

## PICOTEO & PAN

● ● Almendras Fritas Marcona Marcona Almonds Sautéed with EVOO & Sea Salt	£2.00	● ● Papas de la Casa Homemade Crisps with Sea Salt & Paprika	£1.50	● Pan con Tomate Toasted Bread with Rubbed Tomato, Garlic & EVOO	£2.50
● ● Aceitunas Camporreal Green Olives	£2.00	● Pan de Hogaza Sourdough Bread with EVOO	£2.00	● Pan con Allioli Slightly Toasted Bread with Allioli Gratin	£3.50

## CHARCUTERÍA

### CHEESE

● Selección de Quesos - Selection of Spanish Cheeses	£10.20
● Queso Curado de Oveja - Unpasteurised Ewe's milk Cheese from La Mancha with EVOO	£7.10

### FISH

● Selección del Mar - Selection of Air Dried & Marinated Fish	£10.20
● Mojama - Air Dried Tuna Loin & Marcona Almonds	£9.30

### CURED MEATS

● Selección de Embutidos - Selection of Cured Meats from El Bierzo	£10.20
● Cecina - Cured Beef from León with EVOO and Marcona Almonds	£8.60
● Jamón Ibérico Puro de Bellota D.O. - 100% Ibérico Bellota Ham, Guijuelo D.O.	£15.50

## TAPAS

### VEGETABLES

● ● Pimientos de Padrón - Sautéed Padrón Peppers with Sea Salt Flakes	£4.20
● ● Tortilla Española - Classic Spanish Potato Omelette	£5.00
● Berenjena Frita - Aubergine Crisps with a Glaze of PX and Honey	£4.50
● ● Bravas - Fried Potatoes with Spicy "Brava" Sauce & Allioli	£5.00
● ● Espenat - Warm Salad of Roasted Peppers, Aubergines & Tomato Drizzled with EVOO & garlic	£4.30
● ● Ensalada de Tomate y Cebolla - Beef Tomato & Sweet White Onion Salad	£4.40

### FISH & SEAFOOD

● Croquetas de Bogavante y Gambas - Lobster & Prawn Croquettes	£8.60
● Calamares Andaluza - Fresh Fried Squid	£8.90
● Merluza en Salsa Verde - Hake in a Rich Garlic and Parsley Sauce with Clams	£7.90
● Pulpo a la Brasa - Chargrilled Octopus with Spicy Paprika	£12.60
● Gambas al Ajillo - Garlic & Chilli King Prawns	£9.50
● Cogollos con Ventresca - Baby Gem Lettuce Salad with Bonito Tuna Belly	£6.20
● Cigalas a la Plancha - Grilled Langoustines	£12.10

### MEAT

● Croquetas de Jamón de Bellota - Ibérico Bellota Ham Croquettes	£7.60
● Paella Valenciana - Traditional Valencian Paella with Chicken & Rabbit	£5.00
● Carrillera de Ibérico - Braised Pork Ibérico Cheeks in a Rioja Wine Sauce	£6.40
● Albóndigas - Beef Meatballs in our Homemade Spanish Sauce	£6.20
● Chorizo - Grilled Chorizo from El Bierzo	£4.50
● Conejo al Ajillo - Pan Fried Rabbit with Garlic & Spring Onions	£5.50

## SARTENES

● Huevos rotos con Jamón de Bellota - Crushed Duck Fried Egg with Fried Potatoes & Bellota Ham	£9.20
● Huevos Rotos con Pimientos de Padrón y Chorizo Picante - Crushed Duck Fried Egg with Fried Potatoes, Padrón Peppers & Spicy Chorizo	£6.40

## PARA COMPARTIR O NO

Please allow a minimum of 30 minutes for these dishes

● Meloso de Bogavante - Lobster Meloso Rice	£25.90
● Fideuà Negra - Squid Ink Pasta with Cuttlefish, Prawn and Spanish Wet Garlic	£15.80
● Suquet de Peix - Traditional Valencian Fish & Potatoes Stew	£18.60
● Parrillada de Rape y Marisco - Grilled Monkfish and Seafood	£22.40
● Arroz al Horno - Traditional Valencian Oven Baked Rice Dish with Pork Ribs, Chicken & Black Pudding	£13.50
● Lomo de Buey a la Parrilla - Chargrilled Sirloin Steak 10oz.	£21.50
● Presa Ibérica al PX - Grilled Presa Ibérica with a PX glaze	£16.40
● Paletilla de Cordero Lechal - Slow Roasted Segovian Style Spanish Milk Fed Lamb Shoulder	£23.50
● Arroz de la Huerta - Vegetarian Paella with Aubergine, Asparagus, Cauliflower & Baby Broad beans	£10.20
● Parrillada de Verduras - Grilled Aubergine, Courgette, Asparagus, Pepper, Onion & Potato with a Roasted Pepper Sauce	£12.00

## POSTRES

● ● Flan de Huevo a la Naranja - Flan with an Orange Liquor Caramel	£4.00
● Torrija al Vino - Torrija in a Sweet Rose Wine reduction	£4.00
● Tarta de Queso Torta del Casar y Membrillo - Torta del Casar Cheese, Quince Jelly & Crumble Upside Down Cheesecake	£5.00
● Churros con Chocolate - Churros with Spanish Thick Chocolate	£4.50
● Helado de Fresa - Cream Ice-Cream with Strawberries	£4.00
● Granizado de Limón - Lemon Granita	£3.00
● Selección de Quesos - A Selection of Spanish Cheeses	£10.20

## ASK YOUR WAITER FOR OUR SPECIALS OF THE DAY!



VEGETARIAN



GLUTEN FREE



FOR GF ASK FOR THIS DISH WITHOUT BREADSTICKS

\*Most of our cheeses are not made with vegetable rennet. Our dishes may contain nuts or nut traces. Some of our dishes may contain small bones and/or shells. All weights stated are prior to cooking. Allergen information is available on request please ask your server for further information. Please note that we do not operate a free gluten/nuts kitchen.

EVOO = Extra Virgin Olive Oil.