

TAPAS Y BOCADOS

OSTRAS 7ea
Appellation oysters | Gazpacho or Natural

ACEITUNAS 8
Marinated olives, garlic, chilli, lemon

PAN RUSTICO 12
Rustic bread, truffle butter candle
*GF bread on request

JAMON IBERICO 34
Iberian ham, guindilla peppers, melon

DATILES CON QUESO 8ea
Medjool date, goat's curd
crispy Iberian ham

FLOR DE ZUCCHINI 10ea
Zucchini flower, manchego cheese
hot honey

PIMIENTOS DE PADRON 16
Fried spanish chilli peppers

QUESO GRILLADO 26
Grilled Jersey Cow cheese, maple syrup
blackberries

PULPO GRILLADO 28
Grilled octopus, Jerusalem artichoke
ajo blanco

CHORIZITO A LA CIDRA 26
Spanish sausage, cider, caramelised onion

RACIONES

PAELLA DE VEGETALES 42
Vegetables, green salsa, charred lemon

PAELLA DE MARISCOS 49
Squid ink, clams, calamari, green salsa, aioli

GAMBAS AL AJILLO 40
Grilled King Prawns, espelette, garlic, Cava

POLLITO GRILLADO 42
Grilled spatchcock, mojo rojo

LOMO BAJO AL CARBON 59
Grilled sirloin, Pedro Ximenez reduction

ACOMPANAMIENTOS

ENSALADA 16
Leaf salad, vermouth dressing

COLIFLOR GRILLADA 18
Grilled cauliflower tender stem, almond romesco

PATATAS BRAVAS 16
Crispy potatoes, brava sauce