



TAPAS

GORDAL OLIVES (v)	£4.5
PADRON PEPPERS (v)	£6
PAN / PAN CON TOMATE (v)	£4 / £5
MANCHEGO CURADO (v) quince	£7
SARDINES garlic & herb oil	£8
HAKE mussels, basque style salsa verde	£14
PUNTILLA ENHARINDA fried baby squid, aioli	£10
GAMBAS PIL PIL 5 Argentinean red prawns, coca bread tostada	£15
AGED SIRLOIN ON THE BONE (600g) azul blue cheese butter	£45
JAMON CROQUETAS	£8.5
SHERRY BRAISED PORK CHEEK mojo verde	£10
CHICHARRONES lemon, cumin	£9
PAELLA chicken & chorizo	£9
ALBONDIGAS	£8
IBERICO PORK RIBS rosemary, quince & honey	£9
SPINACH & MANCHEGO CROQUETAS (v) charred leek emulsion	£8
FRIED GOATS CHEESE BALLS (v) orange blossom honey	£8
MANCHEGO BUTTER BEANS (v)	£9
WILD MUSHROOM TOSTADA (v)	£9
TORTILLA (v) served runny, aioli	£8
HUEVOS ROTAS (v) cubed chips & broken eggs (add chorizo & jamon £11)	£7.5
PATATAS BRAVAS (v) spiced tomato, aioli	£7.5

DESSERTS

STICKY SEVILLE ORANGE SPONGE Licor43 cream	£8
BISCOFF CHEESECAKE	£8
CHURROS chocolate dip	£8
BLOOD ORANGE SORBET	£6
CAFÉ CON HIELO Ice cream & coffee (add Licor43 or Amaretto £8)	£5