

TAPAS

Hispi Cabbage, Romesco & Chermoula

VE [£6]

Charred cabbage, red pepper sauce and coriander dressing

Sea Bass, Basque-style [£7]

Fillet of sea bass with fennel, vinegar and chilli flakes

Jamón Croquetas [£8]

Mountain ham croquetas with red pepper and almond sauce

Ox Cheek & Pearl Barley [£8]

Ox cheek braised in red wine for 5 hours with sage, pearl barley and confit shallots

Pistachio Briouat [Bri-wat] VE [£5]

Moroccan pastries of spiced shallots, leeks and pistachios with black garlic vinegar

Pollo Al Ajillo [£8]

Chicken thighs with tons of garlic, sherry and thyme.

Butifarra y Judias [£8]

Catalan sausage baked with tomato and wine stewed beans

Mushroom Croquetas VE [£7]

Chestnut and oyster mushroom croquetas served with aioli

Scallops & Chermoula [£9]

3 Zamburiñas on serrano ham with a lemon-coriander dressing

Lamb Koftë & Cumin Cream [£7]

Minced and spiced lamb shoulder with mango-cardamom gel and cumin cream

Feta Parcels [£7]

Feta and fresh oregano wrapped in filo pastry with honey and seeds

Calamares [£7]

Baby squid in batter with thyme & aioli

Croquetas de Gambas [£7]

Chunky prawn croquetas with a seaweed aoli
Allergens – Dairy, Gluten, Molluscs, Crustaceans, Fish, Soy

Ash Reshteh – Iranian Soup VE [£4]

Super fresh broth with mint, dill, fenugreek, pistachios and chickpeas. Vegan without Cumin Cream but lovely with, just ask.

SIDES

Olives & Capers VE [£5] – *Caper berries mixed with Zorzaleña & Arbequina olives*

Green Embrujo Olives VE [£5.5] – *Verdant and mild-marinated Embrujo olives.*

Patatas Bravas VE [£3.5] – *Fried potatoes with chilli sauce & aioli*

Pan con Tomate VE [£4.5] – *Toasted focaccia with pulped Basque tomatoes and garlic*

Pan Sobrasada [£4.5] – *Toasted focaccia smothered in Iberico pork with honey*

DESSERT

Basque Cheesecake [£5] – *Baked cheesecake with sherry-marinated raisins*

Please order at the bar and let us know your table number

WINE

RED

	750ml	125ml	175ml
PICAPOLLE NOIR [Corbières]	32	6	8
'LIGNUM VITIS' FRAPPATO [Sicily]	34	6	8
#BIO CHIANTI [Tuscany]	36	7	9
'MATILDA' MENCÍA [Ribera Sacra]	35		
'JUNGE LOWEN' BLAUFRANKISCH [Burgenland]	37		
'BEDOBA' SAPERAVI [Kakheti]	39		
'HAHA' MARLBOROUGH PINOT NOIR [Marlborough]	44		
LACRIMA DI MORRO D'ALBA [Matelica]	32		

WHITE

'GALLINA DE PIEL' MOSCATEL/MALVASIA [Girona]	34	6.5	8.5
VESEVO GRECO DI TUFO [Campania]	36	7	9
'LUGARARA' GAVI DI GAVI [Piedmont]	38	7	9
SANCERRE DOM. TROIS NOYERS [Sancerre]	45		
BODEGA GARZÓN ALBARIÑO [Uruguay]	40		
MK GRÜNER VELTLINER [Niederösterreich]	34		
PIXEL PX/MOSCAT [Andalusia]	34		

ROSÉ

'A MANO' PRIMITIVO [Puglia]	34	7	9
CHATEAU DU ROUËT 'VILLA ESTERELLE' [Provence]	38	7.5	9.5

SPARKLING

JCB CRÉMANT DE BOURGOGNE BRUT [Burgundy]	42		
RAVENTÓS I BLANC DE BLANC [Penedès]	48		