



TAPAS

Aceitunas 8.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 9.5 (GF)

Classic potato & onion omelette

Berenjena con Miel 11.5

Crispy fried eggplant with honey & mint

Patatas Bravas 10.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Croquetas del Momento 12.5

Croquettes of the moment

Champiñones Asado 13.5 (GF)

*Roasted white & portabella & shimeji mushrooms
with garlic, fresh herbs*

Vegan option available

Ensalada de Lenteja 14.5 (DF) (GF)

*Red lentil salad with piquillo peppers, red onion, butternut
squash, crispy lomo, citrus sesame dressing*

Zanahorias Aliñadas 14.5 (GF)

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

Gambas al Ajillo 15.5 (GF)

Sautéed prawns with garlic, paprika & house made fish stock

Caballa y Romesco 18.5 (DF) (GF)

Seared wild mackerel with broccolini & romesco

Paella y Sopa de Pescado 18.5

Squid ink paella balls in fish bisque

Chorizo en Vino Tinto 9.5 (DF) (GF)

Local chorizo braised in red wine and spices

Albondigas 15.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

Medallón de Cola de Toro 23.5 (GF)

Oxtail medallion, fingerling potato, carrots, straw potato

Costilla de Cerdo y Calabaza 19.5

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

(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