

SIGNATURE TAPAS

SMALL DISHES TO BE SHARED

CRUNCHY SALMON & AVOCADO TACO (2 pcs) <i>Taco crujiente de tartar de salmón con aguacate</i>	9.00
TUNA TARTAR ON TOASTED BRIOCHE, SPICY MAYO (5 pcs) <i>Tartar de atún sobre tostada de brioche, spicy mayo</i>	12.00
CRISPY SALMON NIGIRI, SOY SAUCE & CHIPOTLE (5 pcs) <i>Nigiri crujiente de salmón con salsa de soja y chipotle</i>	16.50
SEASONAL TOMATO, STRAWBERRY & BASIL SALAD <i>Ensalada de tomate, fresas y albahaca</i>	12.25
LETTUCE HEARTS WITH HONEY VINAIGRETTE, GRAPES, CHIPOTLE & MANCHEGO CHEESE POWDER (4 pcs) <i>Corazones de lechuga con uvas, chipotle, manchego y vinagreta de miel</i>	9.25
ARTICHOKE, MIXED LEAVES & MAHON CHEESE SALAD <i>Ensalada de alcachofas y queso Mahón</i>	12.75
RIPE AVOCADO WITH TOASTED ALMONDS & MUSTARD, LIME & DILL SAUCE <i>Aguacate con almendras tostadas y salsa de mostaza, lima y eneldo</i>	12.00
GREEN ASPARAGUS & CATALAN ROMESCO SAUCE <i>Espárragos trigueros con salsa romesco</i>	15.00
SEARED SEA BREAM, YUZU, AJI AMARILLO & SEAWEED <i>Dorada soasada con yuzu, ají amarillo y algas marinas</i>	16.00
CRUNCHY TACO OF BEEF TARTARE WITH MANCHEGO CHEESE, TRUFFLE, AMONTILLADO SHERRY & SECRET SAUCE (2 pcs) <i>Taco crujiente de tartar de solomillo con trufa, amontillado y salsa secreta</i>	11.00
TENDER BEEF RIB BITES SLOW COOKED FOR 36-HOURS, SERVED WITH PICKLE MANGO PUREE ON RICE CRACKERS <i>Bocaditos de costilla de vaca cocinada a baja temperatura durante 36 horas, puré de mango ácido en crujiente de arroz</i>	14.25
MINI HOT DOG. TXISTORRA CHORIZO & KIMCHI SAUCE (2 pcs) <i>Mini perrito caliente de txistorra con salsa kimchi</i>	11.00
ROASTED SKEWERS OF CHICKEN THIGH MARINATED IN GARLIC, PARSLEY AND OLIVE OIL. SAFFRON MAYO <i>Pinchos de muslo de pollo marinado con mayonesa de azafrán</i>	12.50
IBERIAN PORK CHEEKS BRAISED IN RED WINE. POTATO CREAM <i>Carrilleras de cerdo ibérico guisadas en vino tinto con crema fina de patata</i>	15.75

TRADITIONAL TAPAS

THREE TAPAS PER PERSON RECOMMENDED

TOASTED ARTISAN BREAD, TOMATO & OLIVE OIL 9.50 <i>Pan artesano tostado con tomate y AOVE</i>	
100% IBERIAN HAM, ACORN FED 32.5 <i>Jamón 100% ibérico de bellota</i>	
BABY ANCHOVIES PICKLED IN SHERRY VINEGAR, CUCUMBER & RADISH 14.00 <i>Boquerones en vinagre de Jerez con pepino y rabanitos</i>	
ANDALUSIAN GAZPACHO SOUP 6.50 <i>Gazpacho tradicional andaluz</i>	
SHEEP'S MANCHEGO CHEESE, WALNUTS & QUINCE JELLY 9.45 <i>Queso D.O. Manchego, nueces y dulce de membrillo</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>	
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>	

MAIN DISHES

FINEST CUT OF THE IBERIAN PORK: PLUMA IBÉRICA. WITH ROAST PINEAPPLE, PRUNES, CHARD	32.00
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.

*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.

ARGALLEIRO V.S. 2025 59.50

(100% albariño)

D.O. Rías Baixas

Complex yet delicate, with aromas of peach, apple and elegant herbal notes. Fresh, dry and subtly saline, with excellent persistence, a refined finish and perfectly integrated acidity.

MAS D'EN COMPTE 2020 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 2021 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 59.50

(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 2022 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**.

