

OUR

CLASSICS

TOASTED ARTISAN BREAD, TOMATO & OLIVE OIL	8.50
<i>Pan artesano tostado con tomate y AOVE</i>	
100% IBERIAN HAM, ACORN FED	32.5
<i>Jamón 100% ibérico de bellota</i>	
GALICIAN PADRON PEPPERS*	8.50
<i>Pimientos del padrón gallegos</i>	
OUR FAMOUS HAM CROQUETTES	10.50
<i>Nuestras famosas croquetas de jamón</i>	
TRADITIONAL SPANISH TORTILLA DE PATATA	
TRY IT WITH GRATED MANCHEGO CHEESE (+3.00)	9.00
<i>Tortilla de patata tradicional. Pruébala con virutas de manchego</i>	

NUESTROS

THE ELEGANT PATATAS BRAVAS	9.50
<i>Patatas bravas elegantes</i>	
FRIED SQUID ANDALUSIAN STYLE	15.50
<i>Calamares fritos al estilo andaluz</i>	
SPANISH GARLIC & CHILLI RED PRAWNS, THIN FRIES	16.00
<i>Gambas rojas al ajillo con guindillas y patatas paja</i>	
GALICIAN OCTOPUS A LA GALLEGA & CAPERS	19.75
<i>Pulpo, alcaparras, pimentón y crema fina de patata</i>	
FINEST CUT OF THE IBERIAN PORK	
PLUMA IBÉRICA (250g)	34.75
<i>Pluma ibérica a la parrilla</i>	

CLÁSICOS

BABY ANCHOVIES PICKLED IN SHERRY VINEGAR, CUCUMBER & RADISH	14.00
<i>Boquerones en vinagre de Jerez con pepino y rabanitos</i>	
SHEEP'S MANCHEGO CHEESE, WALNUTS & QUINCE JELLY	8.45
<i>Queso D.O. Manchego, nueces y dulce de membrillo</i>	
CRUNCHY SALMON & AVOCADO TACO (2 pcs)	9.00
<i>Taco crujiente de tartar de salmón con aguacate</i>	
RIB-STYLE CORN. SEAWEED & SPICY PAPRIKA SEASONING	7.95
<i>Maíz crujiente al polvo de algas y pimentón picante</i>	
ARTICHOKE, MIXED LEAVES & MAHON CHEESE SALAD	12.75
<i>Ensalada de alcachofas y queso Mahón</i>	
AUTUMN SALAD OF PEACHES, ORGANIC CARROTS, WATERCRESS & WALNUTS DRESSED WITH LA PERAL BLUE CHEESE CREAM	14.00
<i>Ensalada de melocotón, zanahorias, berros y nueces con crema de La Peral</i>	
LETTUCE HEARTS WITH HONEY VINAIGRETTE, GRAPES, CHIPOTLE & MANCHEGO CHEESE POWDER (4 pcs)	8.75
<i>Corazones de lechuga con uvas, chipotle, manchego y vinagreta de miel</i>	
RIPE AVOCADO WITH TOASTED ALMONDS & MUSTARD, LIME & DILL SAUCE	12.00
<i>Aguacate con almendras tostadas y salsa de mostaza, lima y eneldo</i>	
GREEN ASPARAGUS & CATALAN ROMESCO SAUCE	15.00
<i>Espárragos trigueros con salsa romesco</i>	

CRISPY SALMON NIGIRI, SOY SAUCE & CHIPOTLE (5 pcs)	16.50
<i>Nigiri crujiente de salmón con salsa de soja y chipotle</i>	
TUNA TARTAR ON TOASTED BRIOCHE, SPICY MAYO (5 pcs)	12.00
<i>Tartar de atún sobre tostada de brioche, spicy mayo</i>	
CORNISH SARDINE WITH MANGO PICKLE ON RICE CRACKERS	9.50
<i>Sardina asada con escabeche de mango sobre crujiente de arroz</i>	
SEARED SEA BREAM TOAST, WITH YUZU SAUCE & SEAWEED (3 pcs)	17.85
<i>Dorada soasada con yuzu, ají amarillo y algas marinas</i>	
MINI HOT DOG. TXISTORRA CHORIZO & KIMCHI SAUCE (2 pcs)	9.00
<i>Mini perrito caliente de txistorra con salsa kimchi</i>	
ROASTED SKEWERS OF CHICKEN THIGH MARINATED IN GARLIC, PARSLEY AND OLIVE OIL. SAFFRON MAYO	12.50
<i>Pinchos de muslo de pollo marinado con mayonesa de azafrán</i>	
SUCULENT OVEN ROASTED LAMB TENDERLOIN, ROSEMARY MAYONNAISE & ROMESCO SAUCE	17.95
<i>Suculento solomillo de cordero asado, mayonesa al romero y salsa romesco</i>	
IBERIAN PORK CHEEKS BRAISED IN RED WINE. POTATO CREAM	14.45
<i>Carrilleras de cerdo ibérico guisadas en vino tinto con crema fina de patata</i>	

HEREFORD BONE IN RIBEYE (600g) 39.75
RUBIA GALLEGA T-BONE STEAK (1-1.5kg) 95/kg

Before placing your order, let your waiter know any kind of allergies you might have. All prices are in GBP. Three tapas per person recommended (min two tapas per person). *Padrón peppers might be very spicy.

SOMMELIER WINE SELECTION

WHITE

LA MALVAR 2023 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.

DON QUINTIN 2022 59.25

(90%viura, 10% malvasia)

D.O. Rioja

Pale yellow with greenish tones. The aroma is intense with frutal predominate and spicy notes of the barrel. On the palate, it is rich in nuances with an adequate acidity and balance.

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.

RED

FINCA MADRE 2019 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 2018

(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 2017 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

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

FROZEN MARGARITA 12.95

ESPRESSO MARTINI 12.95



SCAN FOR OUR WINES

OR



B.Y.O. – WINE CORKAGE*

All prices are in **GBP**.

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