

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
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) £20.00
A Platter With Just Jamon Iberico, the king of Spanish Charcuterie.
Meat Platter (gf) £18
A selection of Iberico Chorizo, Salchichon, Lomo and Jamon.
Cheese Platter (gf, v) £18
A Selection of 3 of our Own Imported Cheeses.
Mixed Platter (gf) £20
Half and Half of Meat and Cheese Platter
Cecina iberica platter (gf) £17
Cured Beef with grated cheese and olive oil
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BREADS AND SNACKS

- Bread Basket** with First Press Olive Oil and Balsamic £4.5
add Alioli +£1
Our Famous Green Olives (gf, df) £4
Gordal Spicy Olives (not too spicy) £5
Pan Tumaca (Bread with Tomato and Olive Oil) £5.5
Fried Salted Almonds (gf, df) £4
Manchego with Quince Paste (gf) £6
Spanish Crisps (Salt and Vinegar Flavour) £3.00
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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!

£5 EACH

Crunchy Pork Belly Slice (Torrezno) (gf) (df)

Galician Tuna Pasty Slice (df)

Confit Artichokes with Romesco Sauce on Toast (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) £8

Iberico Ham Croquettes £9

Wild Mushrooms & Truffle Croquettes (v) £9

Garlic Prawns Croquettes £10

Spanish Omelette With ali-oli (df optional) (gf) (V) £7

Tuna Tataki in a Vermut and Orange Sauce (gf, df) £13

Marinated, Pan-Fried Lamb with Parsnip Puree (gf) £12

BRASA (FIRE COOKED)

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) £10

Spice-Rubbed Chicken Wings (df, gf) (3 units) £9

Whole Giant Prawn (on the shell) (gf, df) £4.5 each

Fresh King Scallops (gf, df) £5.5 each

Mixed Seasonal Grilled Vegetables (gf, df, vg) £12

Iberico Pork Pluma Mini Burger £11

DESSERTS

Santiago Cake (Almond Cake) (gf) £6

Burnt Basque Cheesecake (gf) £6

Pa amb xocolata, oli i sal £6

(Chocolate Ganache with olive oil, salt flakes and crispy bread)

Dessert cheese Platter (gf) £12