

## TAPAS Y BOCADOS

<b>OSTRAS</b> Oysters   Gazpacho or Natural	7ea
<b>ACEITUNAS</b> Marinated olives, garlic, chilli, lemon	8
<b>GILDAS</b> Angelachu anchovy, guindilla pepper, olive	6ea
<b>PAN RUSTICO</b> Rustic bread, truffle butter candle *GF bread on request	12
<b>BOQUERON CON PAN DE LECHE</b> Boqueron, sobrasada, milk bun	9ea
<b>JAMON IBERICO</b> 24 months matured Iberian ham, pickled melon	36
<b>DATILES CON QUESO</b> Medjool date, goat's curd, crispy Iberian ham	8ea
<b>FLOR DE ZUCCHINI</b> Zucchini flower, manchego cheese, hot honey	10ea
<b>PIMIENTOS DE PADRON</b> Fried spanish chilli peppers	16
<b>ESCALIVADA</b> Roasted eggplant & bullhorn peppers, tahini yoghurt	18
<b>CRUDO DE PESCADO</b> Hiramasa Kingfish, leche de tigre, grape salsa	26

<b>QUESO GRILLADO</b> Grilled Jersey Cow cheese, maple syrup, blackberries	26
<b>PULPO GRILLADO</b> Grilled octopus, Jerusalem artichoke, ajo blanco	28
<b>CHORIZITO A LA CIDRA</b> Spanish sausage, cider, caramelised onion	26

## RACIONES

<b>PAELLA DE VEGETALES</b> Vegetables, green salsa, charred lemon	42
<b>PAELLA DE MARISCOS</b> King prawns, mussels, green salsa	49
<b>PESCADO GRILLADO</b> Grilled snapper, parsnip, gordal olives	46
<b>POLLITO GRILLADO</b> Grilled spatchcock, mojo rojo	42
<b>LOMO BAJO AL CARBON</b> Grilled sirloin, Pedro Ximenez reduction	59

## ACOMPANAMIENTOS

<b>ENSALADA</b> Leaf salad, vermouth dressing	16
<b>BROCCOLINI GRILLADO</b> Grilled broccolini, lemon yoghurt, crispy onions	18
<b>PATATAS BRAVAS</b> Crispy potatoes, brava sauce	16