

### MADE TO SHARE

We cook our dishes fresh to order and deliver them straight to your table as soon as they are ready. It's best to tuck in and share dishes as they may come at different times.  
Enjoy the true hospitality of Spain!

### PICOTEOS

**ACEITUNAS 3.95**  
Green Gordal Olives, thyme, rosemary

**ALMENDRAS 4.50**  
Lightly salted and roasted almonds

**BOQUERONES 4.50**  
Marinated Cantabrian white anchovies in olive oil

**CHARGRILLED BREAD 3.95**  
Sourdough bread, extra virgin olive oil, balsamic vinegar

**MONTADITOS DE JAMON SERRANO 5.25**  
Sour dough bread, olive oil, tomatoes topped with cured ham

**PAN CON TOMATE 3.95**  
Sour dough bread, fresh tomato, olive oil, red onion, coriander

Please check our daily specials board for more options.

If you have any question on ingredients or need allergy advice please ask a member of the team.

### SEAFOOD TAPAS

**LUBINA 8.50**  
Pan fried Seabass served with vegetable pisto

**FRIED BACALAO 8.50**  
Fried cod served with pumpkin and pea puree

**CALAMARES ANDALUZA 7.95**  
Fresh calamari deep fried and served with aioli

**GAMBAS AL AJILLO 8.95**  
Pan cooked prawns, garlic red chillies, olive oil

**PAELLA DE MARISCO 9.50**  
Traditional Spanish sea food and saffron seasoned rice

**PULPO FRITO 10.95**  
Fried Octopus, smoked potato foam, pimiento powder

**SALMON A LA PLANCHA 8.50**  
Pan fried salmon fillet, avocado & mango tartar

**SCALLOPS 9.95**  
Pan fried scallops, chorizo, caramelised onion, cured manchego foam

**ARROZ NEGRO 9.50**  
Squid ink risotto

### CHARCUTERIA Y QUESOS

**JAMON IBERICO 13.90**  
Ham from grain and acorn-fed iberico black pig, free to roam in the oak forest

**SPANISH CHEESE BOARD 11.95**  
Cured manchego, rosemary manchego (pasteurised ewes milk cheese), Mahon (unpasteurised cow's milk).

**SPANISH CHARCUTERIA BOARD 11.95**  
Jamon de turel, chorizo iberico, salchichon, lomo served with walnuts and picos

**MIX BOARD 17.50**  
Selection of all our cheeses and charcuteria with accompaniment

### MEAT TAPAS

**ALBONDIGAS 6.95**  
Pork and beef mince meatballs in tomato sauce with herbs, garlic, lemon zest

**ARRANCHERA A LA BRASA 7.95**  
Chargrilled beef skirt steak, grilled corn, chimichurri sauce

**CHICKEN MORUNO 6.95**  
Marinated chicken breast cooked in the grill, roasted new potatoes

**CHORIZO A LA PARRILLA 6.50**  
Grilled Spanish sausages, pumpkin puree

**CROQUETAS DE JAMON 6.50**  
Ham croquettes, romesco sauce

**HUEVOS ROTOS 7.50**  
Runny eggs over fried potatoes, onions chorizo

**PORK BELLY 7.50**  
Oven roasted pork belly, potato puree

**PRESA IBERICA 8.95**  
Medium cooked secret cut of Iberian black pig and peas, ginger, cream, chilli

**PULLED LAMB WITH PEDRO XIMENEZ SAUCE 7.50**  
Braised lamb, chardonnay wine, herbs, PX sweet wine sauce

**COSTILLAS 7.50**  
Baby back pork ribs with BBQ sauce

### VEGETARIAN TAPAS

**ASPARAGUS & ZANAHORIA 6.50**  
Pan cooked asparagus and three colour carrots honey drizzle, nut-romesco sauce

**BEETROOT SALAD 6.50**  
Beetroot selection salad with blue cheese and walnut vinaigrette

**CROQUETAS DE SETA 6.50**  
Mushrooms croquettes, tomato, tarragon jam

**HERITAGE SALAD 6.50**  
Heritage Tomato, avocado and mango tartare

**BROCCOLI SALAD 6.50**  
Steamed broccoli served with black olives and capers tapenade

**ESCALIVADA 6.50**  
Sourdough bread topped with escalivada and feta cheese

**PAELLA DE VERDURA 6.50**  
Vegetable paella with asparagus, courgettes, tomato and peppers

**PATATAS BRAVAS 4.95**  
Roughly cut fried potatoes, spicy tomato bravas sauce, aioli sauce

**PIMIENTO PADRON 5.95**  
Pan fried little peppers with sea salt

**TORTILLA CLASSICA 6.50**  
Potato, onion and fresh herbs omelette