



BODEGA

Anchoas gfo **18**
Emilia "OO" anchovies

Jamón Ibérico gfo **29**
Acorn fed Carrasco ham (36 months) 60gm

Charcutería Mixta gfo **24 / 39**
Serrano ham, chorizo, cured pork loin

Anchoas, Jamón & Charcutería all come with bread, freshly grated tomato, olive oil

Queso **26**
Today's selection of Spanish cow, sheep, goat cheeses, house made quince, crackers

TAPAS FRÍAS

Olivas gf /ve **8**
House marinated in citrus, herbs, spices

Pan gfo /ve **5**
Fresh sourdough, grated tomato, EVOO

Tartare gfo **18**
Veal, caper berries, pickles, signature spicy tartare sauce

Ceviche gf **17**
Red snapper, leche de tigre, roast corn, sweet potato

Berenjena gf /v/veo **14**
Flame roasted eggplant, baby spinach salad, chorizo, honey, shaved parmesan

TAPAS CALIENTES

Bravas gf /v/veo **12**
Fried potatoes, spicy sauce, aioli

Calamares gfo **15**
Ink coated fried Andalusian style squid, chive mayo foam

Mejillones gf **22**
Fresh mussels, garlic, parsley, saffron, white wine

Tortilla gf /v **8**
Spanish style omelette, potatoes, caramelised onion

Panceta n **23**
Crispy pork belly, romesco, mustard jus, rocket, pickles, roasted seasonal vegetables

Croquetas 4.5 ea (Minimum order 2)
- Pollo de la Abuela y Jamón nf
Grandma's roasted chicken, Spanish ham, panko crumb
- Setas v/nf
Porcini mushroom, panko crumb

DULCE

Buñuelos v **13**
Spanish style fritters filled with crunchy chocolate ganache

Flan v /gf **12**
Traditional caramel custard infused with lemon, cinnamon

Tarta de queso v **13**
Northern Spanish style cream cheese and gorgonzola baked cheesecake, quince paste

Please let our friendly staff know if you have any dietary requirements. The chefs will do their best to accommodate, however we are unable to guarantee that traces of allergens will not be present.
gf Gluten Free / gfo Gluten Free Option / v Vegetarian / ve Vegan / n Contains nuts

PAELLAS

All paellas are made in the traditional way, using Spanish bomba rice, house made stock, saffron and sofrito base. All are gluten free, and made fresh to order.
Minimum order is for 2 people.

Marisco 27pp
Seafood - Prawns, calamari, mussels

Carne 25pp
Meat - marinated pork neck, chicken

Mixta 25pp
Mixed - Chicken, calamari, mussels

Vegetariana 23pp ve
Vegetarian - Fresh seasonal vegetables

Any Paella for 1 person 35

MENÚ DE APERTURA

Chef's selection of two tapas
Your choice of paella
Chef's selection of two desserts
45 per person / Minimum 2 people

SELECCIÓN DEL CHEF

Ernesto and Marc will send you out a selection of 7 dishes, featuring the best of Portello Rosso, including desserts and your choice of paella
55 per person / Minimum 2 people