

TAPAS Y BOCADOS

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

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

RACIONES

PAELLA DE VEGETALES Vegetables, green salsa, charred lemon	44
PAELLA DE MARISCOS King prawns, mussels, green salsa	52
PESCADO GRILLADO Grilled snapper, parsnip, gordal olives	46
POLLITO GRILLADO Grilled spatchcock, mojo rojo	44
LOMO BAJO AL CARBON Grilled sirloin, Pedro Ximenez reduction	62

ACOMPANAMIENTOS

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