

## 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 genjibre

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, mousse 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

**IBERIAN HAM 100% ACORN FEED "5 JOTAS SANCHEZ ROMERO CARVAJAL" PICOS BREAD** £25.75

Jamon de bellota iberico 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 jamon iberico

## VEG TAPAS

**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 espanola 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

**SPICY CHICKEN WINGS (OFF THE BONE ) BLACK GARLIC, CHICKEN SAUCE, GRILLED SPRING ONIONS** £9.50

Alitas de pollo picantes (sin hueso) con ajo negro, su jugo, cebolletas asadas

**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** £13.00

Pineapple & Prunes in Sherry Brandy

**OXTAIL CARAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH, BEETROOT** £13.00

Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, remolacha

## FISH TAPAS

**SALMON TARTAR, WAKAME SEAWEEED, GRAPEFRUIT** £7.50

Tartar de salmon 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

**RED TUNA MINI-BURGER, KIMCHI SAUCE** (each) £4.50

Mini burger de atún rojo con salsa kimchi

**WHOLE SEA BASS FRIED "ANDALUCIAN" STYLE WITH KIMCHI AND LIME MAYO** £14.50

Lubina frita a la Andalusia con salsa kimchi y mayo de Lima

**CORNISH WILD TURBOT ROASTED WITH KUMATO TOMATOES, BLACK OLIVES & PEACHES** £14.50

Rodaballo salvaje asado con tomates kumato, aceitunas negras y melocotón

**GRILLED SCOTTISH SCALLOPS AND CUTTLEFISH, INK VINAIGRETTE, ARTICHOKE & BROAD BEANS** £14.00

Vieiras y sepia a la plancha, vinagreta de su tinta, habas y alcachofas

**FLAME GRILLED SPANISH OCTOPUS, POTATO & CAULIFLOWER SMOOTH PUREE** £13.00

Pulpo a la brasa, parmentier de patata y coliflor, aceite de pimenton

**GARLIC AND CHILLI PRAWNS** £12.25

Gambas al ajillo

**LEMON SOLE "A LA PLANCHA" YELLOW COURGETTES-BASIL PURÉE, VINEGAR CURED** £13.00

BABY TOMATOES

Lenguado a la plancha, puré de calabacín amarillo-albahaca, tomates curados en vinagre

## 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 & PEACHES** £26.00

Rodaballo salvaje asado con tomates kumato, aceitunas negras y melocotón

**GRILLED SCOTTISH SCALLOPS AND CUTTLEFISH, INK VINAIGRETTE, ARTICHOKE & BROAD BEANS** £26.00

Vieiras y sepia a la plancha, vinagreta de su tinta, habas y alcachofas

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Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, remolacha

**FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED** £27.00

Pineapple & Prunes in Sherry Brandy

Pluma ibérica a la brasa, piña asada y ciruelas borrachas