



APERITIVO

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

PARA PICAR

PADRON PEPPERS (vg)		9
Padrón peppers with Halen Môn sea salt		
MIXED OLIVES (vg)		6.5
Our own-recipe marinated olives with chilli, lemon, garlic and rosemary		
CATALAN BREAD (vg)		7.5
Catalan bread with olive oil, garlic and fresh tomato Add Serrano Ham £2.00		
SOURDOUGH BREAD (vg)		6
Solo bread bakery with olive oil and Pedro Ximénez balsamic		
BIKINI		8
Toasted sandwich with Jamón Serrano, Manchego & truffle butter		
CANTABRIAN ANCHOVIES ON BRIOCHE		12
With whipped Torta de Barros cheese		

CHARCUTERIE

JAMÓN SERRANO		9
Jamón Serrano 50g with celeriac rémoulade		
CHORIZO IBÉRICO		9
Chorizo ibérico 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		
JAMÓN IBÉRICO BELLOTA		14
36 months aged		
CHARCUTERIE BOARD	Small	14
Jamón Serrano, Manchego, Chorizo, La Peral blue cheese		
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 Ibérico Bellota	Large	24

CROQUETAS

(2 Units)

JAMÓN IBÉRICO CROQUETAS	6.5
Jamón butter and crispy serrano ham	
PAYOYO CROQUETAS (v)	6.5
Olive tapenade and parmesan tuille	
PRAWN AND SQUID CROQUETAS	6.5
Bilbaina sauce, lemon and dill gel	

PARA COMPARTIR

TOMAHAWK (1KG)	70
Thick cut bone-in Rib eye with chimmichurri (please allow up to 45 minutes)	
PRESA IBÉRICA PORK NECK	25
Sobrasada, Smoked chilli oil and Sherry infused raisins	
WHOLE SEA BREAM	28
With harissa and preserved lemon butter (may contain small bones)	

FISH & SHELLFISH

CALAMARES FRITOS	12
Crispy fried baby squid with lemon alioli	
OCTOPUS	14
Served with potatoes, mojo verde and romesco	
GAMBAS PIL PIL	15
Tiger prawns with chilli and garlic oil served with sourdough bread	
VALENCIAN SHELLFISH RICE	12
With tempura cod cheeks & lemon alioli	

MEAT

MEATBALLS	9
Homemade meatballs in tomato fritada sauce	
CATALAN CHORIZO	9
Mini Catalan chorizo in a cider reduction	
CHICKEN THIGHS	11
Chargrilled harissa chicken thighs with Salsa de Almendras (roasted almond and chilli sauce)	
BEEF SHORT RIB	20
Beef short rib with ginger glaze and sweet potato purée	
CHICHARRONES	8
Pork belly bites with lime and coriander dressing	

VEGETABLES

TOMATO CARPACCIO	9
With burrata and tomato vinaigrette	
TORTILLA (v)	
(prepared fresh: please allow 15 mins)	
Traditional with alioli (v)	9
Chorizo and manchego tortilla with chorizo alioli	11
PATATAS BRAVAS (v/vg)	9.5
Patatas bravas with spiced tomato fritada sauce and alioli	
TENDERSTEM BROCCOLI (vg)	8.5
Tenderstem broccoli with garlic and chilli	
CAULIFLOWER (vg)	9
Chargrilled cauliflower florets with ajo blanco, almond and caper gremolata	

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.



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.