



TAPAS

Aceitunas 8.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 9.5 (GF)

Classic potato & onion omelette

Berenjena con Miel 12.5

Crispy fried eggplant with honey & mint

Patatas Bravas 11.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Croquetas del Momento 13.5

Croquettes of the moment

Terrina de Champiñones 16.5 (DF) (VG)

*White & Enoki mushroom & hummus terrine,
confit onion mousse, crostini
Gluten-free option available*

Tartar de Verduras 17.5 (GF)

*Seasonal vegetable tartare with minted green pea, confit tomato,
pickled red onion & tomato seeds, Manchego cheese crisp
Vegan/Dairy-free options available*

Gambas al Ajillo 15.5 (GF)

Sautéed prawns with garlic, paprika & house made fish stock

Buñuelos de Bacalao 18.5

Salted cod fritters with piquillo peppers, basque sauce & lemon gel

Chorizo en Vino Tinto 9.5 (GF) (DF)

Local chorizo braised in red wine and spices

Albondigas 15.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

CHARCUTERÍA / QUESOS

Artisanal Meat / Cheese 9.5

Please ask your server the details

HOUSE MADE DESSERT

Pastel de Chocolate 10 (GF)

Flourless almond chocolate cake with crème anglaise

Crema Española 10

Licor 43 Spanish cream & chocolate ganache with crumbles

Tarta de Queso 10

Cheese cake with caramel cream, Maldon sea salt flakes