

Choose 3 to 4 tapas dishes per person and NO main course

OR

Choose 1-2 tapas dishes per person and a Main course

### TRADITIONAL TAPAS

<b>IBERIAN HAM 100% ACORN FEED "5 JOTAS SANCHEZ ROMERO CARVAJAL", PICOS BREAD</b>	<b>£25.75</b>
Jamon de bellota ibérico 100% "5 jotas sanchez romero carvajal" con picos	
<b>TRADITIONALLY CURED CHORIZO FROM LA RIOJA</b>	<b>£ 12.50</b>
Chorizo casero riojano	
<b>GARLIC AND CHILLI PRAWNS</b>	<b>£ 12.25</b>
Gambas a la plancha	
<b>FLAME GRILLED SPANISH OCTOPUS, POTATO &amp; CAULIFLOWER SMOOTH PUREE</b>	<b>£ 13.00</b>
Pulpo a la brasa, parmentier de patata y coliflor, aceite de pimentón	
<b>OUR FAMOUS IBERICO HAM CROQUETTES</b>	<b>£ 7.75</b>
Nuestras famosas croquetas de jamón ibérico	
<b>GRILLED LAMB CUTLETS, THYME &amp; SPINACH MASHED POTATOES</b>	<b>£ 12.50</b>
Chuletillas de cordero a la parrilla, patata chafada con espinacas	

### OUR CHEF'S SIGNATURE TAPAS

#### COLD TAPAS

<b>SPANISH BABY ANCHOVIES MARINATED IN SHERRY VINEGAR, CUCUMBER, SPRING ONIONS</b>	<b>£ 7.75</b>
Boquerones en vinagre de jerez, pepino y cebolleta	
<b>RADICCHIO, RED ENDIVES, APPLE AND LA PERAL CHEESE SALAD</b>	<b>V £ 8.50</b>
Ensalada de radicchio, endivias rojas, manzana y queso La Peral	
<b>ARTICHOKE CARPACCIO, FOIE GRAS SHAVINGS, APPLE VINEGAR</b>	<b>£ 8.75</b>
Carpaccio de alcachofas, foie gras, vinagre de manzana	
<b>SQUID INK BREAD TOASTED WITH CRAB, SORREL &amp; YUZU MAYO</b>	<b>£ 8.50</b>
Tostas de pan de tinta de calamar, cangrejo, acederas y mayo de yuzu	
<b>TUNA TARTAR (YELLOWFIN), GRAPEFRUIT &amp; SEAWEED</b>	<b>£ 12.50</b>
Tartar de atún, pomelo, algas	
<b>"8 HOURS ROASTED TOMATOES" IN SWEET OLOROSO SHERRY, BASIL, LIME &amp; LA PERAL CHEESE</b>	<b>V £ 9.75</b>
Tomates asados "8 horas" en oloroso dulce, albahaca, lima y crema de queso la peral	
<b>SWEET HERITAGE CARROTS, SMOKED AUBERGINE PUREE, MACADAMIA PESTO</b>	<b>V £ 8.50</b>
Zanahorias heritage asadas, puré ahumado de berenjena, pesto de macadamia	

#### HOT TAPAS

<b>SPANISH OMELETTE WITH PERIGORD WINTER TRUFFLE</b>	<b>V £12.00</b>
Tortilla española con trufa de invierno perigord	
<b>WAGYU BEEF MINI BURGERS (FINCA SANTA ROSALIA, BURGOS)</b>	<b>(unit) £ 4.25</b>
Mini hamburguesa de vaca wagyu, ( Finca Santa Rosalia, Burgos)	
<b>SPICY PATATAS BRAVAS</b>	<b>V £ 8.75</b>
Spicy patatas bravas new way	
<b>ROASTED BONE MARROW, VEAL JUS &amp; SPICY BRAVA SAUCE TOASTS</b>	<b>£ 9.50</b>
Tuétano asado con jugo de ternera, tostas bravas	

## MAIN COURSES

### MEAT

<b>OXTAIL CARAMELISED IN RED WINE, POTATO CREAM, JERUSALEM ARTICHOKES</b>	<b>£26.50</b>
Rabo de toro caramelizado en vino tinto, crema de patata, alcachofas de Jerusalem	
<b>FLAME GRILLED PLUMA IBERICA (FINEST CUT FROM SPANISH ICONIC PIGS), ROASTED PINEAPPLE &amp; DATES</b>	<b>£ 27.00</b>
Pluma ibérica a la brasa, piña asada y dátiles	
<b>TRADITIONAL RABBIT CASSEROLE, SHERRY WINE, ROSEMARY AND SPRING VEGETABLES</b>	<b>£ 24.50</b>
Guiso de conejo, fino, romero y verduras de primavera	
<b>BLACK GOLDEN ANGUS SIRLOIN, GALICEAN ROASTED POTATOES, SECRET SAUCE, GIROLLE MUSHROOMS</b>	<b>£ 32.00</b>
Black golden Angus entrecote, patata gallega asada, salsa secreta, rebozuelos	

### FISH

<b>COD FISH COOKED IN PARSLEY &amp; MANZANILLA SHERRY, KALE, SALSIFY, MUSSELS</b>	<b>£ 25.50</b>
Lomo de bacalao en salsa verde de manzanilla, kale, salsify, mejillones	
<b>GRILLED MONKFISH WITH SPANISH CALCOT ONIONS, ROMESCU SAUCE &amp; TURNIP</b>	<b>£26.50</b>
Rape asado con calcots, romesco y nabo	
<b>CORNISH WILD TURBOT ROASTED WITH OLIVES, ROMANESCO, BASQUE VINAIGRETTE</b>	<b>£ 29.00</b>
Rosaballo salvaje asado a la espalda con aceitunas, romanESCO	

### VEGETARIAN

<b>SWEET HERITAGE CARROTS, SMOKED AUBERGINE PUREE, MACADAMIA PESTO</b>	<b>V £ 8.50</b>
Zanahorias heritage asadas, puré ahumado de berenjena, pesto de macadamia	

### SIDE ORDERS

<b>GALICIAN PADRON PEPPERS / Pimientos de padrón</b>	<b>V £6.50</b>
<b>SAUTEED SPINACH, RAISINS AND PINENUTS / Espinacas salteadas, pasas y piñones</b>	<b>V £ 4.50</b>
<b>GREEN LEAVES SALAD / Ensalada verde</b>	<b>V £ 5.50</b>