

DESSERTS

**WHITE CHOCOLATE GANACHE, ROAST PISTACHIO,
PASSION FRUIT, GINGER ICE CREAM** £7.50

Ganache de chocolate blanco, pistachio tostado, fruta de la pasión,
helado de jengibre

JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA *Glass (100ml)*
£12.00

SPANISH BREAD PUDDING, COCONUT ICE CREAM £7.50

Torrija de pan brioche , helado de coco

JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA *Glass (100ml)*
£12.00

**PEAR COOKED IN RED WINE, CINNAMON MOUSSE,
WINE ICE CREAM** £7.50

Peras al vino tinto, mouse de canela, helado de vino

JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA *Glass (100ml)*
£12.00

BROKEN LEMON TART £7.50

Tarta de limón rota

JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA *Glass (100ml)*
£12.00

HOT CHOCOLATE & CHURROS PASTRIES £7.50

Chocolate con churros

NOE (PEDRO XIMENEZ) *Glass (100ml)*
£7.50

**CAÑAREJAL DELICIOUS & CREAMY SHEEP'S CHEESE
FROM VALLADOLID WITH QUINCE & CRACKERS** £7.50

Queso cremoso Cañarejal, oveja, Valladolid con membrillo y pan de pipas

DELGADO ZULETA CREAM *Glass (100ml)*
£6.00

HOMEMADE ICE CREAM (per scoop) £3.25

**BUBBLE GUM • RASPBERRY • LEMON-THYME
GINGER • CHOCOLATE • VANILLA**

Helados caseros

Chicle · Frambuesa · Tomillo limonero
Jengibre · Chocolate · Vainilla

NOE (PEDRO XIMENEZ) *Glass (100ml)*
£7.50

SPECIAL COFFEES

CARAJILLO £5.50

Double espresso & 12 year old brandy

BAILEYS & DOUBLE ESPRESSO £5.75

IRISH COFFEE £8.75

Double espresso, whisky & cream

CAFÉ ESCOCÉS £8.75

Double espresso, whisky & vanilla ice cream

ESPRESSO MARTINI £10.50

Espresso, coffee liqueur & Grey Goose vodka



CAMBIO DE TERCIO

SET LUNCH

Mon - Fri noon - 2.30pm

£16.75 (Two courses)

£19.75 (Three courses)

Sat - Sun noon - 3pm

£18.75 (Two courses)

£21.75 (Three courses)

HEAD CHEF
Alberto Criado

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

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

CLASSIC TAPAS

ARTICHOKE SALAD WITH FOIE GRAS, JAMÓN IBÉRICO Y ESCABECHE £9.50
Alcachofas en escabeche, foie, jamón ibérico

IBERIAN HAM 100% ACORN FEED "5 JOTAS SANCHEZ ROMERO CARVAJAL" PICOS BREAD £25.75
Jamón de bellota ibérico 100% "5 jotas sanchez romero carvajal" con picos

CATALAN STYLE TOASTED BREAD, TOMATO "DE PENJAR" OLIVE OIL £3.75
Pan tumaca con tomate "de penjar"

GALICIAN BABY ANCHOVIES MARINATED IN SHERRY VINEGAR & OLIVE OIL, AVOCADO, SPRING ONION £8.25
Boquerones en vinagre de jerez, aguacate y cebolleta

CAÑAREJAL CREAMY SHEEP'S CHEESE FROM VALLADOLID, QUINCE JAM V £8.25
Queso Cañarejal cremoso de oveja con membrillo (Valladolid)

OUR FAMOUS IBERICO HAM CROQUETTES £7.75
Nuestras famosas croquetas de jamón ibérico

VEG TAPAS

ROASTED PUMPKIN, GOAT'S CURD, KALE AND MANDARIN SALAD V £7.75
Ensalada de calabaza asada, cuajada de cabra, kale y mandarina

CEP MUSHROOMS CARPACCIO, PINE NUTS CREAM, WATER CRESS SALAD V £7.75
Carpaccio de boletus, crema de piñones y ensalada de berros

SPICY PATATAS BRAVAS NEW WAY V £8.75
Las nuevas patatas bravas

SWEET HERITAGE CARROTS, SMOKED AUBERGINE PURÉE, MACADAMIA PESTO V £8.50
Zanahorias heritage asadas, pure ahumado de berenjena, pesto de macadamia

SPANISH OMELETTE WITH SUMMER TRUFFLE V £12.00
Tortilla española con trufa de verano

"8 HOURS ROASTED TOMATOES" IN SWEET OLOROSO SHERRY, BASIL, LIME & LA PERAL CHEESE V £9.75
Tomates asados "8 horas" en oloroso dulce, albahaca, lima y crema de queso la peral

GALICIAN PADRON PEPPERS V £6.50
Pimientos del padron

MEAT TAPAS

ROAST GROUSE, PLUMS, AUTUMN VEGETABLES, £14.50
Perdiz roja asada con ciruelas y verduras de otoño

GRILLED LAMB CUTLETS, THYME & SPINACH MASHED POTATOES £12.50
Chuletillas de cordero a la parrilla, patata chafada con espinacas

FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & PRUNES IN SHERRY BRANDY £13.00
Pluma ibérica a la brasa, piña asada y ciruelas borrachas

OXTAIL CARAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH, BEETROOT £13.00
Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, remolacha

MINI WAGYU BEEF BURGER (MEAT FROM FINICA SANTA ROSALIA, BURGOS), SECRET SAUCE £4.25
Mini hamburguesa de vaca wagyu (Finca Santa Rosalía, Burgos), salsa secreta

FISH TAPAS

RED MULLET WITH BABY SQUID AND SHELLFISH SAUCE £11.50
Salmonetes con chipirones y salsa de marisco

SALMON TARTAR, WAKAME SEAWEED, GRAPEFRUIT £7.50
Tartar de salmón con alga wakame y pomelo

MINI "BLACK PIZZA" BEST TOMATO SAUCE, MARINATED COD, SMOKE SARDINE, GUINDILLA £9.50
Mini pizza negra con bacalao, sardina ahumada y guindilla

WHOLE SEA BASS FRIED "ANDALUCIAN" STYLE WITH KIMCHI AND LIME MAYO £14.50
Lubina frita a la Andalucía con salsa kimchi y mayo de Lima

CORNISH WILD TURBOT ROASTED WITH KUMATO TOMATOES, BLACK OLIVES & QUINCE £14.50
Rodaballo salvaje asado con tomates kumato, aceitunas negras y membrillo

GRILLED SCOTTISH SCALLOPS AND CUTTLEFISH, INK VINAIGRETTE & BRUSSELS SPROUTS £14.00
Vieiras y sepia a la plancha, vinagreta de su tinta, coles de Bruselas

FLAME GRILLED SPANISH OCTOPUS, POTATO & CAULIFLOWER SMOOTH PUREE £13.00
Pulpo a la brasa, parmentier de patata y coliflor, aceite de pimentón

GARLIC AND CHILLI PRAWNS £12.25
Gambas al ajillo

MAIN DISHES

ROAST GROUSE, PLUMS, AUTUMN VEGETABLES, £28.00
Perdiz roja asada con ciruelas y verduras de otoño

CORNISH WILD TURBOT ROASTED WITH KUMATO TOMATOES, BLACK OLIVES & QUINCE £26.00
Rodaballo salvaje asado con tomates kumato, aceitunas negras y membrillo

GRILLED SCOTTISH SCALLOPS AND CUTTLEFISH, INK VINAIGRETTE & BRUSSELS SPROUTS £26.00
Vieiras y sepia a la plancha, vinagreta de su tinta, coles de Bruselas

OXTAIL CARAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH, BEETROOT £26.50
Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, remolacha

FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & PRUNES IN SHERRY BRANDY £27.00
Pluma ibérica a la brasa, piña asada y ciruelas borrachas

RED MULLET WITH BABY SQUID AND SHELLFISH SAUCE £26.00
Salmonetes con chipirones y salsa de marisco