

TAPAS Y BOCADOS

OSTRAS Oysters Gazpacho or Natural	7ea
ACEITUNAS Marinated olives, garlic, chilli, lemon	9
GILDAS Angelachu anchovy, guindilla pepper, olive	7ea
PAN RUSTICO Rustic bread, truffle butter candle *GF bread on request	14
BONUELOS Prawn & zucchini fritters, anchovy, guindilla aioli	22
JAMON IBERICO 24 months matured Iberian ham	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
PUERROS ASADOS Charred leeks, romesco	20
CRUDO DE PESCADO Hiramasa Kingfish, leche de tigre, grape salsa	26

QUESO GRILLADO Grilled Jersey Cow cheese, maple syrup, plums	26
PULPO GRILLADO Grilled octopus, crispy sweet potatoes, ajo blanco	28
PESCADO GRILLADO Grilled fish skewer, saffron bernaise, crispy capers	16
CHORIZITO A LA CIDRA Spanish sausage, cider, caramelised onion	26

RACIONES

PAELLA DE VEGETALES Vegetables, green salsa, charred lemon	48
PAELLA DE MARISCOS King prawns, mussels, green salsa	56
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	18

*10% surcharge applies Sundays
10% discretionary service charge applies to parties of 8+