

TAPAS

OSTRAS 7ea
Oysters | Natural OR Gazpacho +1

ACEITUNAS 9
Marinated olives, garlic, chilli, lemon

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

TABLA IBERICA 27
Anchovies, bonilla de la vista patatas fritas,
guindilla peppers, Jamon Iberico + 12

JAMON IBERICO 37
24 months matured Iberian ham

INDIVIDUAL BITES

GILDAS 8ea
Anchovy, olive, guindilla pepper

DATILES CON QUESO 9ea
Medjool date, goat's curd, crispy Iberian ham

BUNUELOS 9ea
Prawn & zucchini fritters, anchovy,
guindilla aioli

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

SCALLOPS 12ea
Seared scallop, celeriac cream,
iberian ham butter

SMALL PLATES

PIMIENTOS DE PADRON 16
Fried spanish chilli peppers

CRUDO DE PESCADO 28
Hiramasa Kingfish, leche de tigre, grape salsa

SOCARRAT CON GUISANTES 38
Crispy rice paella, peas, horse radish emulsion

FROM THE GRILL

PULPO GRILLADO 29
Grilled octopus, crispy artichokes, ajo blanco

CHORIZO CON ROMESCO 28
Spanish sausage, romesco, pickled tomatoes

PESCADO GRILLADO 30
Grilled Snapper, salsa verde, herbs

POLLITO GRILLADO 46
Grilled spatchcock, mojo rojo

LOMO BAJO AL CARBON 64
Grilled sirloin, Pedro Ximenez reduction

SIDES

ENSALADA 18
Leaf salad, vermouth dressing

JUDIAS GRILLADAS 18
Grilled beans, garlic, chilli

PATATAS FRITAS 18
Fries, aioli

TOMATES DE LA TEMPORADA 18
Oxheart tomatoes, pickles