

Appetizers

Panes	
Breads and chorizo butter.....	£2.80
Polomitas de chorizo	
Chorizo popcorn, garlic aioli.....	£4.10
Palomitas de halloumi	
Halloumi popcorn, harissa aioli.....	£6.00
Boquerones	
Anchovies, tomato and chive salsa.....	£3.60

Carne (Meat)

Pollo a la crema de trufa	
Chicken breast, scorched leeks, truffle cream.....	£6.75
▲ Pechuga de pato	
Duck breast, PX sherry soaked raisins, glazed orange.....	£7.75
Croquetas de jamon y pollo	
Chicken and ham croquettes, tarragon mayo.....	£5.75
▲ Carrilleras de buey	
Braised ox cheeks, celeriac puree.....	£7.40
▲ Cordero confitado, pisto y mojo verde	
Confit lamb shoulder, mojo verde and ratatouille.....	£8.20
Morcilla	
Black pudding, mushroom, chorizo jam, quail egg.....	£6.25
Chorizo al vino tinto	
Chorizo cooked in red wine, honey and fresh bay leaf.....	£6.25



Please be aware that all of our cheeses contain animal rennet. Speak to your server before you order your meal about our cheeses.



If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

Selección de charcuteria

(Cold cured meats)

Jamon serrano somalo reserve	
Cured in Sierra de la Demanda in Burgos for a minimum of 14 months from selected duroc pigs.....	£5.00
Chorizo Ibérico Montanegra cular	
Ibérico chorizo is produced from ibérico pigs in extremadura, situated south west of Spain. Montanegra ibérico chorizo is soft, sweet and smooth with well balanced flavours.....	£5.25
Salchichón Ibérico Montanegra cular	
Ibérico Salchichón is an artisan salami, made by hand from selected ibérico pork meat cuts and cured between 4-6 weeks. Ibérico Salchichón is soft with savoury notes and a hint of pepper.....	£4.50
Lomo somalo extra	
Made from the eye of the pork loin, rubbed in salt, paprika and dry cured for 4-6 weeks. This Lomo De Cerdo is soft and mild with savoury and woody notes.....	£5.25

▲ Selección de embutidos En lonchas	
Mixed platter of sliced meats with tomato, garlic salsa and bread.....	£12.50
▲ Selección de embutidos y quesos	
Sliced meat and cheese selection, tomato and garlic salsa, mini croutons and bread.....	£18.50
▲ Jamon ibérico	
Sliced ibérico ham, with crusty bread and tomato salsa.....	£9.50

Pescado (Fish)

Gambas	
Roasted king prawns, garlic, chilli and spring onions.....	£6.10
Calamares	
Calamari, chilli, lime and basil.....	£5.95
Palitos de lenguado	
Lemon sole goujons, lemon and rocket salad, aioli.....	£6.50
▲ Carpaccio de pulpo	
Octopus carpaccio, sweet tomato and lime dressing.....	£7.80
▲ Vieiras asadas	
Roasted scallops, harissa and lime salt, ibérico chorizo.....	£8.20
▲ Merluza en salsa verde	
Hake fillet, clams & salsa verde.....	£7.20

Vegetariano (Vegetarian)

🥗 Bolas de queso de cabra	
Lemon crusted goats cheese, honey, harissa salmorejo.....	£6.20
Pimientos de Padron	
Padron peppers, Maldon sea salt and garlic.....	£6.50
Ensalada de Rucula	
Rocket and pine nut salad, truffle dressing.....	£4.75
🥗 Espargagos y trufa	
New season asparagus, duck egg and truffle.....	£7.20
Add serrano for £2.00	
Noquis con morcilla de Verano	
Roasted gnocchi and wild garlic.....	£6.50
Tortilla de patata	
Spanish tortilla, sweet potato, garlic aioli.....	£4.90
🥗 Calabaza asada al bourbon	
Bourbon glazed butternut squash, goats cheese and pomegranate.....	£6.10

Sides

Iberico salchichon	
Warm sausage, olives, tomatoes and soft boiled egg.....	£6.10
Patatas bravas	
Patatas bravas, lightly spiced tomato sauce and garlic aioli.....	£4.50
Patatas a la trufa	
Truffle fries, fresh chives.....	£3.50
Boniato frito	
Sweet potato fries, sour cream and chive.....	£3.75
Migas	
Chorizo, pancetta, fried egg.....	£4.50

Dessert

Salted caramel parfait	£2.50
White chocolate and honeycomb parfait	£2.50
Coffee and chocolate parfait	£2.50
Raspberry parfait	£2.50
Blackberry and sloe gin parfait	£2.50
Santiago tart, lemon and almond cake	£4.00
Churros, cinnamon sugar, dark chocolate sauce	£3.95
Affogato "drowned in Jerez", PX sherry, espresso	£5.50
Chocolate brownie, white chocolate sauce	£5.50

Quesos

(Cheeses)

🧀 Villadiego Manchego D.O	
A raw ewe's milk cheese, with pocket holes showing notes of dry pasture and toasted pistachios with lots of creaminess.	
🧀 Vega De Los Lois Valdeon I.G.P	
Spanish blue cheese made from cow and goat's milk, intense flavour, slightly lactic, salty, piquant and a little spicy-hot. It has a caramelised aroma and butter texture.	
🧀 Montbru Garrotxa	
A goat's cheese, with an intense, fresh and slightly citric flavour and a buttery texture with an intense aroma.	
🧀 Serramunt Spanish Brie	
A Spanish Brie style cheese made in the region of Igualada in Catalunya. Made from pasteurised cow's milk.	
Individual portion.....	£4.40
▲ Selection of each of the above.....	£8.50
Selection of sliced Spanish cheeses with quince jelly, mixed crackers and figs.	

TASTING CLUB

4 drinks / 4 tapas for £30

WEDS 18 APR	RED WINE & TAPAS
WEDS 16 MAY	WHITE WINE & TAPAS
WEDS 20 JUN	CAVA & TAPAS

Lunch

12-2.30pm Monday-Friday

Stew & Tapas £7

Early Bird

5-6.30pm Monday, Tuesday and Wednesday

3 x Tapas £13

▲ dishes not included*

*please note individual restaurant opening times