



“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*

CAPOTE Y TOROS

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

MEAT TAPAS

MINI BURGER OF OX TAIL CARMELISED IN OLOROSE SHERRY, SECRET SAUCE, ROCKET NEW	£5.75(each)
<i>Mini hamburguesa de rabo de toro caramelizado en oloroso con salsa secreta, rúcula</i>	
OUR FAMOUS AND DELICIOUS HAM CROQUETTES	£ 8.25
<i>Deliciosas croquetas de Jamón</i>	
ROAST CHICKEN CROQUETTES	£ 8.25
<i>Croquetas de pollo asado</i>	
IBERIAN HAM FROM JABUGO, 100% ACORN FED	£ 29.50
<i>Jamón Ibérico de bellota 100% de Jabugo</i>	

VEG TAPAS

SIMPLE GREEN SALAD OF BITTER WILD HERBS (SORREL,OAK LETTUCE SEA PURSLANE MIZUNA) WITH MANUKA HONEY VINAIGRETTE NEW	£6.50
<i>Ensalada verde de hojas amargas con vinagreta de miel de Manuka</i>	
HERITAGE CARROTS, SMOKED AUBERGINE PURÉE, MACADAMIA PESTO NEW	£13.00
<i>Zanahorias orgánicas, puré de berenjena ahumado, pesto de macadamia</i>	
SALAD OF “CLAY ROASTED” HERITAGE BEETROOTS, FIGS, WALNUTS, KALE & GOAT’S CHEESE CREAM NEW	£12.50
<i>Remolacha asada a la cazuela con higos, nueces, kale y queso de cabra</i>	
GRILLED RIPE AVOCADO, TOASTED NUTS, MUSTARD, LIME & DILL SAUCE	£ 9.35
<i>Aguacate a la parrilla, frutos secos tostados, salsa de mostaza, lima y eneldo</i>	
PADRON PEPPERS FROM GALICIA	£ 7.00
<i>Pimientos del Padrón</i>	
THE ELEGANT PATATAS BRAVAS	£ 9.25
<i>Patatas bravas elegantes</i>	
“EIGHT HOURS” ROAST TOMATOES IN SWEET OLOROSO SHERRY WINE, CREAM OF LA PERAL BLUE CHEESE	£13.00
<i>Tomatoes asados, “8 horas” en oloroso dulce, crema de queso azul la Peral</i>	
“PAN DE CRISTAL” THIN, CRUNCHY ARTISAN BREAD TOASTED WITH OLIVE OIL AND TOMATO	£ 7.00
<i>Pan de cristal con tomate</i>	

FISH TAPAS

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

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

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

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

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

Conejo guisado con manzanilla, judías verdes, ajo y kale

LAMB CUTLETS, MASHED POTATOES WITH CHARD, ROASTED GARLICS **NEW** £29.50

Chuletitas de cordero, pure de patata con acelgas, ajos asados

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

- CRÈME CATALAN WITH ROASTED QUINCE FRUIT, POMEGRANATE & COCONUT ICE CREAM** £ 7.75
Crema Catalana con membrillo asado, granada y helado de coco
- SPANISH BRIOCHE & MILK CAKE, CINNAMON & BLACK SESAME ICE CREAM** £7.75
Torrija cremosa con helado de sesamo negro NEW
- 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, , MANGO SORBET, LEMON SOBET)** £4.50 (each)
Helados (Vainilla, Chocolate, Sorbete de mango, Sorbete de limón)