

## DESSERTS

<b>CAÑAREJAL CREMOSO. CREAMY &amp; DELICIOUS SHEEP'S CHEESE</b> Queso cremoso Cañarejal	<b>NEW</b>	<b>£7.50</b>
<b>DELICIOUS SPANISH BREAD PUDDING, COCONUT-YUZU ICE CREAM</b> Torrija con helado de coco-yuzu	<b>NEW</b>	<b>£6.90</b>
<b>MANCHEGO CHEESECAKE, WILD CRANBERRIES</b> Espuma de queso manchego, grosellas silvestres		<b>£6.50</b>
<b>VANILLA ICE CREAM, PEDRO XIMENEZ SHERRY, RAISINS</b> Helado de vainilla, px, pasas		<b>£6.50</b>
<b>SEVILLE ORANGE PASTRIES, VANILLA CREAM</b> Empanadillas		<b>£6.00</b>
<b>CHOCOLATE TART, YUZU-COCONUT ICE CREAM</b> Tarta chocolate		<b>£6.75</b>
<b>HOT CHOCOLATE &amp; SPANISH CHURROS PASTRY</b> Chocolate con churros		<b>£6.50</b>
<b>CREME CATALAN CUSTARD</b> Crema catalana		<b>£6.00</b>

**WE HAVE A VARIETY OF DESSERT WINES AVAILABLE,  
PLEASE ASK YOUR WAITER FOR RECOMMENDATIONS**



**TENDIDO CERO**

**HEAD CHEF  
DANIEL VILAS**

3 to 4 tapas recommended per person

## RAW TAPAS

<b>SALMON TARTAR, WAKAME SEAWEED, GRAPEFRUIT</b> Tartar de salmon, wakame y pomelo	<b>£7.50</b>
<b>BABY ANCHOVIES MARINATED IN SHERRY VINEGAR</b> Boquerones	<b>£7.50</b>
<b>TUNA TATAKI WITH AJO BLANCO ALMOND SAUCE</b> Tataki atun	<b>£14.00</b>

## VEG & SALAD TAPAS

<b>ARTICHOKES SALAD, VINAIGRETTE</b> Ensalada de alcachofas con vinagreta	<b>NEW</b>	<b>£8.50</b>
<b>BABY MUSHROOMS COOKED IN SHERRY, GARLIC AND CHILLI</b> Champiñones al ajillo con guindilla y fino	<b>NEW</b>	<b>£6.50</b>
<b>SPANISH ROAST ALMONDS</b> Almendras tostadas	<b>NEW</b>	<b>£4.00</b>
<b>SALAD OF CHARGRILLED CUCUMBER, ORGANIC "IBERICO TOMATOES", AVOCADO, YOGURT VINAIGRETTE</b> Ensalada de pepino asado , tomate ibericos y aguacate, vinagreta de yogurt	<b>NEW</b>	<b>£6.50</b>
<b>STEAMING SPROUTING BROCCOLI, BLACK OLIVES &amp; PINE VINAIGRETTE</b> Broccolini		<b>£6.75</b>
<b>GREEN ASPARAGUS, ROMESCU SAUCE</b> Esparragos con romesco		<b>£7.95</b>
<b>GREEN LEAVES SALAD</b> Ensalada verde		<b>£5.50</b>

## CHARCUTERIE TAPAS

<b>TOASTED BREAD, TOMATO, GALICIAN BABY SARDINES</b> Pan con tomate y sardinillas gallegas	<b>NEW</b>	<b>£6.50</b>
<b>GOURMET MUSSELS TIN FROM GALICIA, LIGHTLY PICKLED IN PAPRIKA, POTATO CRISPS</b> Mejillones en conserva con patatas fritas	<b>NEW</b>	<b>£8.50</b>
<b>TOASTED BREAD, TOMATOES &amp; PALETILLA HAM</b> Pan con tomate y paletilla iberica		<b>£6.75</b>
<b>100% IBERICO PORK HAM, ACORN FEED</b> Sanchez Romero C. 5 Jotas		<b>£24.00</b>
<b>IBERICO PORK "PALETILLA" HAM (FRONT LEG)</b> Paletilla iberica		<b>£14.25</b>
<b>SHEEP'S MANCHEGO CHEESE, WALNUTS &amp; HONEY</b> Queso manchego, nueces y miel		<b>£6.75</b>

## MEAT TAPAS

<b>FRIED CHICKEN, MARINATED IN SHERRY AND GARLIC</b> Pollo frito	<b>£7.50</b>
<b>GRILLED IBERICO PORK'S PLUMA, PINEAPPLE CHUTNEY</b> Pluma iberica	<b>£12.00</b>
<b>LAMB CUTLETS, LAMB JUS, POTATO MASH</b> Cordero	<b>£14.00</b>
<b>NECK OF LAMB TENDERLY ROASTED WITH SPINACH</b> Cordero	<b>£12.50</b>
<b>GRILLED RIB OF BEEF, CHIPS, BASQUE FRIED GUINDILLAS</b> Chuleta de vaca	<b>£29.75</b>

## OUR CLASSIC TAPAS

<b>MELT IN YOUR MOUTH ARZUA CHEESE WITH TOMATO JAM</b> Queso arzua frito	<b>£6.75</b>
<b>CRISPY POTATOES, SPICY SAUCE &amp; GARLIC MAYONNAISE</b> Patatas bravas	<b>£7.75</b>
<b>GALICIAN OCTOPUS, POTATOES &amp; SWEET PAPRIKA</b> Pulpo gallego	<b>£12.50</b>
<b>GARLIC PRAWNS</b> Gambas al ajillo	<b>£7.95</b>
<b>GALICIAN PADRÓN PEPPERS</b> Pimientos de padrón	<b>£6.50</b>
<b>HAM AND BÉCHAMEL CROQUETTES</b> Croquetas de jamon	<b>£6.75</b>
<b>FRIED SQUID ANDALUSIAN STYLE</b> Calamares al la andaluza	<b>£12.00</b>
<b>CHORIZO COOKED WITH FINO SHERRY</b> Chorizo al fino	<b>£6.75</b>
<b>TRADITIONAL PORK MEAT BALLS CASSEROLE</b> Albóndigas tradicionales	<b>£6.95</b>
<b>TRADITIONAL SPANISH OMELETTE</b> Tortilla patata	<b>£6.50</b>