

PAN

Pan con tomate (v) tomato and olive oil	3.90
Pan con ali-oli (v) ali-oli	3.60
Pan de barra (v) with extra virgin olive oil	2.90

ENTRANTES

Aceitunas (GF) (v) marinated olives	3.90
Boquerones (GF) anchovies in vinaigrette	5.60

TRADICIONAL

Patatas bravas (v)	5.90
Crispy potatoes, "salsa brava"	
Croquetas	7.60 / 14.00
Croquetas with Iberian ham and chicken	
Chipirones	8.90
Baby squid, Andaluz style	
Chorizo a la sidra (GF)	6.60
Chorizo with cider	
Pimientos de Padrón (v)	5.90
Salted peppers from Padrón, Galicia	
Tortilla española (v)	6.60
Traditional Spanish tortilla with ali-oli	
Albóndigas	7.90
Beef meatballs in tomato sauce	
Huevos rotos	7.90
Broken free-range eggs with sobrasada, Serrano Ham, crispy potatoes	

ARROZ

Paella de pescado y marisco (GF) (min2 pers) **	14.90
Paella with squid, king prawns, mussels and saffron	p/person
Arroz negro (GF) **	11.90
Bomba rice, squid in their own ink, mussels, prawn and ali-oli	

**Please allow 25 min

MEAT

Cochinillo asado (GF)	11.80
Our famous suckling pig, sweet potato crisps, apple sauce & lime sorbet	
Confit de cordero (GF)	8.60
Lamb confit, caramelised figs, cucumber raita	
Pincho de Solomillo	8.90
Beef Tenderloin, Foie & Pedro Ximénez on toasted bread	
Presal Ibérica	9.90
Iberian pork shoulder with Canary spicy mojo	
Tacos de cochinillo (GF)	7.90
Suckling pig tacos	

FISH & SEAFOOD

Bacalao al Pil Pil	8.60
Salt cod with a garlic & olive oil sauce on potatoes	
Langostinos (GF)	9.90
Grilled king prawns with garlic and parsley	
Tartar de atún y aguacate	9.90
Tuna tartar with avocado & sesame served with raisin toast	
Buñuelos de bacalao	7.40
Cod fritters	
Lubina entera frita en adobo	14.00
Spectacular whole seabass, marinated & fried	
Pulpo a la gallega (GF)	11.80
Octopus with paprika on bed of potatoes	

CURED HAM

Jamón ibérico puro bellota (GF)	11.90 / 19.90
Hand-carved Iberian ham acorn-fed from Julián Marfín	
Selección de embutidos (GF)	9.90
Cured ham selection	

CHEESE

with sultanas, nuts and grapes

Selección de quesos (GF)	9.90
Mahón, Boffard, Manchego, Montesinos & Cabrales	
Queso Manchego (GF)	8.60
Manchego cheese, Montelarreina Gran Reserva (w/membrillo)	

BOQUERIA

Please see board for our Specials

SALADS

fresh from the grill

Ensalada de langostinos	8.90
Grilled king prawns, truffle & goat's cheese dressing, on mixed leaves	
Ensalada de pato	8.70
Grilled crispy duck salad with pomegranate	

VEGETARIAN

Berenjena frita (v)	7.90
Crispy aubergine with spiced honey	
Queso de cabra con rúcula (GF) (v)	7.60
Baked goat cheese, tomato jam, sunflower seeds, rocket	
Parrillada de 7 verduras (GF) (v)	7.90
7 grilled vegetables with garlic oil and parsley	

DESSERTS

Spain's most famous cheesecake (GF)	6.60
Home-made Spanish chocolate tart	6.60
Churros con chocolate three churros	6.00
Crema catalana (GF) caramelized creamy custard	5.60
Tarta de Santiago almond cake & vanilla ice-cream	5.60

ALLERGY ADVICE: For any questions about allergies or ingredients please consult your waiter. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT