

AUTUMN TASTING MENU

£55 pp/ Only served for the entire table

Artisan Spanish “Pan de Cristal toast”, Iberian ham, tomato, olive oil

Signature ham croquettes & patatas bravas

Grilled Hass ripe avocado, toasted almond, Spanish vinegar & dill-lime-mustard alioli

“8 hours roasted tomatoes” in sweet Oloroso sherry, smooth La Peral cheese cream, lime zest

Crispy Salmon Nigiri, chipotle, coriander

Scallops and cuttlefish “a la plancha” cherry tomatoes & ink vinaigrette

Ox Tail burger, secret sauce

Figs, black sesame ice cream, mint, Pedro Ximenez vinegar



“GALICIAN BLONDE COW”

£90.00 (1 kg)

Galician “Rubia cow” Premium, is a breed of cattle native to this part of Spain.

Once they stop producing milk, they put on weight with a specific diet from cereal and corn, to create that yellow fat. It’s usually compared to the WAGYU but probably this one having a more intense flavour.

- *+50 days maturation*
- *12 years old cow of about 500kg*
- *Farm Carsegal, Galicia*

CAMBIO DE TERCIO

We recommend you to choose 3 Tapas per person or 2 Tapas and a Main Dish

MEAT TAPAS

MINI BURGER OF OX TAIL CAMELISED IN OLOROSE SHERRY, £5.75(each)
SECRET SAUCE, ROCKET **NEW**

Mini hamburguesa de rabo de toro caramelizado en oloroso con salsa secreta, rúcula

OUR FAMOUS AND DELICIOUS HAM CROQUETTES £ 8.25

Deliciosas croquetas de Jamón

ROAST CHICKEN CROQUETTES £ 8.25

Croquetas de pollo asado

IBERIAN HAM FROM JABUGO, 100% ACORN FED £ 29.50

Jamón Ibérico de bellota 100% de Jabugo

VEG TAPAS

SIMPLE GREEN SALAD OF BITTER WILD HERBS (SORREL, OAK LETTUCE SEA
PURSLANE MIZUNA) WITH MANUKA HONEY VINAIGRETTE **NEW** £6.50

Ensalada verde de hojas amargas con vinagreta de miel de Manuka

HERITAGE CARROTS, SMOKED AUBERGINE PURÉE, MACADAMIA PESTO **NEW** £13.00

Zanahorias orgánicas, puré de berenjena ahumado, pesto de macadamia

SALAD OF "CLAY ROASTED" HERITAGE BEETROOTS, FIGS, WALNUTS, KALE
& GOAT'S CHEESE CREAM **NEW** £12.50

Remolacha asada a la cazuela con higos, nueces, kale y queso de cabra

GRILLED RIPE AVOCADO, TOASTED NUTS, MUSTARD, LIME & DILL SAUCE £ 9.35

Aguacate a la parrilla, frutos secos tostados, salsa de mostaza, lima y eneldo

PADRON PEPPERS FROM GALICIA £ 7.00

Pimientos del Padrón

THE ELEGANT PATATAS BRAVAS £ 9.25

Patatas bravas elegantes

"EIGHT HOURS" ROAST TOMATOES IN SWEET OLOROSO SHERRY WINE,

CREAM OF LA PERAL BLUE CHEESE £13.00

Tomatoes asados, "8 horas" en oloroso dulce, crema de queso azul la Peral

"PAN DE CRISTAL" THIN, CRUNCHY ARTISAN BREAD TOASTED WITH

OLIVE OIL AND TOMATO £ 7.00

Pan de cristal con tomate

FISH TAPAS

SCALLOPS AND CUTTLFISH "A LA PLANCHA" CHERRY TOMATOES £17.00
& INK VINAIGRETTE **NEW**

Vieiras y sepia "a la plancha", tomates Cherry y vinagreta de su tinta

CHUNKS OF FRIED HAKE MARINATED ANDALUSIAN STYLE WITH GARLIC £12.50
ALI OLI SAUCE

Merluza frita con alioli de ajos silvestres

KING PRAWNS ANDALUSIAN TEMPURA, SHELLFISH ALI OLI SAUCE £15.25

Gambas en tempura con ali oli de marisco

CRISPY SALMON NIGIRI, SWEET SOYA SAUCE, SPICY CHIPOTLE (5 PIECES) £15.50

Nigiri crujiente de Salmon con soya dulce y chipotle picante (5 piezas)

SEA BASS CEVICHE, MANGO, CURED RED ONION £16.50

Ceviche de lubina con mango y cebolla roja curada

FLAME GRILLED GALICIAN OCTOPUS, POTATO CREAM, CHILLI, CAPERS AND
PAPRIKA VINAIGRETTE £19.50

Pulpo a la brasa, crema de patata y vinagreta de chilli, alcaparras y pimentón

ALSO TO SHARE

IBERIAN "PLUMA" (THE TASTIEST CUT FROM SPANISH BLACK PIGS)
GRILLED WITH PINEAPPLE & PRUNES £27.00

Pluma ibérica a la brasa con pina asada y ciruelas

SUPREME OF MONKFISH COOKED WITH PICKLED LEEKS AND CAVOLO NERO £27.50

Suprema de Rape, guiso de puerros escabechados, cavolo nero

RED MULLET, CARAMELISED CAULIFLOWER, ENOKI MUSHROOMS **NEW** £28.75

Salmonates, coliflor caramelizada, enoki

SPICY SKATE WING, YELLOW COURGETTE, HERITAGE TOMATOES **NEW** £27.00

Raya picante, Calabacin Amarillo, tomates heritage

RABBIT CASSEROLE, MANZANILLA SHERRY, GREEN BEANS,
GARLIC & KALE **NEW** £28.00

Conejo guisado con manzanilla, judías verdes, ajo y kale

ANGUS FILLET, GLOBE ARTICHOKE PURÉE, BONE MARROW £30.00

Solomillo de vaca Angus, puré de alcachofa globo, tuétano

GRILLED COW'S RIB, ROAST POTATOES, SECRET SAUCE £33.50

Chuletón a la brasa con patatas asadas y salsa secreta

“The Best Espresso Martini”

£11.75



DESSERTS

- FIGS CARPACCIO WITH BLACK SESAME ICE CREAM** £ 9.00
Carpaccio de higos con helado de sésamo negro
- HOT THICK SPANISH CHOCOLATE WITH CHURROS PASTRIES** £ 8.00
Churros con chocolate
- HAZELNUT COULANT WITH COFFEE ICE CREAM (10 minutes)** £9.00
Coulant de avellana con helado de vainilla
- WHITE CHOCOLATE GANACHE, GINGER ICE CREAM, PASSION FRUIT & PISTACHIOS** £9.00
Ganache de chocolate blanco, helado de jengibre, fruta de la pasión y pistacho
- SPANISH CHEESE BOARD** £12.50
(MANCHEGO, CAÑAREJAL, LA RETORTA, LA PERAL)
Selección de quesos españoles, Manchego, Cañarejal, La Retorta, La Peral)
- ICE CREAM SCOOP (VANILLA, CHOCOLATE, CREME ANGLAIS, MANGO SORBET, LEMON SOBERT)** £4.50 (each)
Helados (Vainilla, Chocolate, Crema inglesa, Sorbete de mango, Sorbete de limón)