

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.



APERITIVO

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

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		
SOUDOUGH BREAD (vg)		6
Solo bread bakery with olive oil and Pedro Ximénez balsamic		
BIKINI		8
Toasted sandwich with Jamón Serrano, Manchego and truffle butter		

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 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	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 Ibérico Bellota

CROQUETAS

(2 Units)

JAMÓN IBÉRICO CROQUETAS	6.5
Jamón butter and crispy serrano ham	
CHICKEN CROQUETAS	6.5
Mustard Alioli and crispy chicken skin	
TRUFFLE AND MUSHROOM CROQUETAS (v)	6.5
Black garlic alioli	

DESSERT

STICKY TOFFEE PUDDING (v)	7
Sticky date cake with Pedro Ximénez toffee sauce	
CRÈME CATALAN (v)	9.5
A traditional take on crème brûlée	
CHOCOLATE TART (vg)	9.5
Raspberry sorbet, raspberry coulis and freeze dried raspberries	

PARA COMPARTIR

TOMAHAWK (1KG)	70
Thick cut bone-in Rib eye with Rioja jus/Pedro ximenez peppercorn (please allow up to 45 minutes)	
PRESA IBÉRICA PORK NECK	25
Sobrasada, smoked chilli oil and sherry infused raisins	
WHOLE SEA BREAM	28
Harissa and preserved lemon butter (may contain small bones)	

FISH & SHELLFISH

CALAMARES FRITOS	12
Crispy fried baby squid with lemon alioli	
OCTOPUS	14
Potatoes, mojo verde and romesco	
GAMBAS PIL PIL	15
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 THIGHS	11
Chargrilled harissa chicken thighs with Salsa de Almendras (roasted almond and chilli sauce)	
BEEF SHORT RIB	20
Ginger glaze and sweet potato purée	
CHICHARRONES	8
Pork belly bites with lime and coriander dressing	

VEGETABLES

TORTILLA	
(prepared fresh: please allow 15 mins)	
Traditional with alioli (v)	9
Chorizo and manchego tortilla with chorizo alioli	11
PATATAS BRAVAS (v/vg)	9
Crispy potatoes with spiced fritada sauce and alioli	
TENDERSTEM BROCCOLI (vg)	9
Garlic and chilli	
SWEET POTATO (v)	9
Miso glazed sweet potato, with mango yoghurt and balsamic reduction	
FIELD MUSHROOMS (v)	9
Homemade crisps and mushroom emulsion	

VANILLA BASQUE CHEESECAKE (v)	8.5
Traditional baked cheesecake served with milk chocolate sauce	
TARTA SANTIAGO (v)	6.5
Almond tart served with Seville orange chantilly cream and summer berry compote	
SELECTION OF ICE CREAMS (v/vg)	6.5
Selection of ice creams from Cheshire Farm ice cream	



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.