

Tapeo & Wine Menu

Picoteo & Pan

- **Almendras Fritas** - Marcona Almonds sautéed with EVOO & Sea Salt **£2.50 V**
- **Aceitunas** - Camporreal Olives **£2.00 V**
- **Papas Fritas de la Casa** - Homemade Crisps with Sea Salt & Paprika **£1.50 V**
- **Pan de Hogaza** – Sourdough Bread with EVOO **£2.00 V**
- **Pan con Tomate** – Toasted Bread with rubbed Tomato, Garlic and EVOO **£2.50 V**
- **Pan con Allioli** – Slightly toasted bread with Allioli Gratin **£3.50 V**

Charcuteria

- **Cured Meats**
 - **Selección de Embutidos** – A selection of Cured Meats from El Bierzo **£10.20**
 - **Cecina** – Cured Beef from León with EVOO and Marcona Almonds **£8.60 GF**
 - **Jamón de Bellota Puro D.O.** – 100% Ibérico Bellota Ham, Guijuelo D.O. **£15.50 GF**
- **Cheese**
 - **Selección de Quesos** – A Selection of Spanish Cheeses **£10.20**
 - **Queso Curado de Oveja** – Unpasteurised Ewe's milk Cheese from La Mancha with EVOO **£7.10**
- **Fish**
 - **Selección del Mar** – A Selection of Air Dried & Marinated Fish **£10.20**
 - **Mojama** – Air Dried Tuna Loin with EVOO **£9.30 GF**

Tapas

- **Vegetables**
 - **Pimientos de Padrón** – Sauteed Padrón Peppers with Sea Salt. **V £4.20**
 - **Tortilla Española** – Classic Spanish Potato Omelette. **V £5.00**
 - **Berenjena Frita**– Aubergine Crisps with Glaze of PX and Honey **V £4.50**
 - **Bravas** – Fried Potatoes with Spicy “Brava” Sauce & Allioli **V £5.00**
 - **Espenat** – Warm Salad of Roasted Peppers, Aubergines & Tomato, drizzled with EVOO & garlic. **V/ GF £4.30**
 - **Ensalada de Tomate y Cebolla** – Beef Tomato & White Sweet Onion Salad **V £4.40**
- **Fish & Seafood**
 - **Croquetas de Bogavante y Gambas** – Lobster & Prawn Croquettes **£8.60**
 - **Calamares Andaluza** – Fresh Fried Squid. **£8.90**
 - **Merluza en Salsa Verde** – Hake in a Rich Garlic and Parsley Sauce. **£7.90**
 - **Pulpo a la Brasa** – Chargrilled Octopus with Spicy Paprika **£12.60**
 - **Gambas al Ajillo** – Garlic & Chilly King Prawns. **£9.50**
 - **Cogollos con Ventresca** – Baby Gem Lettuce Salad with Bonito Tuna Belly **GF £6.20**
 - **Cigala a la Plancha** – Grilled Langoustine (Unit) **GF £12.10**
- **Meat**
 - **Croquetas de Jamón de Bellota** – Ibérico Bellota Ham Croquettes. **£7.60**
 - **Paella Valenciana** –Traditional Valencian Paella with Chicken & Rabbit. **£5.00**
 - **Carrillera de Ibérico**– Braised Pork Ibérico Cheeks in a Rioja Wine Sauce **£6.40**
 - **Albóndigas** – Beef Meatballs in our Homemade/Traditional Spanish Sauce **£6.20**
 - **Chorizo** – Grilled Chorizo from El Bierzo **£4.50**
 - **Conejo al Ajillo** – Fried Rabbit with Garlic & Spring Onions **£5.50**

- **Sartenes**

- **Huevos rotos con Jamón de Bellota** – Crushed Fried Eggs with Fried Potatoes & Bellota Ham **£9.20**
- **Huevos Rotos con Pimientos de Padrón y Chorizo** - Crushed Fried Eggs with Fried Potatoes, Padrón Peppers & Spicy Chorizo **£6.40**

Para compartir o no...

Please allow 30 minutes for these dishes

- **Meloso de Bogavante** –Lobster Meloso Rice **£25.90**
- **Fideuà Negra** –Squid Ink Pasta with Cuttlefish, Prawns and Wet Garlic **£15.80**
- **Suquet de Peix** – Traditional Valencian Fish & Potatoes Stew. **£18.60**
- **Parrillada de Rape y Marisco** – Grilled Monkfish and Seafood. **£22.40**
- **Arroz al Horno** – Traditional Valencian Oven Baked Rice Dish with Pork Ribs, Chicken & Black Pudding GF **£13.50**
- **Lomo de Buey a la Parrilla** – Chargrilled Sirlon Steak 10oz. **£21.50**
- **Secreto Ibérico al PX** – Grilled Secreto Ibérico with a PX glaze. **£16.40**
- **Paletilla de Cordero Lechal** – Slow Roasted Segovian Style Spanish Milk Fed Lamb Shoulder. **£23.50**
- **Arroz de la Huerta** – Vegetarian Paella with Aubergine, Asparagus, Cauliflower & Baby Broad beans V **£10.20**
- **Parrillada de Verduras** – Grilled Aubergine, Courgette, Asparagus, Pepper, Onion & Potato with Romesco Sauce V **£12.00**

Postres

- **Flan de Huevo a la Naranja** – Orange Liquor Flan V **£4.00**
- **Torrija al Vino** – Torrija in a Sweet Rose Wine reduction. V **£4.00**
- **Tarta de Queso Tetilla y Membrillo** – Tetilla & Quince Jelly Cheesecake **£5.00**
- **Churros con Chocolate** –Churros with Spanish Thick Chocolate V **£4.50**
- **Helado de Fresa** – Vanilla ice-cream with Strawberries V **£4.00**
- **Sorbete de Limón** – Lemon Granita V **£3.70**
- **Selección de Quesos** – A Selection of Spanish Cheeses **£10.20**

Menu del Dia £10

Dish of the day and a side salad