-Free (GF)

MEAT

Cochinillo asado (GF) 14.00 Our famous suckling pig, sweet potato crisps, apple sauce & lime sorbet	
Carrillera ibérica al vino tinto con hummus 9.90 Iberian pork cheeks in red wine with homemade hummus	
Presa ibérica (GF) 9.90 Iberian pork shoulder with Canary spicy mojo	
Ternera gallega (GF) 15.00 Galician steak with chimichurri	
Tacos de cochinillo (GF) 8.60 Two suckling pig tacos	
Solomillo ibérico (GF) 9.60 Iberian pork sirloin with goat's cheese sauce	

FISH & SEAFOOD

Lubina entera frita en adobo 9.80 Spectacular whole seabass, marinated & fried	
Tartar de atún y aguacate 9.90 Tuna tartar with avocado & sesame served with raisin toast	
Pulpo a la gallega (GF) 14.00 Octopus with paprika on bed of potatoes	
Gambas al ajillo (GF) 9.90 King prawn, garlic, chillies, piquillo peppers and olive oil	

VEGETARIAN

Berenjena frita con miel (v) 8.00 Crispy aubergine with spiced honey	
Canelones de berenjena (GF) (v) 7.90 Aubergine cannelloni stuffed with goat's cheese, shitake mushrooms, baby spinach & red onion	
Bimi con salsa romesco (v) 7.30 Tenderstem broccoli with Romesco sauce	
Queso de cabra con rúcula (GF) (v) 7.60 Baked goat cheese, tomato jam, sunflower seeds, rocket	
Alcachofas a la parrilla (GF) (v) 8.80 Grilled artichokes	
Croquetas de trufa y boletus (v) 7.60 <i>Croquetas</i> with truffle & boletus	

BOQUERIA

Please see board for our Specials

CURED HAM

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

CHEESE

(with sultanas, nuts and grapes)

Selección de quesos (GF) 9.90 Mahón, Boffard, Manchego, Montesinos & Cabrales	
Queso Manchego curado (GF) 9.60 Manchego cheese, Montelarreina Gran Reserva	

DESSERTS

Spain's most famous cheesecake (GF) 6.90	
Home-made chocolate tart Madrid-style 6.90	
Churros con chocolate three churros 6.60	
Crema catalana (GF) caramelized creamy custard 6.00	
Torrija French toast w/ cinnamon & vanilla ice-cream 6.00	
Tarta de Santiago almond cake & vanilla ice-cream 6.00	

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