



CHARCUTERIE & PICOTEO

Chargrilled Bread – Sourdough bread served with arbequina olive oil

Charcuterie Sharing Board

Chorizo & Salchichón de bellota, Young manchego, Mahón
Quail eggs, Sweet guindillas, Boquerones,
Padron peppers, Mixed olives

TAPAS

CROQUETAS DE JAMON – Ham & mahón cheese croquetas served with aioli & romesco

OCTOPUS TERRINE – Served with piquillo peppers, pickled red onion, black olives and shellfish mayo

BACALAO – Icelandic salt cod loin, crushed jersey royals, fresh olives & piquillo peppers

CALABAZA AL HORNO – Spiced roasted squash, hummus, black olives, chilli dressing & mixed seeds

BROCCOLI A LA PARRILLA – Chargrilled tenderstem broccoli, almond dressing, olive tapenade

POLLO ROMESCO – Chargrilled free-range chicken thighs served with romesco and hazelnut praline

IBERICO AL HORNO – Oven baked ibérico presa ragu with parmesan mash potato

POSTRES

BAKED LEMON TART

OREO & WHITE CHOCOLATE TRUFFLES

CHURROS WITH PEANUT SALTED CARAMEL

FLORES CON MIEL WITH WHIPPED CINNAMON CREAM

{Food allergies or dietary requirements: Before ordering please speak to our staff about your requirements

A discretionary 12.5% service charge will be added to the bill, this will be shared amongst all staff.

**Menu Only available for 8 People or Over*