

Aperitivos (Nibbles)

Aceitunas (v)	4.25
Marinated Olives	
Almendras Marcona (v)(8b)	4.25
Roasted salted Almonds	
Almendras Valenciana (v)(8b)	4.25
Roasted salted almonds with hot paprika	
Boquerones (4, 12)	4.25
Marinated Anchovies	
Pimientos de Padron (v)	4.50
Fried Padron Peppers with Maldon sea salt	
Torreznos de Pancetta	3.75
Bowl of crispy fried pork belly	
Butifarra	4.95
Fried white sausages from Burgos	
Pan con Alioli/Balsamic & olive oil (v)	3.50
Bread with Alioli/ Balsamic & olive oil (1, 12)	

Queso (cheese) (v)

Served with crackers (1) grapes, honey and quince membrillo

Romero – Pasteurized (3, 7)	9.00
Goats cheese with rosemary from La Mancha	
Manchego – Pasteurized (3, 7)	9.00
Sharp, sheep milk cheese from La Mancha	
Iberico – Pasteurized (3, 7)	9.00
Rich nutty & slightly sweet. A blend of cows, sheep & goats	
Ibores – Unpasteurized (3, 7)	9.00
Goats milk cheese made in Extremadura	
Iberico con Vino Tinto – Pasteurized (3, 7)	9.50
A blend of cow, sheep and goat cheese with red wine	
Plato de Queso (3, 7) Selection of cheeses	13.95

Embutidos (Cured Meats)

Served with bread (1)

Jamon Iberico de Bellota	10.00
Acorn fed aged for 36 months	
Jamon Serrano	8.50
Dry cured and aged for 14 months	
Chorizo Iberico de Bellota	7.50
Iberian sausage with a blend of spices	
Lomo iberico de bellota (7)	7.75
Paprika and sea salt seasoned pork l	
Plato de Chacineria (7)	13.50
Selection of cured meats	

Ensaladas (Salads)

Ensalada Verde (v) (12)	5.25
Baby Spinach, sugar snap beans, cucumber, spring onion, Red wine, & virgin olive oil vinaigrette	
Ensalada de Calabacin (v)(7, 8b, 12)	6.50
Courgette, Feta cheese, chilli crushed almonds, lemon & Olive oil dressing	
Ensalada con Queso de Cabra (v) (7, 8b, 10)	6.50
Baby spinach, grilled soft goats cheese, tomato, almonds Honey & mustard dressing	

Croquetas (Croquettes)

Breadcrumbed béchamel filled with one of below (4 to a portion)

Jamon – Ham (3, 7, 9)	
Manchego –cheese (3, 7, 12)	
Chorizo – chicken and chorizo (3, 7)	
Picon – blue cheese (3, 7)	
Croquetas Platter – one of each (3, 7, 9, 12)	5.25

Pintxos (small bite)

Pa amb Tomaquet (v) (1)	5.50
Selection of toasted bread with crushed tomatoes, garlic & olive oil	
Pan Pernil (1)	4.75
Toasted Gallician bread with crushed tomatoes, garlic & Olive oil topped with Jamon Serrano	
Tosta de champinones (v) (1, 7)	4.95
Creamy chestnut mushrooms on toast	
Tosta de Salmon (1, 4, 7)	4.95
Smoked salmon on crisp toast, greek yoghurt, truffled honey and black pepper	
Morcilla con huevos codorniz (1, 3)	5.95
Grilled black pudding from Burgos, piquillo peppers and fried quail eggs	
Empanadillas (1a, 3, 9, 12)	4.95
Puff pastry filled with beef, /puff pastry filled with pork & jalapeno (one of each)	
Flauta de Chorizo y Pimientos (1, 3)	4.95
Bbq chorizo and grilled green peppers with alioli on flute bread	
Flauta de Lomo Adobado (1, 3)	5.95
Pork loin in adobo served with pimiento padrón and smoke paprika alioli on flute bread	

Extras

Bread / large (1a) (GF Available)	1.50/ 3.00
Alioli / Black garlic Alioli (3)	1.00
Extra Oil / Extra Balsamic (12)	75p
Olive Oil Torta (1a, 8b, 11)	80p

(v) suitable for vegetarians **Gluten free** option is available for dishes. **Some of our dishes may contain bones.**

Allergens Guide 1.Cereals containing gluten(a.wheat;b.rye;c.barley;d.oats)2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts(a.walnuts;b.almonds;c.pine nuts)9.Celery 10.Mustard 11.Sesame seeds 12.S02 & Sulphites 13.Lupin 14.Molluscs

Mariscos (Seafood)

Viera (7,12,14)	9.95
Seared scallops, cream sauce, topped with crispy jamon & breadcrumbs	
Chipirones a la Plancha (14)	7.25
Baby squid grilled with garlic & parsley oil.	
Calamares Rabas a la Andaluza (3, 7, 14)	7.50
Strips of squid in seasoned flour, with lemon and black garlic alioli	
Puntillas (3, 14)	6.95
Deep fried baby squid in seasoned flour with lemon and black garlic alioli	
Brochetas de Gambas pil pil (2)	8.75
Pan fried prawns with garlic & chilli oil	
Gambas Rebozadas (2, 3)	8.75
Deep fried prawns in batter served with black garlic alioli	
Chanquetes (3, 4, 7)	5.50
Flour dusted deep fried whitebait served with sea salt and lemon with alioli on the side	
Bacalao Rebozado (3, 4, 12)	7.65
Deep fried cod pieces in batter with tartare sauce on the side	
Arroz Negro (2, 3, 4, 12, 14)	8.50
Black squid ink rice with grilled baby squid and alioli with crispy spinach	

Verdura (Vegetarian)

Berenjena con Hummus (11)	5.95
Aubergine tempura with hummus dip	
Caldereta de Garbanzos Morunos (12)	5.75
Chickpea stew of Mediterranean vegetables with Moroccan spices	
Tortilla Española (3)	5.25
Traditional potato & onion omelette	
Tortilla Port House (3,7)	5.75
Potato & onion omelette with spinach, mushrooms & goats cheese	

Esparragos (3)	5.50
Grilled Asparagus with Alioli	
Setas con Huevo de Pato (3, 7)	7.50
Seasonal wild mushrooms, onions & garlic, pan fried and tossed in a whole duck egg yolk	
Escalivada	6.25
Grilled mixed vegetables with a Honey & Lemon dressing	
Espinaca Catalanas con Queso de Cabra (7, 8c, 12)	6.50
Spinach, PX sherry soaked raisins, pine nuts and red onion topped with warm goats cheese	
Catalan Canelon de Espinaca (3, 7, 9)	7.95
Catalan style cannelloni with spinach, ricotta and tomato sauce	
Tetilla Templada (3, 7)	5.95
Deep fried Tetilla cheese and honey	
Piquillos rellenos con Espinaca (3, 7, 9, 12)	8.50
Two Piquillo pepper filled with spinach & shallot cream cheese served with a piquillo sauce	
Coliflor Rebozada (3)	5.65
Battered cauliflower florets served with black garlic alioli	

Carne (Meat)

Albondigas (3, 7, 9)	7.95
Pork meatball in a rich tomato sauce	
Carrillada de Ternera (7, 9, 12)	9.95
Slow cooked beef cheeks with mashed potato red onion and peppers	
Pollo al Ajillo (12)	5.75
Chicken thigh cooked with garlic parsley & white wine	
Pintxo Morunos	5.75
Skewered chicken thigh meat marinated in smoked paprika & oregano	
Franco Piri Piri (12)	6.75
Chicken wings in garlic & piri piri seasoning	
Arroz Portuguese (3)	7.25
Rice dish with chorizo, onions & peppers. Served with a fried egg on top	
Pancetta con Membrillo Alioli (3)	6.25
Seared pork belly served with quince alioli	

Txistorras	5.25
Chargrilled Navarran chorizo sausages	
Chorizo al Vino (12)	8.95
Chorizo cooked with onions and our house Rioja	
Garbanzos con Chorizo (7, 12)	6.50
Chickpeas with chorizo, garlic, paprika, piquillo peppers & parsley.	
Caldereta de Cordero (12)	8.75
Slow cooked lamb and vegetable stew.	
Confitado de Pato	9.95
Slow cooked confit duck leg with a quince sauce	
Chuletas de Cordero (7, 11, 12)	11.00
Lamb chops served with heirloom tomato with red onion salad.	
Catalan Canelon de Pato (3, 7, 12)	8.75
Catalan style cannelloni with slow cooked duck and vegetables topped with Manchego cheese	
Solomillo Iberico (7)	9.95
Grilled Iberian pork Solomillo served with mash potatoes and a mushroom cream sauce	
Manchego Burger (1, 3, 7, 12)	6.50
Mini pork burger with Manchego sauce & crispy onions	
Tres Bocadillos (1, 3, 7, 9, 12)	10.95
3 slider buns with pulled brisket & pickled red onions, Piri-Piri chicken & aioli, mini pork burger & Manchego sauce	

Patatas (Potatoes)

Patatas Bravas con alioli (3, 12)	4.95
Deep fried potatoes with fiery tomato sauce & alioli	
Patatas con Huevos rotos , Jamon y (3)	7.95
Pimientos de Padron	
Deep fried potatoes with fried egg, serrano ham & Padron peppers	
Papas Arrugadas (8b, 12)	5.75
Salted Canarian wrinkled potatoes with a mojo sauce of garlic, chilli & Almonds	

Ⓢ suitable for vegetarians **Gluten free** option is available for dishes. **Some of our dishes may contain bones.**

Allergens Guide 1.Cereals containing gluten(a.wheat;b.rye;c.barley;d.oats)2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts(a.walnuts;b.almonds;c.pine nuts)9.Celery 10.Mustard 11.Sesame seeds 12.S02 & Sulphites 13.Lupin 14.Molluscs