

Menu

COLD TAPAS

- Pan-Fried Little Gem Salad**, with Pomegranate and Quince Paste Dressing (gf, df, vg) £8
- 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** (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

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) (gf, df) £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 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) £15
- Marinated, Pan-Fried Lamb** with Parsnip Puree (gf) £12
- Giant Prawns** in American Sauce (gf,df) £15
- Fried Hake Bites** with Pea and Mint Sauce (df) £10
- Slow Cooked Pulled Ribs Mini Burger** £8
with Caramelised Pedro Ximenez Onions

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
and Potatoes (df, gf) £22
- Spanish Criollo Sausages** (df,gf) £12
with Criolla Sauce (pickle veg dip)
- Marinated Chicken Wings** (df, gf) £9
- Fresh King Scallops** (gf, df) £5.5 each
- Mixed Seasonal Grilled Vegetables** (gf opt) (df, vg) £12
with Romesco Sauce

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 enjoy 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!