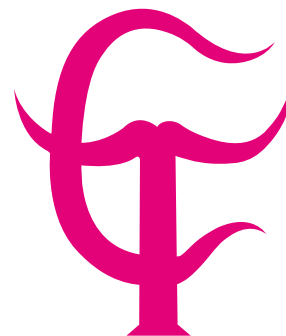


DESSERTS

RHUBARB AND CUSTARD TART, BLOOD ORANGE SORBET Tarta de ruibarbo y crema, sorbete de naranja sanguínea	NEW	£7.50
SPANISH TORRIJA BREAD PUDDING, MILK ICE CREAM Torrija de pan brioche con helado de leche	NEW	£7.50
HOT CHOCOLATE & SPANISH CHURROS PASTRY Chocolate con churros		£6.50
VANILLA ICE CREAM, RAISINS & PX SHERRY Helado de vainilla con pasas y px		£6.50
WHITE CHOCOLATE GANACHE, PASSION FRUIT, PISTACHIO & GINGER ICE CREAM Ganache de chocolate blanco, fruta de la pasión, helado de jengibre		£7.50
MANCHEGO SHEEP'S CHEESE, HONEY & WALNUTS Queso Manchego con miel y nueces		£6.90



CAPOTE Y TOROS

**Our chef
Luis Navacerrada
uses different types
of Sherries as a
cooking ingredient
for most of our
tapas, that's
our uniqueness**

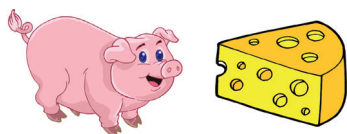
3 to 4 Tapas recommended per person

SPANISH TORTILLAS



TRADITIONAL Potato, eggs, caramelised sweet shallots	£6.50
DE ESPINACAS Potato, eggs, spinach, sweet shallots	£6.90
DE CHORIZO PICANTE RIOJANO Potato, eggs, spicy chorizo from La Rioja, sweet shallots	£7.00
DE PISTO Potato, eggs, vegetables ratatouille, sweet shallots	£7.00
DE BACALAO CON TOMATE Potato, eggs, codfish, tomato, sweet shallots	£7.50
DE QUESO MANCHEGO Potato, eggs, manchego cheese, sweet shallots	£7.50

CHARCUTERIE/CHEESE



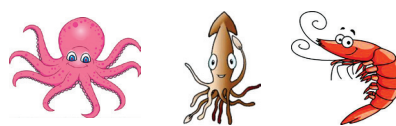
TOASTED BREAD, TOMATO, PALETILLA HAM Pan con tomate y paletilla	£5.75
PALETILLA IBÉRICA (FRONT LEG) HAM Paletilla ibérica	£12.00
100% IBERIAN ACORN FEED HAM "5 JOTAS" Jamón Ibérico "5 Jotas"	£15.00/24.50
ASSORTED SPANISH CHARCUTERIE Tabla de embutidos	£9.75
MANCHEGO SHEEP'S CHEESE, HONEY & WALNUTS Queso Manchego con miel y nueces	£6.90

VEGGIES



CAULIFLOWER GRATIN WITH MISO BECHAMEL AND ALMOND Coliflor gratinado con bechamel de miso y almendra	NEW	£6.50
STEAMED BROCCOLINI WITH BLACK OLIVES AND PINE NUTS VINAIGRETTE Broccolini al vapor con vinagreta de aceituna negra y piñones	NEW	£6.25
BABY MUSHROOM COOKED IN SPICY GARLIC SAUCE Champiñones al ajillo	NEW	£5.50
ASPARAGUS ROASTED WITH CATALAN ROMESCU SAUCE Espárragos asados con salsa romesco		£7.50
SPICY PATATAS BRAVAS Patatas bravas		£7.50
PADRÓN PEPPERS FROM GALICIA Pimientos del padrón		£6.00

FROM THE SEA



BABY SARDINES ON TOAST WITH "DE PENJAR" CATALAN TOMATO Pan con tomate "de penjar" y sardinillas	NEW	£5.25
BABY SCALLOPS PICKLED WITH PAPRIKA, OLIVE OIL, ONION MARMALADE Zamburiñas escabechadas en pimentón, aceite de oliva, cebolla confitada	NEW	£9.45
BABY ANCHOVIES MARINATED IN SHERRY VINEGAR Boquerones en vinagre de jerez		£6.50
SALMON TARTAR, AVOCADO & GRAPEFRUIT Tartar de salmon, aguacate y pomelo		£8.50
GARLIC & CHILLI PRAWNS Gambas al ajillo		£12.00
GALICIAN GRILL OCTOPUS, POTATO-CAULIFLOWER CREAM, SWEET PAPRIKA Pulpo gallego, patata, pimenton		£12.50
FRIED SQUID, LIME, ALIOLI Calamares fritos		£9.75

CARNIVORES



IBERIAN PIG CHEEKS STEW IN OLOROSO SHERRY, POTATO CREAM Carrilleras de cerdo Iberico guisadas en oloroso con crema de patata		£8.75
GLAZED NECK OF LAMB, ROASTING JUICES, SPINACH Cuello de cordero asado en su jugo con espinacas		£11.00
GRILLED RIB OF BEEF (600 GRAMS) Chuleta de vaca a la parrilla (600 gramos)		£29.00

FAVOURITES



TRADITIONAL PORK MEAT BALL CASSEROLE Albóndigas tradicionales		£6.50
OUR FAMOUS HAM CROQUETTES Nuestras croquetas de jamón		£7.50
CHORIZO COOKED IN SHERRY Chorizo al vino de Jerez		£5.25