

TAPAS Y BOCADOS

Ostras Appellation Oysters Gazpacho or Natural	7ea
Aceitunas Marinated green olives, lemon, rosemary	8
Pan Rustico Rustic bread, truffle butter candle *GF bread available on request	12
Jamon Iberico Iberian ham, guindilla peppers, pickled vegetables	34
Vegetales Crudos Raw seasonal vegetables, horseradish emulsion	18
Datiles con Queso Medjool date, goat's curd, crispy Iberian ham	6ea
Crudo de Pescado Raw Hiramasa Kingfish, seasonal fruit, ajo blanco	24
Flor de Zucchini Zucchini flower, manchego cheese, hot honey	7ea
Matrimonio Anchoa y Boqueron Anchovy, boqueron toast, sobrasada, tomato, thyme *Vegetarian option available	10ea
Pimientos de Padron Fried spanish chilli peppers	13
Tomates y Nectarine Oxheart tomatoes, nectarines, lemon, oregano, onion	16
Pulpo Grillado Grilled octopus, smoked potato cream and paprika	28
Chorizito al Vino Spanish sausage, red wine jus, caramelised onion	26

RACIONES

Paella de Vegetales Vegetables, green salsa, charred lemon	38
Paella de Mariscos Seafood paella, green salsa, charred lemon	48
Pescado del Dia Grilled market fish, seasonal citrus salsa	MP
Pollito Grillado Grilled spatchcock, mojo rojo	40
Lomo Bajo al Carbon Grilled sirloin, Pedro Ximenez reduction	52

ACOMPAÑAMIENTOS

Ensalada Leaf salad, vermouh dressing	16
Brocoli Grillados Grilled broccolini, almond romesco	16
Patatas Bravas Crispy potatoes, brava sauce	16

POSTRES

Flan Caramel pudding, manchego cheese	18
Churros Churros, dulce de leche ice-cream	20
Sorbet de Uvas Grape sorbet, fresh grapes	16