



APERITIVO

PEACH, PINEAPPLE AND PADRON MARGARITA		12
RED SANGRIA	Glass	11
	Carafe	22
SPRITZ		11
Aperol / Hugo / Limoncello / Campari		

PARA PICAR

PADRON PEPPERS (vg)		7
Padrón peppers with Halen Môn sea salt		
MIXED OLIVES		6.5
Our own-recipe marinated olives with chilli, lemon, garlic and rosemary		
CATALAN BREAD (vg)		7
Catalan bread with olive oil, garlic and fresh tomato		
CATALAN BREAD WITH SERRANO HAM		9.5
Catalan bread with olive oil, garlic, fresh tomato and jamón serrano		
SOURDOUGH BREAD (vg)		6
Solo bread bakery with olive oil and Pedro Ximénez balsamic		
BIKINI		8
Toasted sandwich with Jamón Serrano, Manchego & truffle butter		
CHICHARRONES		7
Marinated pork belly		

CHARCUTERIE

JAMÓN SERRANO		9
Jamón Serrano 50g with celeriac rémoulade		
CHORIZO IBERICO		9
Chorizo Iberico Bellota served with cornichons		
LA PERAL BLUE CHEESE		10
La Peral cheese with orange blossom honey and crystal bread		
AGED MANCHEGO		11
Aged Manchego served with bittersweet figs with olive torta		
IBERICO JAMÓN		14
36 months aged		
CHARCUTERIE BOARD	Small	14
Jamón Serrano, Manchego, chorizo, blue cheese		
	Large	24
Choose from 2 meats and 2 cheeses from the selection above, served with olive torta, quince jelly, orange blossom honey and cornichons. £5 supplement for Jamón Iberica		

CROQUETTES (2 Units)

JAMÓN IBERICO CROQUETAS		6.5
Our signature croquetas		
PAYOYO CROQUETAS (v)		6.5
Served with olive tapenade and parmesan tuille		
TRUFFLE AND MUSHROOM CROQUETAS (v)		6.5
Served with black garlic alioli		

DESSERTS

TORRIJAS		7
Bite size pieces of torrija - Spanish take on French toast with dulce de leche sauce		
CRÈME CATALAN (v)		9.5
A traditional take on crème brûlée		
CHOCOLATE TART (vg)		9.5
Chocolate tart served with raspberry sorbet, raspberry coulis and freeze dried raspberries		

We recommend three to four dishes per person, allowing you to explore a balance of classic and contemporary tapas.

Our cooking is guided by the seasons, using the best available produce, alongside carefully sourced ingredients from trusted Spanish suppliers. Dishes are intended to arrive as they are ready, encouraging a relaxed and social way of dining.

PARA COMPARTIR

LAMB CHOPS	35
In a red wine and Pedro Ximénez jus with cauliflower purée	
SHORT RIB	25
Beef short rib with ginger glaze and sweet potato purée	
WHOLE SEA BREAM	28
With harissa and preserved lemon butter (may contain small bones)	

FISH & SHELLFISH

CRISPY FRIED BABY SQUID	12
Calamares fritos with black garlic alioli	
OCTOPUS	13
Skewered with potatoes, served with mojo verde	
GAMBAS PIL PIL	12
Tiger prawns with chilli and garlic oil served with sourdough bread	

MEAT

MEATBALLS	9
Homemade meatballs in tomato fritada sauce	
CATALAN CHORIZO	9
Mini Catalan chorizo in a cider reduction	
CHICKEN THIGH	10
Chargrilled harissa chicken thighs with Salsa de Almendras (roasted almond and chilli sauce)	
SIRLOIN STEAK	12
Chargrilled sirloin steak served with chimichurri (served pink)	

VEGETABLES

TOMATO SALAD (v)	8
Heritage tomato salad served with burrata	
TORTILLA (v)	8
Traditional tortilla, served with alioli (prepared fresh: please allow 15 mins)	
PATATAS BRAVAS (v/vg)	9.5
Patatas bravas with spiced tomato fritada sauce and alioli	
TENDERSTEM BROCCOLI (vg)	7
Tenderstem broccoli with romesco sauce and chilli oil	
CAULIFLOWER (v)	7
Chargrilled cauliflower florets with ajo blanco, almond and caper gremolata	

VANILLA BASQUE CHEESECAKE (v)	8.5
Traditional baked cheesecake served with milk chocolate sauce	
TARTA SANTIAGO (v)	9
Almond tart served with Seville orange chantilly cream and summer berry compot	
SELECTION OF ICE CREAMS (v/vg)	6
Selection of ice creams from Cheshire farm ice cream Ask server for today's flavours	



SCAN HERE FOR ALLERGENS



(V) Vegetarian (Vg) Vegan We can offer vegan versions of most of our vegetarian dishes, just ask your server. Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination. All prices are inclusive of VAT. An optional 12.5% service charge will be added to the bill. All tips are fully and fairly distributed amongst our team.