

PAN

Pan con tomate (v) tomato and olive oil	4.90
Pan con ali-oli (v) ali-oli	4.20
Pan de barra (v) with extra virgin olive oil	3.90

ENTRANTES

Aceitunas (GF) (v) marinated olives	4.90
Boquerones (GF) anchovies in vinaigrette	6.90
Tabla de jamón ibérico y queso manchego Mixed board of iberian ham and Manchego cheese	16.00

TRADITIONAL

Patatas bravas (v) Fried potatoes with <i>salsa brava</i>	6.90
Croquetas <i>Croquetas</i> with Iberian ham and chicken	7.90
Chipirones Baby squid, Andaluz style	9.90
Tortilla española (v) Traditional Spanish tortilla with romesco sauce	7.90
Chorizo al horno (GF) Chorizo with cider	7.90
Pimientos de Padrón (v) (GF) Salted peppers from Padrón, Galicia	6.90
Albóndigas Pork & beef meatballs in tomato sauce	8.90
Huevos rotos (GF) Broken eggs with <i>sobrasada</i> , serrano ham, potatoes	9.60

RICE

Paella de pescado y marisco (GF) (min2 pers) 15.90 ** Paella with squid, king prawns, mussels and saffron	p/person
Arroz negro (GF) Bomba rice, squid in their own ink, mussels, prawn and ali-oli	13.90 **

**Please allow 25 min

MEAT

Cochinillo asado (GF) Our famous suckling pig, sweet potato crisps, apple sauce & lime sorbet	14.00
Carrillera ibérica al vino tinto con hummus Iberian pork cheeks in red wine with homemade hummus	9.90
Pancetta ibérica con mojo picón (GF) Iberian porkbelly with Canary spicy mojo	12.00
Ternera gallega (GF) Galician steak with chimichurri	16.00
Tacos de cochinillo (GF) Two suckling pig tacos	8.90
Confit de cordero Lamb confit with apricot	9.90

FISH & SEAFOOD

Lubina entera frita en adobo Spectacular whole seabass, marinated & lightly-battered	9.90
Tartar de atún y aguacate Tuna tartar with avocado & sesame served with totopos	11.00
Pulpo a la gallega (GF) Octopus with paprika on bed of potatoes	14.00
Tallarines de calamar con pesto Squid tagliatelle with pesto	9.90
Gambas al ajillo (GF) King prawn, garlic, chillies, piquillo peppers and olive oil	12.00

VEGETARIAN

Berenjena frita con miel (v) Crispy aubergine with spiced honey	9.00
Bimi con salsa romesco (v) Tenderstem broccoli with Romesco sauce	7.30
Queso de cabra con rúcula (GF) (v) Goat's cheese & wild rocket salad, tomato jam, sunflower seeds	7.90
Alcachofas a la parrilla (GF) (v) Grilled artichokes	8.90
Croquetas de trufa y boletus (v) <i>Croquetas</i> with truffle & boletus	7.90

BOQUERIA

Please see board for our Specials

CURED HAM

Jamón ibérico puro bellota (GF) Hand-carved Iberian ham acorn-fed from Julián Martín	13.00 / 21.00
Selección de ibéricos (GF) Selection of Iberian charcuterie	9.90

CHEESE

(with sultanas, nuts and grapes)

Selección de quesos (GF) Mahón, Boffard, Manchego, Montesinos & Cabrales	11.00
Queso Manchego curado (GF) Manchego cheese, Montelarreina Gran Reserva	9.60

DESSERTS

Spain's most famous cheesecake (GF)	7.90
Pistachio supreme tart	7.90
Churros con chocolate three churros	7.90
Crema catalana (GF) caramelized creamy custard	6.90
Torrija French toast w/ PX, cinnamon & vanilla ice-cream	6.90
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