

# Menu

## COLD TAPAS

- Spanish Pochas Bean Salad** with Pickled Vegetables (gf, df, vg) £8.5  
**Tomato Salad** with Black Olives Vinaigrette and Cashews (gf, df, vg) £8  
**Tuna Tataki** with Creamy Roasted Piquillo Pepper Salad and Fresh Oregano (gf, df) £13  
**Wood-Fired Roasted Galician Beef Picanha**, Knife-Sliced, served with micro leaf salad and a creamy paprika goat's cheese sauce (gf) £9  
**Smoked sardine Carpaccio** with tomato and oregano dressing and black olives powder (gf, df) £11
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## CHARCUTERIE, CHEESES,

- Jamon Iberico Platter** (gf, df) £18  
A Platter With Just Jamon Iberico, the king of Spanish Charcuterie.  
**Meat Platter** (gf) £16  
A selection of Iberico Chorizo, Salchichon, Lomo and Jamon.  
**Cheese Platter** (gf, v) £17  
A Selection of 3 of our Own Imported Cheeses.  
**Mixed Platter** (gf) £17  
Half and Half of Meat and Cheese Platter  
**Cecina iberica platter** (gf) £16  
Cured Beef with grated cheese and olive oil
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## BREADS AND SNACKS

- Bread Basket** with First Press Olive Oil and Balsamic £3.95  
add Alioli +£1  
**Our Famous Green Olives** (gf, df) £3  
**Mixed Spicy Olives** (not too spicy) £3  
**Pan Tumaca** (Bread with Tomato and Olive Oil) £5.5  
**Fried Salted Almonds** (gf, df) £3  
**Manchego** with Quince Paste (gf) £5
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## PINTXOS

These are small bites, invented in the Basque Country, which equal to half a tapa.  
Ideal to have a quick bite or to give you the option to try them all!

£4.25 EACH

- Mini Slow-Cooked Pork in Lard Buns**
- Pulled Lamb and Almonds Stew Pastry** (df)
- Confit Artichokes** with Romesco Sauce (df) (vg)
- Sobrasada** (“Spreadable Chorizo”) with Honey on Toast (df)

## HOT TAPAS

- Patatas Bravas** con ali-oli (gf) (df & vg optional) £7.5
- Padron Peppers** (gf, vg) £7.5
- Iberico Ham Croquettes** £8
- Wild Mushrooms & Truffle Croquettes** (v) £8
- Garlic Prawns Croquettes** £9
- Spanish Omelette** With ali-oli (df optional) (gf) £7

## BRASA (FIRE)

This Part of the Menu is cooked in our Barbecue. We only use natural wood and charcoal to ensure the best flavours without any strange fuel taste.

- Iberico Pork Presa Steak** (df, gf) £22
- Spanish Criollo Sausages** (df, gf) £9
- Spice-Rubbed Chicken Wings** (df, gf) (3 units) £8
- Butterflied Giant Prawn** with a lemon and honey vinaigrette  
(gf, df) £4.5 ea
- Fresh King Scallops** (gf, df) £5.5 ea
- Mixed Summer Grilled Vegetables** (gf, df, vg) £12

## DESSERTS

- Santiago Cake** (Almond Cake) (gf) **£5.5**
- Burnt Basque Cheesecake** (gf) **£5.5**
- Pa amb xocolata, oli i sal** **£5.5**  
(Chocolate Ganache with olive oil, salt flakes and crispy bread)
- Dessert cheese Platter** (gf) **£11**