

# SIGNATURE TAPAS

*SMALL DISHES TO BE SHARED*

<b>CORNISH SARDINE WITH MANGO PICKLE ON RICE CRACKERS</b>	<b>9.50</b>
<i>Sardina asada con escabeche de mango sobre crujiente de arroz</i>	
<b>CRISPY SALMON NIGIRI, SOY SAUCE &amp; CHIPOTLE (5 pcs)</b>	<b>16.50</b>
<i>Nigiri crujiente de salmón con salsa de soja y chipotle</i>	
<b>TUNA TARTAR ON TOASTED BRIOCHE, SPICY MAYO (5 pcs)</b>	<b>12.00</b>
<i>Tartar de atún sobre tostada de brioche, spicy mayo</i>	
<b>CRUNCHY SALMON &amp; AVOCADO TACO (2 pcs)</b>	<b>9.00</b>
<i>Taco crujiente de tartar de salmón con aguacate</i>	
<b>CRUNCHY TACO OF BEEF TARTARE WITH MANCHEGO CHEESE, TRUFFLE, AMONTILLADO SHERRY &amp; SECRET SAUCE (2 pcs)</b>	<b>11.00</b>
<i>Taco crujiente de tartar de solomillo con trufa, amontillado y salsa secreta</i>	
<b>ARTICHOKE, MIXED LEAVES &amp; MAHON CHEESE SALAD</b>	<b>12.75</b>
<i>Ensalada de alcachofas y queso Mahón</i>	
<b>LETTUCE HEARTS WITH HONEY VINAIGRETTE, GRAPES, CHIPOTLE &amp; MANCHEGO CHEESE POWDER (4 pcs)</b>	<b>8.75</b>
<i>Corazones de lechuga con uvas, chipotle, manchego y vinagreta de miel</i>	
<b>RIPE AVOCADO WITH TOASTED ALMONDS &amp; MUSTARD, LIME &amp; DILL SAUCE</b>	<b>12.00</b>
<i>Aguacate con almendras tostadas y salsa de mostaza, lima y eneldo</i>	
<b>SEARED SEA BREAM, YUZU, AJI AMARILLO &amp; SEAWEED</b>	<b>16.00</b>
<i>Dorada soasada con yuzu, ají amarillo y algas marinas</i>	
<b>RIB-STYLE CORN. SEAWEED &amp; SPICY PAPRIKA SEASONING</b>	<b>7.95</b>
<i>Maíz crujiente al polvo de algas y pimentón picante</i>	
<b>MINI HOT DOG. TXISTORRA CHORIZO &amp; KIMCHI SAUCE (2 pcs)</b>	<b>11.00</b>
<i>Mini perrito caliente de txistorra con salsa kimchi</i>	
<b>ROASTED SKEWERS OF CHICKEN THIGH MARINATED IN GARLIC, PARSLEY AND OLIVE OIL. SAFFRON MAYO</b>	<b>12.50</b>
<i>Pinchos de muslo de pollo marinado con mayonesa de azafrán</i>	
<b>SUCULENT OVEN ROASTED LAMB TENDERLOIN, ROSEMARY MAYONNAISE &amp; ROMESCO SAUCE</b>	<b>17.95</b>
<i>Suculento solomillo de cordero asado, mayonesa al romero y salsa romesco</i>	
<b>IBERIAN PORK CHEEKS BRAISED IN RED WINE. POTATO CREAM</b>	<b>14.45</b>
<i>Carrilleras de cerdo ibérico guisadas en vino tinto con crema fina de patata</i>	

**THREE TAPAS PER PERSON RECOMMENDED**

Before placing your order, let your waiter know any kind of **allergies** you might have.

# TRADITIONAL TAPAS

<b>TOASTED ARTISAN BREAD, TOMATO &amp; OLIVE OIL</b>	<b>9.50</b>
<i>Pan artesano tostado con tomate y AOVE</i>	
<b>100% IBERIAN HAM, ACORN FED</b>	<b>32.5</b>
<i>Jamón 100% ibérico de bellota</i>	
<b>BABY ANCHOVIES PICKLED IN SHERRY VINEGAR, CUCUMBER &amp; RADISH</b>	<b>14.00</b>
<i>Boquerones en vinagre de Jerez con pepino y rabanitos</i>	
<b>SHEEP'S MANCHEGO CHEESE, WALNUTS &amp; QUINCE JELLY</b>	<b>8.45</b>
<i>Queso D.O. Manchego, nueces y dulce de membrillo</i>	
<b>GALICIAN PADRON PEPPERS*</b>	<b>8.50</b>
<i>Pimientos del padrón gallegos</i>	
<b>GREEN ASPARAGUS &amp; CATALAN ROMESCO SAUCE</b>	<b>15.00</b>
<i>Espárragos trigueros con salsa romesco</i>	
<b>OUR FAMOUS HAM CROQUETTES</b>	<b>10.50</b>
<i>Nuestras famosas croquetas de jamón</i>	
<b>TRADITIONAL SPANISH TORTILLA DE PATATA</b>	
<b>TRY IT WITH GRATED MANCHEGO CHEESE (+3.00)</b>	<b>9.00</b>
<i>Tortilla de patata tradicional. Pruébala con virutas de manchego</i>	
<b>THE ELEGANT PATATAS BRAVAS</b>	<b>9.50</b>
<i>Patatas bravas elegantes</i>	
<b>FRIED SQUID ANDALUSIAN STYLE</b>	<b>15.50</b>
<i>Calamares fritos al estilo andaluz</i>	
<b>SPANISH GARLIC &amp; CHILLI RED PRAWNS, THIN FRIES</b>	<b>16.00</b>
<i>Gambas rojas al ajillo con guindillas y patatas paja</i>	
<b>GALICIAN OCTOPUS A LA GALLEGA &amp; CAPERS</b>	<b>19.75</b>
<i>Pulpo, alcaparras, pimentón y crema fina de patata</i>	

## MAIN DISHES

<b>FINEST CUT OF THE IBERIAN PORK: PLUMA IBÉRICA. WITH ROAST PINEAPPLE, PRUNES, CHARD</b>	<b>32.00</b>
<b>HEREFORD BONE IN RIBEYE (600g)</b>	<b>39.75</b>
<b>RUBIA GALLEGA T-BONE STEAK (1-1.5kg)</b>	<b>95/kg</b>

All prices are in **GBP**.

\*Padrón peppers might be **very** spicy.

# SOMMELIER WINE SELECTION

## WHITE

**LA MALVAR 2024** 59.25

(100% malvar)

**V.T. Castilla**

Aromatic fresh herbs such as peppermint, mixed with citrus nuances and toasted background. Elegant and fine in the mouth marked by flavors of wild chamomile and anise. The aftertaste is unctuous, marked by a discreet acidity.

**MICROCÓSMICO 2024** 60.00

(100% macabeo)

**IGP Valdejalón (Aragón)**

Very dry and light-bodied with lime green colour and flavors of lemon, green apple and aromas of jasmine and grapefruit. Elegant crisp acidity with a touch of minerality and a fresh, clean and silky, finish.

**MAS D'EN COMPTE 2019** 73.25

(60% garnacha, 20% picapoll,  
10% xarel-lo, 10% macabeo)

**D.O.Ca. Priorat**

Magnificent complex nose of honeyed pear and apple, pineapples, cocoa, apricots and toasted minerals. Full and buttery on the palate with rich concentration and texture, perfectly assembled with a good acidity and lingering finish.

**BRANCO ST. CRUZ 2020** 96.00

(70% godello, 10% doña blanca,  
10% palomino, 10% treixadura)

**D.O. Valdeorras**

A superbly textural wine with lovely clarity, minerality and line: honey, wattle and crunchy gravel soil mixed a bunch of wild herbs. Good body on the palate lengthening beautifully; phenolics are both constructive and controlled, being beguiling and gently expansive without insistence.

## RED

**FINCA MADRE 2020** 57.25

(95% tempranillo, 5% merlot)

**V.T. Castilla**

Fine and elegant roasted aromas and toffee notes. Taste of red berries, currants and the wild ripe strawberries. Soft tannins with a subtle aftertaste marked by nuances of sweet spices, especially vanilla and cinnamon.

**BATÁN 2021** 69.50

(100% cencibel)

**V.T. Castilla**

Vivid cherry color; soft nuances of red fruits together with a hint of acidic currant, spices and notes of toasted cedar wood. Long and seedy aftertaste with a fresh medium body, marked by plums, licorice and elegant roasted flavors.

**RAFAEL CAÑIZARES** 108.75

**SELECCION ESPECIAL 2021**

(tempranillo, cabernet sauvignon)

**D.O. La Mancha**

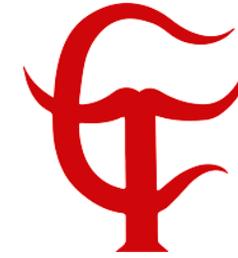
Ruby colour, garnet edge; intense aromas of over-ripe fruit. Aged in French oak, shows aromas of chocolate, smokiness and sweet spices. Well structured; persistent finish; bold and spicy, balanced with silky, ripe tannins and candied fruit.

**CORIMBO I 2018** 132.25

(100% tempranillo)

**D.O.Ca. Ribera del Duero**

Voluminous and full wine from over 50 years old vineyards. The presence of black fruits and cocoa combined with great quality tannins forge a feeling of power and elegance; a set of fruits and minerals, length and freshness forms a huge wine.



# TENDIDO CERO

## SPANISH TAPAS RESTAURANT



**ESPRESSO MARTINI 12.95**

**ESTRELLA GALICIA BEER 5.25**

**CAVA JUVE & CAMPS ESSENTIAL PURPURA RESERVA (175ml) 10.25**

**FINO PERDIDO (100ml) 7.40**

**MANZANILLA ALEGRÍA (100ml) 7.25**

**AMONTILLADO W&H 12 YEARS OLD (100ml) 8**

**OLOROSO W&H 12 YEARS OLD (100ml) 8**

**PALO CORTADO (100ml) 8**

## B.Y.O. – WINE CORKAGE

Corkage £40. Dinner: **MON-WED**. Lunch: **MON-SAT**.

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