

## TAPAS

<b>OSTRAS</b> Oysters   Gazpacho or Natural	7ea
<b>ACEITUNAS</b> Marinated olives, garlic, chilli, lemon	9
<b>GILDAS</b> Angelachu anchovy, guindilla pepper, olive	7ea
<b>PAN RUSTICO</b> Rustic bread, truffle butter candle *GF bread on request	14
<b>TABLA IBERICA</b> Angelachu anchovies tin, bonilla de la vista patatas fritas, guindilla peppers Add Jamon Iberico 8	27
<b>JAMON IBERICO</b> 24 months matured Iberian ham	37
<b>PARA COMPARTIR</b>	
<b>DATILES CON QUESO</b> Medjool date, goat's curd, crispy Iberian ham	8ea
<b>BONUELOS</b> Prawn & zucchini fritters, anchovy, guindilla aioli	23
<b>FLOR DE ZUCCHINI</b> Zucchini flower, manchego cheese, hot honey	10ea
<b>PIMIENTOS DE PADRON</b> Fried spanish chilli peppers	16
<b>CRUDO DE PESCADO</b> Hiramasa Kingfish, leche de tigre, grape salsa	28

## ARROCES

<b>SOCARRAT CON GUI SANTES</b> Crispy rice paella, peas, horse radish emulsion	38
<b>PAELLA DE MARISCOS</b> Paella, king prawns, cuttlefish, ajillo salsa	59
<b>A LA PARRILA</b>	
<b>PULPO GRILLADO</b> Grilled octopus, crispy sweet potatoes, ajo blanco	29
<b>PESCADO GRILLADO</b> Grilled Ssnapper, salsa verde, herbs	30
<b>CHORIZO CON ROMESCO</b> Spanish sausage, romesco, pickled tomatoes	28
<b>POLLITO GRILLADO</b> Grilled spatchcock, mojo rojo	46
<b>LOMO BAJO AL CARBON</b> Grilled sirloin, Pedro Ximenez reduction	64
<b>GUARNICIONES</b>	
<b>ENSALADA</b> Leaf salad, vermouth dressing	18
<b>TOMATES DE LA TEMPORADA</b> Oxheart tomatoes, pickles	18
<b>BROCCOLINI GRILLADO</b> Grilled broccolini, lemon yoghurt, crispy onions	18
<b>PATATAS FRITAS CON SALSA BRAVA</b> Fries, brava sauce, furikake	18