

## 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*

Datiles 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 a la Cidra 26  
*Spanish sausage, cider, caramelised onion*

## RACIONES

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

Paella de Mariscos 49  
*Squid ink paella, clams, calamari,*  
*green salsa, aioli*

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, almond romesco*

Patatas Bravas 16  
*Crispy potatoes, brava sauce*

## POSTRES

Flan 18  
*Caramel pudding, manchego cheese*

Tarta de Queso 18  
*Basque cheesecake, apricot jam, cream*

\*10% surcharge applies Sundays

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