





Pan de hogaza

Sourdough baked bread.

4  




Pan con tomate

Toasted ciabatta with shredded tomato, olive oil and salt flakes.

4  

Aceitunas caseras

Marinated gordal olives with onions, garlic, peppers, lemon and thyme.

4.5   



Focaccia de romero y ajo

Rosemary and garlic focaccia drizzled with extra virgin olive oil.

4.9 

Pan tostado con alioli

Toasted ciabatta with alioli mayonnaise dip.

4  

Jamón Ibérico de Bellota 100%

40gr / 80gr

100% Ibérico Bellota ham.

12/22  

Butifarra Ibérica

Cured Catalan style Ibérico sausage.

6

Chorizo Ibérico

Ibérico chorizo.

6


Chicharrón de cerdo Ibérico

Dry cured pork belly.

7

Queso Manchego

Manchego cheese.

9 

Sardinas ahumadas con láminas de panceta Ibérica



Smoked sardines with cured pork jowl.

7  

Jamón Ibérico de cebo 50%

40gr / 80gr

50% Ibérico cebo ham.

8/14  



Salchichón Ibérico

Cured Ibérico sausage.

6 

Lomo Ibérico

Cured Ibérico pork loin.

6  

Selección de embutidos

Selection of cured meats.

16 



Tabla de quesos

Selection of Spanish regional cheeses. (3 or 5 varieties)

9/16 

Boquerones en aceite de perejil y ajos fritos




Marinated anchovies with parsley and fried garlic.

7  


VEGETABLE TAPAS

Ensaladilla Tapeo & Wine

Spanish potato salad with mayonnaise, tuna and vegetables.

6.5   **Patatas bravas**



Fried potatoes with spicy brava sauce and alioli mayonnaise.

6   **Calabaza asada con berros, semillas de calabaza y parmesano**




Roasted butternut squash with cress, pumpkin seeds and parmesan cream.

9  **Berenjenas asadas con salsa holandesa, queso feta y piñones**


Roasted aubergines with hollandaise sauce, feta cheese & pine nuts.

7.5  **Tortilla de patata**



Classic Spanish potato omelette.

5.5   **Quiche de calabacín con espárragos trigueros hinojo y queso feta**

Courgette quiche with green asparagus, fennel and feta cheese.

8 **Ensalada de anchoas con cebolla asada, almendras tostadas, berros y vinagreta de soja y naranja**



Roasted onion salad with anchovies, toasted almonds, cress with soy sauce and orange dressing.

7  



FISH TAPAS

Pulpo con guiso de garbanzos y chorizo

Roasted octopus with chorizo and chickpea stew.

14  **Calamares a la plancha con setas**


Pan fried squid with mushrooms.

9.5  **Mejillones a la crema**



Mussels in a creamy sauce served with shoestring fries.

9.5 **Pescado adobado**

Fried marinated whitefish bites and adobo foam.

9 **Gambas al ajillo**

Garlic and chilli king prawns.

9.95  **Buñuelos de bacalao con piparras y piel crujiente**

Cod fritters with crispy skin and piparra peppers.

8 

MEAT TAPAS

Croquetas de jamón Ibérico (6 unidades)

Ibérico ham croquettes. (6 pieces)

8


Fricandó de ternera con setas y carquiñolis

Slow cooked beef stew with wild mushroom, and carquiñoli base.

9

Panceta de cerdo con parmentier de patata a la mostaza, brotes y cebollas encurtidas

Fried pork belly served with a mustard parmentier, mixed leaves and pickled onions.

9.5 **Cordero asado con puré de patata, manzana y jengibre**

Roasted lamb with creamed potato, apple and ginger puree.



12 **Croquetas de ternera y setas (2 unidades)**

Beef and wild mushroom croquettes. (2 pieces)

3.5

Carrilleras de cerdo con patatas fritas

Braised Ibérico pork cheeks with potatoes.



7.5  **Bikini de cerdo moruno con queso Idiazábal**

Warm Catalan sandwich with pork and melted Idiazábal cheese.

7.95

Huevos fritos de pato con patatas y jamón Ibérico




Fried duck eggs with potatoes and Ibérico ham.

9.5  

SALADS



Ensalada mixta

Green mixed leaf salad with spring onions and cherry tomatoes.

6,5   



Ensalada Xató de bacalao y anchoas con aceitunas negras, tomate y salsa romesco

Salted cod and anchovy salad with romesco sauce.

8  

Ensalada de queso de cabra, pan tostado, nueces, granada y tomate

Goat's cheese salad with pomegranate, walnuts and croutons.

9  

FISH


Bacalao con emulsión de piñones y salsa de soja con tomates cherry semi-secos

Pan fried cod in a pine nut emulsion, semi-dried cherry tomatoes with thyme and lemon dressing.

20 



Lubina en all i pebre con patatas

Fried sea bass in all i pebre sauce with fried potatoes.

21 

Rape a la plancha con patatas al horno con cebolla, ajo, laurel y sofrito de ajo y chilli

Pan fried monkfish with garlic and onions. Served with roasted potatoes, garlic and parsley chilli oil.

20  

MEAT


Muslo de pollo con trinxat de patata, col y panceta

Boneless chicken thigh with potato, cabbage and pancetta mash.

17.5 

Solomillo de ternera con zanahorias al anís y calabaza

Grilled fillet steak with aniseed carrots, butternut squash, cress and pumpkin seeds.

20 


Costillar de cerdo con parmentier de patata y chalotas

Slow cooked rack of pork ribs with parmentier potatoes and shallots.

20 

Cochinillo con berenjenas asadas, avellanas y naranja

Suckling pig with smoked aubergine and goat's cheese puree, roasted aubergine, hazelnuts and orange zest.

21 

MAIN COURSES

RICES



Paella de marisco

Seafood paella.
Dry 29 / Wet 32

Paella Valenciana


Traditional Valencian paella with chicken and rabbit.

20  

Serves 2, please allow 30 mins, vegetarian paella available upon request.

Textura de chocolate con crema de Baileys, café y naranja

Multi-textured chocolate dessert with Baileys, milk foam and fresh orange.

6.5 **Textura de yogur, limón, chocolate blanco y arándanos**

Multi-textured yogurt foam with lemon granita, vanilla ice cream, blueberries and white chocolate ganache.


6 **Tarta de Santiago tibia con helado de vainilla**

Warm almond cake with vanilla ice cream.

7

Arroz con leche

Traditional creamy rice pudding.

6 

VEGETARIAN



VEGETARIAN OPTIONAL



GLUTEN FREE



GLUTEN FREE OPTIONAL



DAIRY FREE

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 4 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management.



TAPEO & WINE

INDEPENDENT RESTAURANT