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## TAPAS

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**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*

**Zanahorias Aliñadas 14.5** (GF)

*Roasted heirloom carrots, creamy goat cheese, roasted honey  
walnuts, spiced yogurt*

**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*

**Caballa y Romesco 20.5** (DF) (GF)

*Seared wild mackerel with broccolini & romesco*

**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*

**Mejillas de Res 27.5** (GF)

*Braised & pressed 63 Acres beef cheeks with  
carrot & orange purée, glazed carrots, carrot chips*

**Costilla de Cerdo y Calabaza 21.5**

*Roasted baby back ribs with butternut squash purée,  
sobrasada cracker, chestnut*

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## LARGE PLATE

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**Filete con Mojo Verde 39.5** (GF) (DF)

*Alberta flatiron steak 7oz with brussels sprout &  
fingerling potato, mojo verde*

(VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE



**ocean wise**. A SUSTAINABLE CHOICE



All meat options on the menu are  
from Two Rivers Specialty Meats

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\* WE POLITELY DECLINE ALL REQUESTS TO MODIFY MENU ITEMS EXCEPT  
NOTED OPTIONS

18% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE