

DESSERTS

**BRITISH STRAWBERRIES, WHITE CHOCOLATE CREAM,
ORANGE & MINT SORBET** £8.50

Fresas con crema de chocolate blanco y sorbete de naranja y menta

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

ROASTED PEACHES, SANGRIA, RASPBERRY SORBET £7.50

Melocotón asado, Sangria, sorbete d frambuesa

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

**CHERRIES AND AMARETTO COMPOTE
WITH BUBBLE GUM ICE CREAM** £8.50

Compota de cerezas y Amaretto con helado de chicle

ENRIQUE MENDOZA (MOSCATEL) ALICANTE *Glass (100ml)*
£6.00

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

TUNA TAPAS

RED TUNA TIRADITO, PX & SOYA VINAIGRETTE	£12.50
Tiradito de atún rojo, vinagreta de px y soja	
RED TUNA TATAKI WITH AJO BLANCO, "WHITE ALMOND GAZPACHO" & GRAPES	£12.50
Tataki con ajo blanco y uvas	
RED TUNA TARTAR, WAKAME SEAWEED, GRAPEFRUIT, MANZANILLA	£12.50
Tartar, alga wakame, Manzanilla	
RED TUNA MINI-BURGER, KIMCHI SAUCE	(each) £4.50
Mini burger de atún rojo con salsa kimchi	

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

ANDALUSIAN CHILLED GAZPACHO SOUP, OLIVE OIL CAVIAR & CHERRIES	V £8.75
Gazpacho, caviar de aceite de oliva y cerezas	
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	
SALAD OF GRILLED FLAT PEACHES, WATERMELON, RED ENDIVES	V £8.50
Ensalada de melocotones asadas, sandia y endivia roja	
"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	

FISH TAPAS

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, ARTICHOKES & 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 BABY TOMATOES	£13.00
Lenguado a la plancha, puré de calabacín amarillo-albahaca, tomates curados en vinagre	
RAZOR CLAMS "A LA PLANCHA" LEMON, PARSLEY, OLIVE OIL	£11.00
Navajas a la plancha, limón, perejil, aceite d oliva	

MEAT TAPAS

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

MAIN DISHES

CRUNCHY ROASTED SUCKLING PIG FROM SEGOVIA, COOKING JUICES, SUMMER VEGETABLES, JERSEY ROYALS	£26.00
Cochinillo asado a la Segoviana en su jugo, verduras de temporada, patatas jersey royals	
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, ARTICHOKES & BROAD BEANS	£26.00
Vieiras y sepia a la plancha, vinagreta de su tinta, habas y alcachofas	
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Pluma ibérica a la brasa, piña asada y ciruelas borrachas	
BLACK GOLDEN ANGUS SIRLOIN, YUCCA CHIPS, SECRET SAUCE	£32.00
Black golden Angus entrecotte, Yucca chips, salsa secreta	