



LA FAROLA

CHARCUTERIE & PICOTEO

Marinated mix Spanish Olives £3.50

Roasted Almonds lightly salted £3.95

Pickled sweet guindilla from Basque country £3.95

Cantabrian Boquerones in olive oil £4.25

Chargrilled Sourdough bread served with arbequina olive oil £3.50

Classic Spanish pan con tomato and olive oil £4.25

Classic montaditos, pan con tomato topped with Serrano ham £5.50

Deep fried Padron peppers finished with Maldon Sea salt £4.95

Jamon & Mahon cheese croquetas with romesco & aioli £5.95

Portobello mushroom and Manchego cheese croquetas, served with goats curd £5.95

Jamon Iberico 100% Bellota 5J - ½ board £8 board £15
Iberico black pig 100% acorn-fed from Jabugo

Jamon de Teruel - Aragon reserva - £8.95

Traditional Serrano ham from the region of Aragon

Charcuterie £5.95 each

Chorizo de bellota, Lomo reserve, Salchichon de bellota

Cheeses £5.95 each

Young manchego, Rosemary manchego, Mahon

Board Selection of hams & cheeses

Choice of 3 £12

Choice of 5 £18



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FISH

Pan fried *Sea bass*, mussels in sofrito & lovage and lotus crisps on a bed of sourdough £8.50

Roasted *salt cod*, butter bean mash, piquillo peppers & hazelnut migas £8.95

Chargrilled *octopus*, parsnip purée, lilliput capers and crispy carrot £9.95

Grilled *Langostino prawns* served with confit garlic and chillies £8.95

Deep fried crispy *calamares* served with La Farola salsa & a wedge of lime £6.50

Squid ink risotto with Parmesan, squid, aioli and gremolata £7.25

MEAT

Crispy confit *pork belly*, spiced chickpea purée, raw & spiced apples £8

Chargrilled free-range *chicken thighs*, roasted Jerusalem artichoke purée, apricot & orange gremolata £8

Beef meatballs cooked in a traditional Catalan hot tomato sauce £6.75

Spanish chorizo, slow cooked black beans, roasted mixed peppers & Farofa £7.50

Slow cooked *Galician ox cheeks*, roasted spiced butternut squash purée, grilled piquillo pepper & jus £9.95

Chargrilled *iberico presa*, roasted mushrooms, piquillo salsa & croutons £9.95

VEGETABLE

Grilled tenderstem *broccoli*, Spanish olive tapenade, cherry tomatoes & ajo blanco £6.5

Grilled *artichokes*, hummus, pickled red onions, chickpea & cumin salsa roasted pine nuts £8.50

Roasted *beetroot*, radish, candy beetroot, goats curd, nasturtium & hazelnut migas £8

Filo pastry *empanadilla* stuffed goat's cheese, spinach & kale, pine nuts s/w guacamole £4.95

Burrata, blood orange, wild rocket salad, balsamic and homemade dukka £7.95

Patatas fritas, smoked paprika & maldon sea salt with a side of bravas sauce & aioli £4.95

Tortilla classica with slow cooked Spanish onions and potatoes £5.25

{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}