HOT TAPAS

ENSALADA DE ENDIVIAS (DF) (GF) (VG) £7

CURLY ENDIVES SALAD WITH CRUSHED HAZELNUTS AND QUINCE PASTE DRESSING.

CARPACHO DE SARDINA AHUMADA (DF) (GF) £11 (AVAILABLE ALL DAY) SMOKED SARDINE CARPACCIO WITH TOMATO AND OREGANO DRESSING AND BLACK OLIVES POWDER.

OUR FAMOUS PATATAS BRAVAS (V, VG OPT)(GF)(DF OPT) £7.5
DICED CHUNKY POTATOES TOPPED WITH OUR HOMEMADE BRAVA SAUCE AND ALIOLI.

PIMIENTOS DEL PADRON (GF. DF. V. VG) £8.5

PADRON PEPPERS SAUTEED IN EXTRA VIRGIN OLIVE OIL. FINISHED WITH SAL FLAKES.

TORTILLA DE PATATAS(GF,DF OPTION)(V) £7 (AVAILABLE ALL DAY)
CLASSIC SPANISH OMELETTE, SLICED POTATOES, COOKED IN EXTRA VIRGIN OLIVE OIL AND FREE-RANGE EGGS.

MIX DE CROQUETAS DE JAMON IBERICO (2 UNITS) Y CECINA (2 UNITS) \$8.5 A PLATE WITH 2 BERIAN HAM CROQUETTES & 2 IBERIAN AIR-DRIED BEEF CROQUETTES. ADD EXTRA UNITS FOR \$1.75 EACH (UP TO 3 EXTRA).

MIX DE CROQUETAS DE SETAS Y TRUFA Y CROQUETAS DE ESPINACAS Y QUESO DE CABRA (V) £8.5

A PLATE OF MIXED BABY MUSHROOMS AND TRUFFLE CROQUETTES SERVED WITH SWEET TOMATO COMPOTE AND SPINACH AND CHEESE CROQUETTES WITH GOAT'S CHEESE CREAM.

ADD EXTRA UNITS FOR £1.75 EACH (UP TO 3 EXTRA).

TERRINA DE CERDO CON PERAS CONFITADAS AL VINO (GF) (DF) \$8
PORK TERRINE SERVED POACHED PEARS IN RED WINE (BREAD NOT INCLUDED).

GAMBAS AL AUTENTICO PIL PIL (GF. DF) £9

SAUTEED KING PEELED PRAWNS IN A CREAMY EMULSION OF OLIVE OIL, GARLIC AND FISH STOCK.

TATAKI DE ATUN CON TARTAR DE REMOLACHA (100GR) (GF)(DF)£12 Tuna tataki over a beetroot, avocado and apple tartar.

BOCADITOS DE MERLUZA FRITOS £12 (DF)

CRISPY HAKE BITES WITH PEAS AND MINT SAUCE.

ALCACHOFAS MARINADAS A LA PLANCHA (VG)(DF) £8

PAN-FRIED ARTICHOKES MARINATED IN LEMON AND FRESH OREGANO.

POLLO EN SALSA DE WHISKY (GF) (DF) £8.5

CHICKEN THIGHS IN A WHISKY. OLIVE OIL. GARLIC AND LEMON SAUCE.

ALBONDIGAS CASERAS EN SALSA DE TOMATE (4 UNITS) £8 (EXTRA +£1.75)
BEEF & PORK MEATBALLS IN A TRADITIONAL SPANISH TOMATO SAUCE.

CARNE AL TORO CON MILHOJAS DE PATATA (DF)(GF) £9

BRAISED BEEF IN RED WINE, SPICES AND TOMATO SAUCE WITH A MILLE-FEUILLE OF POTATOES.

PRESA IBERICA MINI STEAK CON VERDURAS SALTEADAS (GF)(DF) £14

FLAVOURFUL MINI STEAK OF IBERICO PORK THAT MELTS IN YOUR MOUTH — WE CALL IT THE OTHER RED MEAT! IT HAS A JUICY, TENDER BITE AND A FULL MOUTHWATERING FLAVOUR THAT SPEAKS OF ITS FREE-RANGE ACORN FED SOURCE.
SERVED WITH SAUTEED SWEET POTATOES AND GREEN BEANS.

IF YOU LIKED WHAT YOU HAD, WE WOULD APPRECIATE SOME FEEDBACK THROUGHT THE COMMON PORTALS, SPREAD THE WORD!



MEAT AND CHEESES

OUR SELECTION OF IBERIAN QUALITY CHARCUTERIE AND CHEESES

JAMON IBERICO PLATTER (GF) £18

MEAT PLATTER (GF) £16

MIX PLATTER (GF) £16

CHEESE PLATTER (GF)(V) £16

CECINA IBERICA £16

(CURED BEEF WITH GRATED CHEESE AND OLIVE OIL) (GF)

<u>ARTISAN BREAD</u>

BRAEAD BASKET WITH FIRST PRESS OLIVE OIL AND BALSAMIC £3.95
ALIOLI +£1

SNACKS FROM THE BAR

OLIVES £3

FRIED SALTED ALMONDS £3
MANCHEGO WITH QUINCE PASTE £5
SOBRASADA & HONEY TOAST £6

(CHORIZO CREAM IN A WARM, CRISPY BREAD)

DESSERTS

SANTIAGO CAKE (ALMOND CAKE) (GF) £5.5
BURNT BASQUE CHEESECAKE (GF) £5.5
TARTA DE LA ABUELA £5.5
(CHOCOLATE AND BISCUIT)
DESSERT CHEESE PLATTER (GF) £11
ICE CREAM BOWL (GF) £4.5
ADD ICE CREAM TO CAKE FOR £1
CHOCOLATE OR VANILLA

PAELLA SUNDAYS

SUNDAYS ARE OUR PAELLA DAYS, IT'S THE ONLY DAY
OF THE WEEK WE COOK IT AND YOU SURELY OUGHT TO
TRY IT. WE ONLY DO THEM BY PREORDER, MINIMUM 2
PEOPLE.

PLEASE NOTE THE REGULAR MENU IS ALSO Available, paella is an extra.

