

TAPAS Y BOCADOS

Ostras 7ea
*Appellation Oysters
Gazpacho or Natural*

Aceitunas Marinadas 8
Marinated green olives, lemon, rosemary

Pan Rustico 12
*Rustic bread, truffle butter candle *
GF bread available on request*

Jamon Iberico 34
*Iberian ham, guindilla peppers, pickled
vegetables*

Escalopes de Mar 11ea
Seared scallop, jamon butter, finger lime, tarragon

Dátiles con Queso de Cabra 8ea
Medjool date, goat's curd, crispy Iberian ham

Flores de Zucchini 10ea
Zucchini flowers, manchego cheese, honey

Pimientos de Padron 15
Fried spanish chilli peppers

Pulpo Grillado 28
Grilled octopus, Jerusalem artichoke, ajo blanco

Chorizito al Vino 26
Spanish sausage, cider, caramelised onion

RACIONES

Paella de Vegetales 41
*Green paella, vegetables, green salsa,
charred lemon*

Paella de Mariscos 49
Seafood paella, green salsa, charred lemon

Pollito Grillado 42
Grilled spatchcock, mojo rojo

Lomo Bajo al Carbon 52
Grilled sirloin, Pedro Ximenez reduction

ACOMPAÑAMIENTOS

Ensalada 16
Leaf salad, vermouth dressing

Brocolini Grillados 16
Grilled brocolini, macadamia romesco

Patatas Bravas 16
Crispy potatoes, brava sauce

POSTRES

Flan 18
Caramel pudding, manchego cheese

Tarta de Queso 18
Basque cheesecake, apricot jam, cream

Sorbet de Uvas 16
Grape sorbet, fresh grapes

*10% surcharge applies Sundays

A 10% discretionary service charge applies to parties of 8+