

3 to 4 Tapas recommended per person

GOURMET TINS/LATAS GOURMET



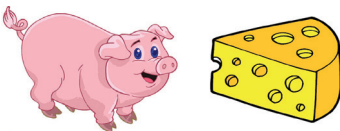
BABY SCALLOPS FROM GALICIA IN A TOMATO & PEPPER SAUCE Zamburiñas en salsa gallega	£9.45
LIGHTLY PICKLED MUSSELS FROM GALICIA Mejillones de las Rías Gallegas en escabeche	£9.60
TINY SARDINES HAND-PACKED IN OLIVE OIL Sardinillas en aceite de oliva	£8.85

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



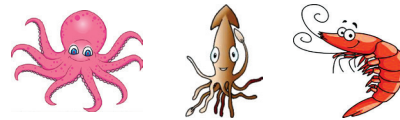
TOASTED BREAD, TOMATO, PALETILLA HAM Pan con tomate y paletilla	£5.75
PALETILLA IBÉRICA (FRONT LEG) HAM Paletilla ibérica	£12.00
100% IBERIAN ACORN FEED HAM "5 JOTAS" Jamón Ibérico "5 Jotas"	£15.00/24.50
ASSORTED SPANISH CHARCUTERIE Tabla de embutidos	£9.75
MANCHEGO SHEEP'S CHEESE, HONEY & WALNUTS Queso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

VEGGIES



ASPARAGUS ROASTED WITH CATALAN ROMESCU SAUCE Espárragos asados con salsa romesco	£7.50
SPICY PATATAS BRAVAS Patatas bravas	£7.50
"8 HOURS ROASTED TOMATOES" IN SWEET OLOROSO SHERRY, BASIL, LA PERAL GOAT CHEESE Tomates asados en oloroso con albahaca y queso La Peral	£8.50
PADRÓN PEPPERS FROM GALICIA Pimientos del padrón	£6.00

FROM THE SEA



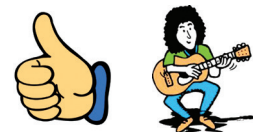
HAKE COOKED WITH PISTO (RATATOUILLE) Merluza asada con pisto	£12.00
BABY ANCHOVIES MARINATED IN SHERRY VINEGAR Boquerones en vinagre de jerez	£6.50
SALMON TARTAR, AVOCADO & GRAPEFRUIT Tartar de salmon, aguacate y pomelo	£8.50
GARLIC & CHILLI PRAWNS Gambas al ajillo	£12.00
GALICIAN GRILL OCTOPUS, POTATO-CAULIFLOWER 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

DESSERTS



HOT CHOCOLATE & SPANISH CHURROS PASTRY Chocolate con churros	£6.50
CHERRIES & AMARETTO COMPOTE WITH BUBBLEGUM ICE CREAM Compota de cerezas en amaretto con helado de chicle	£7.50
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**