



Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliad disease – please speak to the staff about the ingredients in your food and drink before you or Thank you.





COLD TAPAS

Pan-Fried Little Gem Salad, with Pomegranate and Quince Paste Dressing (gf, df, vg) £8 Confit Tuna Salad with Spring Onions and Black Olives (gf, df)£10 Smoked sardine Carpaccio with tomato and oregano dressing and black olives powder (gf, df) £11

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** (qf, 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

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

PINTXOS £5 EACH

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!

Crunchy Pork Belly Slice (Torrezno) (gf) (df)
Crab Bechamel with Paprika Alioli on Toast
Confit Artichockes with Romesco Sauce on Toast (df) (vg)
Sobrasada ("Spreadable Chorizo") with Honey on Toast (df)







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Patatas Bravas con ali-oli (gf) (df & vg optional) £7.5 Padron Peppers (qf, vq) £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) £15 Marinated, Pan-Fried Lamb with Parsnip Puree (gf) £12 Giant Prawns in American Sauce (gf,df) £13 Fried Hake Bites with Pea and Mint Sauce (df) £10

BRASA (FIRE COOKED)

This Part of the Menu is cooked on our Barbecue. We only use natural wood and charcoal to ensure the best flavours.

Wood-Fired Roasted Galician Beef Picanha Steak, Sliced

served with Roast Pepper Sauce(gf)(df) £16 **Iberico Pork Presa Steak** with Sauteed Chorizo

Spanish Criollo Sausages (df,gf) £10 Honey and Garlic Chicken Wings (df, gf) £9 Fresh King Scallops (gf, df) £5.5 each Mixed Seasonal Grilled Vegetables (gf, df, vg) £12 **Iberico Pork Pluma Mini Burger** £□

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) £14

PINTXO TUESDAYS!

Come and enioy with us an entire menu of small tapas for £5 or £7.50 every Tuesday, Great deals on our favourite menu tapas, platters, drinks and lots more! Check the menu on our website or ask one of the members of staff about it!



