

3 to 4 Tapas recommended per person

## GOURMET TINS/LATAS GOURMET



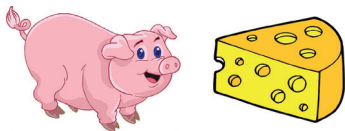
<b>BABY SCALLOPS FROM GALICIA IN A TOMATO &amp; PEPPER SAUCE</b> Zamburiñas en salsa gallega	£9.45
<b>LIGHTLY PICKLED MUSSELS FROM GALICIA</b> Mejillones de las Rías Gallegas en escabeche	£9.60
<b>TINY SARDINES HAND-PACKED IN OLIVE OIL</b> Sardinillas en aceite de oliva	£8.85

## SPANISH TORTILLAS



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

## CHARCUTERIE/CHEESE



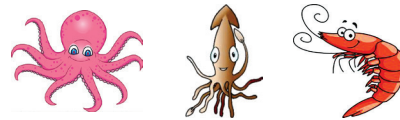
<b>TOASTED BREAD, TOMATO, PALETILLA HAM</b> Pan con tomate y paletilla	£5.75
<b>PALETILLA IBÉRICA ( FRONT LEG) HAM</b> Paletilla ibérica	£12.00
<b>100% IBERIAN ACORN FEED HAM "5 JOTAS"</b> Jamón Ibérico "5 Jotas"	£15.00/24.50
<b>ASSORTED SPANISH CHARCUTERIE</b> Tabla de embutidos	£9.75
<b>MANCHEGO SHEEP'S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

## VEGGIES



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

## FROM THE SEA



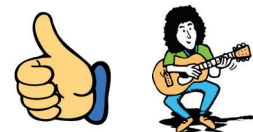
<b>HAKE COOKED WITH PISTO (RATATOUILLE)</b> Merluza asada con pisto	£12.00
<b>BABY ANCHOVIES MARINATED IN SHERRY VINEGAR</b> Boquerones en vinagre de jerez	£6.50
<b>SALMON TARTAR, AVOCADO &amp; GRAPEFRUIT</b> Tartar de salmon, aguacate y pomelo	£8.50
<b>GARLIC &amp; CHILLI PRAWNS</b> Gambas al ajillo	£12.00
<b>GALICIAN GRILL OCTOPUS, POTATO-CAULIFLOWER CREAM, SWEET PAPRIKA</b> Pulpo gallego, patata, pimenton	£12.50
<b>FRIED SQUID, LIME, ALIOLI</b> Calamares fritos	£9.75

## CARNIVORES



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

## FAVOURITES



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

## DESSERTS



<b>HOT CHOCOLATE &amp; SPANISH CHURROS PASTRY</b> Chocolate con churros	£6.50
<b>CHERRIES &amp; AMARETTO COMPOTE WITH BUBBLEGUM ICE CREAM</b> Compota de cerezas en amaretto con helado de chicle	£7.50
<b>VANILLA ICE CREAM, RAISINS &amp; PX SHERRY</b> Helado de vainilla con pasas y px	£6.50
<b>WHITE CHOCOLATE GANACHE, PASSION FRUIT, PISTACHIO &amp; GINGER ICE CREAM</b> Ganache de chocolate blanco, fruta de la pasión, helado de jengibre	£7.50
<b>MANCHEGO SHEEP'S CHEESE, HONEY &amp; WALNUTS</b> 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**