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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 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*

**Gambas al Ajillo 15.5** (GF)

*Sautéed prawns with garlic, paprika & house made fish stock*

**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*

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## CHARCUTERÍA / QUESOS

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**Artisanal Meat / Cheese 9**

*Please ask your server the details*

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## HOUSE MADE DESSERT

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**Pastel de Chocolate 9.5** (GF)

*Flourless almond chocolate cake with crème anglaise*

**Crema Española 9.5**

*Licor 43 Spanish cream & chocolate ganache with crumbles*

**Tarta de Queso 9.5**

*Cheese cake with caramel cream, Maldon sea salt flakes*