



CAMBIO DE TERCIO

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

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



PAELLA MIXTA

£19.00 per person (Minimum 2 people)

Served Everyday Lunch Only - Allow 30 minutes

ILLA RIU ORGANIC BOMBA RICE FROM TARRAGONA
SPANISH SAFFRON FROM LA MANCHA
FREE RANGE CHICKEN
CONFIT ARTICHOKE
IBÉRICO TOMATOES
MANGE TOUT
PRAWNS

SPECIALTY TAPAS

OUR FAMOUS IBERICO HAM CROQUETTES Nuestras famosas croquetas de jamon iberico	7.75
CRISPY SALMON NIGIRI-CROQUETA (5 PIECES) Nigiri-croquetas de salmón (5 piezas)	15.00
“8 HOURS ROASTED TOMATOES” IN SWEET OLOROSO SHERRY, BASIL, LIME & LA PERAL CHEESE Tomates asados “8 horas” en oloroso dulce, albahaca, lima y crema de queso la peral	V 12.50
SPICY PATATAS BRAVAS NEW WAY Las nuevas patatas bravas	V 8.75
IBERIAN HAM 100% ACORN FEED “5 JOTAS SANCHEZ ROMERO CARVAJAL” PICOS BREAD Jamon de bellota iberico 100% “5 jotas sanchez romero carvajal” con picos	28.00
CATALAN STYLE TOASTED BREAD, TOMATO “DE PENJAR” OLIVE OIL Pan tumaca con tomate “de penjar”	3.75
GALICIAN OCTOPUS 120G, POTATO & CAULIFLOWER PUREE, SWEET PAPRIKA Pulpo gallego, crema de patatas y coliflor, pimenton dulce	£19.00

RAW TAPAS

SPANISH BABY ANCHOVIES MARINATED IN VINEGAR, AJÍ AMARILLO SAUCE, CRISPY CORN Boquerones en vinagre con crema de ají amarillo	12.00
TUNA TARTAR “AJO BLANCO” (MALAGA’S FAMOUS ALMOND SAUCE) Tartar de atún y ajo blanco	12.50

FISH TAPAS

RAZOR CLAMS “A LA PLANCHA”, GARLIC-PARSLEY OLIVE OIL Navajas a la plancha	9.75
CUTTLEFISH “MEATBALLS” CASSEROLE Albondigas de sepia	12.50
WHOLE SEA BASS FRIED “ANDALUCIAN” STYLE WITH KIMCHI AND LIME MAYO Lubina frita a la Andalusia con salsa kimchi y mayo de Lima	16.50
GARLIC AND CHILLI PRAWNS Gambas al ajillo	12.25

VEG TAPAS

SWEET HERITAGE CARROTS, SMOKED AUBERGINE PURÉE, MACADAMIA PESTO Zanahorias heritage asadas, pure ahumado de berenjena, pesto de macadamia	V 11.50
SALAD OF BLOOD ORANGE, KALE, RHUBARB AND GOATS CURD Ensalada de naranja sangina, kale, ruibarbo y requeson de cabra	V 8.50
GALICIAN PADRON PEPPERS Pimientos del padron	V 6.50

MEAT TAPAS

SPANISH OMELETTE WITH IBERIAN CHORIZO RAGOUT Tortilla española con ragout de chorizo	7.50
FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & CHARD Pluma ibérica a la brasa, piña asada y acelgas	13.00
MINI ANGUS BEEF BURGER WITH DELICIOUS “SECRET SAUCE” Mini hamburguesa de vaca Angus con nuestra salsa secreta	each 4.25

MAIN DISHES

GRILLED LAMB CUTLETS, THYME & SPINACH MASHED POTATOES Chuletilas de cordero a la parrila, patata chafada con espinacas	27.50
GALICIAN COW RIB, GRILLED WITH ROASTED POTATOES AND SECRET SAUCE 500G Chuleton de vaca gallega, patatas asadas, salsa secreta	33.00
OXTAIL CAMELISED IN RED WINE, COLOMBIAN TAMARILLO & POTATO PURÉE Rabo de toro al vino tinto, tamarillo y puré de patata	26.50
FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & CHARD Pluma ibérica a la brasa, piña asada y acelgas	27.00
GRILLED SCALLOPS & SQUID, INK VINAIGRETTE, HERITAGE TOMATOES Vieiras y calamar a la plancha, vinagreta de tinta, tomates heritage	26.00
HALIBUT “A LA PLANCHA” WITH RISOTTO OF SEAWEED, PARMESAN & CHILLI Fletán negro “a la plancha” con risotto de algas, parmesano y guindilla	26.50
SUPREME OF SEA BASS, WITH FENNEL, TOMATO, AND COCKLES Suprema de lubina con hinojo, tomate y berberechos	24.50

DESSERTS

HOT CHOCOLATE & CHURROS PASTRIES Chocolate con churros	7.50
CHOCOLATE-COCONUT-YUZU Chocolate-coco-yuzu	NEW 7.50
MANCHEGO SOFT CHEESECAKE WITH SMOKED MILK ICE CREAM Tarta ligera de queso manchego con helado de leche ahumada	7.50
WHITE CHOCOLATE GANACHE, ROAST PISTACHIO, PASSION FRUIT, GINGER ICE CREAM Ganache de chocolate blanco, pistachio tostado, fruta de la pasión, helado de gengibre	7.50
CAÑAREJAL DELICIOUS & CREAMY SHEEP’S CHEESE FROM VALLADOLID WITH QUINCE & CRACKERS Queso cremoso Cañarejal, oveja, Valladolid con membrillo y pan de pipas	7.50
HOMEMADE ICE CREAM BUBBLE GUM • RASPBERRY • LEMON-THYME GINGER • CHOCOLATE • VANILLA • STRAWBERRY Helados caseros - Chicle · Frambuesa · Tomillo limonero · Jengibre · Chocolate · Vainilla · Fresa	(per scoop) 3.25