

## PICOTEO & PAN

|  |       |   |       |   |       |
|--|-------|---|-------|---|-------|
| ● ● Almendras Fritas Marcona<br>Marcona Almonds Sautéed with EVOO & Sea Salt | £2.00 | ● ● Papas de la Casa<br>Homemade Crisps with Sea Salt & Paprika | £1.50 | ● Pan con Tomate<br>Toasted Bread with Rubbed Tomato, Garlic & EVOO | £2.50 |
| ● ● Aceitunas<br>Camporreal Green Olives                                     | £2.00 | ● Pan de Hogaza<br>Sourdough Bread with EVOO                    | £2.00 | ● Pan con Allioli<br>Slightly Toasted Bread with Allioli Gratin     | £3.50 |

## CHARCUTERÍA

### CHEESE

|  |        |
|--|--------|
| ● Selección de Quesos - Selection of Spanish Cheeses                               | £10.20 |
| ● Queso Curado de Oveja - Unpasteurised Ewe's milk Cheese from La Mancha with EVOO | £7.10  |

### FISH

|   |        |
|---|--------|
| ● Selección del Mar - Selection of Air Dried & Marinated Fish | £10.20 |
| ● Mojama - Air Dried Tuna Loin & Marcona Almonds              | £9.30  |

### CURED MEATS

|  |        |
|--|--------|
| ● Selección de Embutidos - Selection of Cured Meats from El Bierzo             | £10.20 |
| ● Cecina - Cured Beef from León with EVOO and Marcona Almonds                  | £8.60  |
| ● Jamón Ibérico Puro de Bellota D.O. - 100% Ibérico Bellota Ham, Guijuelo D.O. | £15.50 |

## TAPAS

### VEGETABLES

|  |       |
|--|-------|
| ● ● Pimientos de Padrón - Sautéed Padrón Peppers with Sea Salt Flakes                        | £4.20 |
| ● ● Tortilla Española - Classic Spanish Potato Omelette                                      | £5.00 |
| ● Berenjena Frita - Aubergine Crisps with a Glaze of PX and Honey                            | £4.50 |
| ● ● Bravas - Fried Potatoes with Spicy "Brava" Sauce & Allioli                               | £5.00 |
| ● ● Espenat - Warm Salad of Roasted Peppers, Aubergines & Tomato Drizzled with EVOO & garlic | £4.30 |
| ● ● Ensalada de Tomate y Cebolla - Beef Tomato & Sweet White Onion Salad                     | £4.40 |

### FISH & SEAFOOD

|   |        |
|---|--------|
| ● Croquetas de Bogavante y Gambas - Lobster & Prawn Croquettes                | £8.60  |
| ● Calamares Andaluza - Fresh Fried Squid                                      | £8.90  |
| ● Merluza en Salsa Verde - Hake in a Rich Garlic and Parsley Sauce with Clams | £7.90  |
| ● Pulpo a la Brasa - Chargrilled Octopus with Spicy Paprika                   | £12.60 |
| ● Gambas al Ajillo - Garlic & Chilli King Prawns                              | £9.50  |
| ● Cogollos con Ventresca - Baby Gem Lettuce Salad with Bonito Tuna Belly      | £6.20  |
| ● Cigalas a la Plancha - Grilled Langoustines                                 | £12.10 |

### MEAT

|   |       |
|---|-------|
| ● Croquetas de Jamón de Bellota - Ibérico Bellota Ham Croquettes            | £7.60 |
| ● Paella Valenciana - Traditional Valencian Paella with Chicken & Rabbit    | £5.00 |
| ● Carrillera de Ibérico - Braised Pork Ibérico Cheeks in a Rioja Wine Sauce | £6.40 |
| ● Albóndigas - Beef Meatballs in our Homemade Spanish Sauce                 | £6.20 |
| ● Chorizo - Grilled Chorizo from El Bierzo                                  | £4.50 |
| ● Conejo al Ajillo - Pan Fried Rabbit with Garlic & Spring Onions           | £5.50 |

## SARTENES

|  |       |
|--|-------|
| ● Huevos rotos con Jamón de Bellota - Crushed Duck Fried Egg with Fried Potatoes & Bellota Ham   | £9.20 |
| ● Huevos Rotos con Pimientos de Padrón y Chorizo Picante -<br>Crushed Duck Fried Egg with Fried Potatoes, Padrón Peppers & Spicy Chorizo | £6.40 |

## PARA COMPARTIR O NO

*Please allow a minimum of 30 minutes for these dishes*

|   |        |
|---|--------|
| ● Meloso de Bogavante - Lobster Meloso Rice   | £25.90 |
| ● Fideuà Negra - Squid Ink Pasta with Cuttlefish, Prawn and Spanish Wet Garlic  | £15.80 |
| ● Suquet de Peix - Traditional Valencian Fish & Potatoes Stew   | £18.60 |
| ● Parrillada de Rape y Marisco - Grilled Monkfish and Seafood   | £22.40 |
| ● Arroz al Horno - Traditional Valencian Oven Baked Rice Dish with Pork Ribs,<br>Chicken & Black Pudding                  | £13.50 |
| ● Lomo de Buey a la Parrilla - Chargrilled Sirloin Steak 10oz.  | £21.50 |
| ● Presa Ibérica al PX - Grilled Presa Ibérica with a PX glaze   | £16.40 |
| ● Paletilla de Cordero Lechal - Slow Roasted Segovian Style Spanish Milk Fed Lamb Shoulder                                | £23.50 |
| ● Arroz de la Huerta - Vegetarian Paella with Aubergine, Asparagus,<br>Cauliflower & Baby Broad beans                     | £10.20 |
| ● Parrillada de Verduras - Grilled Aubergine, Courgette, Asparagus, Pepper,<br>Onion & Potato with a Roasted Pepper Sauce | £12.00 |

## POSTRES

|   |        |
|---|--------|
| ● ● Flan de Huevo a la Naranja - Flan with an Orange Liquor Caramel   | £4.00  |
| ● Torrija al Vino - Torrija in a Sweet Rose Wine reduction  | £4.00  |
| ● Tarta de Queso Torta del Casar y Membrillo -<br>Torta del Casar Cheese, Quince Jelly & Crumble Upside Down Cheesecake | £5.00  |
| ● Churros con Chocolate - Churros with Spanish Thick Chocolate  | £4.50  |
| ● Helado de Fresa - Cream Ice-Cream with Strawberries   | £4.00  |
| ● Granizado de Limón - Lemon Granita  | £3.00  |
| ● Selección de Quesos - A Selection of Spanish Cheeses  | £10.20 |

## ASK YOUR WAITER FOR OUR SPECIALS OF THE DAY!



VEGETARIAN



GLUTEN FREE



FOR GF ASK FOR THIS DISH WITHOUT BREADSTICKS

\*Most of our cheeses are not made with vegetable rennet. Our dishes may contain nuts or nut traces. Some of our dishes may contain small bones and/or shells. All weights stated are prior to cooking. Allergen information is available on request please ask your server for further information. Please note that we do not operate a free gluten/nuts kitchen.

EVOO = Extra Virgin Olive Oil.