

TAPAS

Aceitunas 7.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 8.5 (GF)

Classic potato & onion omelette

Ensalada de Lechuga 13.5 (GF) (DF)

Charred iceberg lettuce with red pepper, butternut squash, chickpea, pickled red onion, roasted buckwheat, pancetta, vegetable reduction dressing

Vegan option available

Patatas Bravas 9.5

Crispy potatoes in a spiced tomato alioli

Champiñones Asado 12.5 (GF)

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

Vegan option available

Berenjena con Miel 10.5

Crispy fried eggplant with honey & mint

Croquetas del Momento 12.5

Croquettes of the moment

Albondigas 14.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

Chorizo en Vino Tinto 8.5 (DF)

Local chorizo braised in red wine and spices

Caballa y Romesco 18.5 (DF) (GF)

Seared wild mackerel with broccolini & romesco

CHARCUTERÍA / QUESOS

Artisanal Meat / Cheese 9

Please ask your server the details

HOUSE MADE DESSERT

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