



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

CLASSIC TAPAS

IBERIAN HAM 100% ACORN FEED "5 JOTAS SANCHEZ ROMERO CARVAJAL"		28.00
Jamón de bellota ibérico 100% "5 jotás Sánchez Romero Carvajal"		
ARTISAN THIN CRISP BREAD, "PAN DE CRISTAL", TOMATO & OLIVE OIL	NEW V	5.00
Pan de cristal con tomate		
OUR FAMOUS IBERICO HAM CROQUETTES		7.75
Nuestras famosas croquetas de jamón ibérico		
SPICY PATATAS BRAVAS NEW WAY	V	8.75
Las nuevas patatas bravas		
GALICIAN OCTOPUS 120G, POTATO & CAULIFLOWER PUREE, SWEET PAPRIKA		£19.00
Pulpo gallego, crema de patatas y coliflor, pimentón dulce		
RAZOR CLAMS "A LA PLANCHA", GARLIC-PARSLEY OLIVE OIL		9.75
Navajas a la plancha		
GARLIC AND CHILLI PRAWNS		12.25
Gambas al ajillo		
GREEN ASPARAGUS ROASTED WITH CATALAN ROMESCO SAUCE & HAZELNUT VINAIGRETTE	V	10.75
Espárragos verdes asados con romesco y vinagreta de avellanas		
SALAD OF CATALAN HERITAGE TOMATOES, GOATS CURD, STRAWBERRIES & BABY BASIL	V	8.50
Ensalada de tomates Heritage, requesón de cabra, fresas y albahaca		
GALICIAN PADRON PEPPERS	V	6.50
Pimientos del padron		

SIGNATURE TAPAS

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
SEA BASS, CUCUMBER, WAKAME SEAWEED TARTAR Tartar de lubina, pepino y alga wakame	NEW	13.50
SPANISH OMELETTE WITH SPRING BLACK TRUFFLE Tortilla española con trufa negra de primavera	V	16.00
SWEET HERITAGE CARROTS, SMOKED AUBERGINE PURÉE, MACADAMIA PESTO Zanahorias heritage asadas, pure ahumado de berenjena, pesto de macadamia	V	11.50
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" & PAN BRIOCHE Mini hamburguesa de vaca Angus con nuestra salsa secreta y pan de brioche		each 4.25

MAIN DISHES

GRILLED LAMB CUTLETS, BRAISED SALSIFY & LAMB SWEETBREADS Chuletillas de Cordero a la parrilla con salsifi y mollejas	28.00
GALICIAN COW RIB, GRILLED WITH ROASTED POTATOES AND SECRET SAUCE 500G Chuleton de vaca gallega, patatas asadas, salsa secreta	33.00
OXTAIL CARAMELISED IN RED WINE, HERITAGE PURPLE CARROT, SPANISH BLACK GARLIC, BRAISED SHALLOTS Rabo de toro caramelizado al vino tinto, heritage zanahoria morada, ajo negro y chalotas	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" GRILLED BABY GEM LETTUCE, YORKSHIRE PEAS Fletan negro a la plancha con lechuga asada y guisantes de Yorkshire	26.50
WILD CORNISH TURBOT, YORKSHIRE BROAD BEANS & WHITE ASPARAGUS, BABY LEEKS COOKED IN SHERRY, CHARRED BABY LEEKS Rodaballo salvaje de Cornwall, Guiso de habas, espárragos blancos y fino, puerros baby asados	28.00

DESSERTS

HOT CHOCOLATE & CHURROS PASTRIES Chocolate con churros	7.50
CHAMPAGNE MANGO, FROZEN COCONUT-YUZU CUSTARD, RASPBERRY SNOW Champagne mango, crema helada de coco-yuzu, nieve de frambuesa	NEW 7.50
SOFT IDIAZABAL CHEESECAKE WITH MILK ICE CREAM Tarta ligera de queso idiazabal con helado de leche	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