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APPETISERS


Pan de hogaza

Sourdough baked bread

3.5 

Pan con tomate

Freshly toasted ciabatta bread with shredded tomato

3.75 


Aceitunas caseras

Homemade marinated gordal olives with onions, olive oil and peppers

3.75  


Selección de panes

Selection of fresh baked breads

4 



Pan con alioli

Freshly toasted ciabatta bread with homemade mayonnaise

3.75 

Almendras

Fried almonds with sea salt

3  

DELI & CHARCUTERIE


Jamón de Bellota 40gr/80gr

100% Bellota ham

9/17 

Salchichón Ibérico

Ibérico sausage

5.5 


Chorizo Ibérico

Ibérico chorizo

5.5 


Lomo Ibérico

Ibérico loin

6 

Cecina

Cured beef from León with EVOO

6 

Selección de embutidos

Selection of cured meats

15.5 

Queso Manchego

Manchego cheese served with quince paste



9 


Tabla de quesos

Selection of Spanish regional cheeses

14 


Sardinas ahumadas

Smoked sardines served with toasted ciabatta

6 

Boquerones

Anchovies marinated in vinegar

5.5 



VEGETARIAN



GLUTEN FREE



GLUTEN FREE OPTIONAL

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 gluten/nut free kitchen.**

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management.

VEGETABLE TAPAS



Croquetas de setas

Deep fried wild mushroom croquettes

5.8 



Patatas bravas

Fried potatoes with spicy "brava" sauce and allioli

5.5  

Pisto Manchego con huevos

Fried eggs with courgette, onion, green and red pepper, aubergine and tomato ratatouille

6  

Parrillada de verduras

Grilled aubergine, courgette, asparagus, pepper, shallots, baby corn and wild mushrooms with a romesco sauce

13.5  

Tortilla Española

Classic Spanish potato omelette

5  

Berenjenas

Aubergine crisps with a Pedro Ximenez glaze

4.75 


Escalibada

Warm salad of roasted aubergine, tricoloured peppers and onions on cristal bread

6 

Salmorejo

Traditional thick and cold tomato soup

5.5  (Optional)

FISH TAPAS

Pulpo asado con humus y sésamo

Roasted octopus with hummus and sesame

12.5 

Calamares a la Andaluza

Fresh fried squid served with allioli

8.9

Mejillones al vapor

Steamed mussels

8.6 

Ensaladilla Rusa

Potato salad with onions, mayonnaise, tuna belly, peas, carrots and boiled egg

6.9 

Revuelto de bacalao

Salt cod scrambled eggs

7.8 

Gambas al ajillo

Garlic and chilli king prawns

9.5 

Vieiras

Grilled scallops in shell with celeriac salad, mustard and pomegranate

8.5 

MEAT TAPAS

Croquetas de jamón

Ibérico Bellota ham croquettes

7.8

Albóndigas

Beef and pork meatballs in our homemade tomato sauce

6.5

Huevos rotos con jamón Ibérico

Fried duck eggs with potatoes and Bellota ham

9.5 

Morcilla con pimientos del piquillo

Grilled black pudding with piquillo peppers

5.8 

Carrilleras de cerdo

Braised Ibérico pork cheeks in a Rioja wine sauce

6.4 

Huevos rotos con chorizo y pimientos del Padrón

Fried duck eggs with potatoes, Padrón peppers and chorizo

7.5

SALADS

Ensalada verde

Green leaf salad
5.25

Ensalada de cogollos con anchoas

Baby gem lettuce with anchovies and onions and pepper vinaigrette
7.8

Ensalada de ventresca tomate y cebolla

Tomato, onion and tuna belly salad
6.75

Ensalada de queso de cabra

Goats cheese salad with pomegranate, walnuts and croutons
9.5

MAINS

FISH

Lubina al horno

Roasted seabass with sautéed potatoes and vegetables
21

Merluza en salsa verde

Slow cooked hake in a rich garlic and parsley sauce with clams
18

Rape al horno con patatas a la crema

Roasted monkfish with new potatoes and white wine sauce
22.5

Bacalao asado sobre espinacas y piñones

Roasted cod on a bed of spinach and pine nuts
20.5

MEAT

Presa Ibérica sobre un cremoso de boniato y chalotas confitadas

Grilled Ibérico pork steak with sweet potato mash and confit shallots
19.5

Cochinillo crujiente con mermelada de tomate y rúcula

Roasted suckling pig with tomato jam and rocket
19.5

Solomillo al foie con reduccion de Oporto y patatas parmentier

Fillet steak with foie and Oporto glaze and potato parmentier
29.5

Entrecot con patata Puente Nuevo y pimientos de cristal

Entrecote with twice cooked steak potatoes and cristalised peppers
21.5

Cordero al horno con menta y cuscús

Rack of lamb with mint and couscous served with an Oporto wine reduction
26.5

RICES

Arroz de mariscos

Seafood paella (serves 2)
please allow 30 mins
Dry 28.5 / Creamy 30.5

Arroz de verduras

Vegetarian paella with aubergine, asparagus, cauliflower and broad beans (serves 2) please allow 30 mins
18

Paella Valenciana

Traditional Valencian paella with chicken and rabbit (serves 2) please allow 30 mins
22

Arroz de pato

Duck paella (serves 2) please allow 30 mins
25.5

DESSERTS

Crema Catalana

Catalan custard dessert

5.5  

Tarta de queso invertida

Upside down fruit cheesecake

5.5 

Churros con chocolate

Churros with thick Spanish chocolate

5.5 

Brownie de chocolate

Chocolate brownie with ice cream

6 

Arroz con leche

Traditional creamy rice pudding

5.5  

Milhojas de nata con fresas

Strawberry and cream puff pastry served with ice cream

6 

Copa de helado con frutas

Ice cream fruit sundae

5.5  

T A P E O & W I N E

INDEPENDENT RESTAURANT

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