

HOLA Y BIENVENIDOS!



Food, like life, is best shared with friends and loved ones, and tapas are the embodiment of sharing. Eating from the same plate enhances conversations, encourages adventurous eating and brings us all closer. I have cooked these dishes hundreds, if not thousands, of times in search of the perfect result. I hope you enjoy them as much as I do. Buen provecho!

Omar Allibhoy
Chef & Founder

We recommend 3 or 4 dishes per person. A camarero will be happy to advise you! Your tapas will be served the traditional way, in no particular order and as soon as they are prepared.

☼ LUNCH OFFERS **£7.50**

EVERYDAY FROM 12 TO 6 PM

Paella de pollo (trace only)

Spain's famous saffron rice dish cooked with chicken, peppers and green beans

*A discretionary 10% service charge, which is distributed amongst the team, will be added to your bill. Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. If you have any allergies, intolerances or other dietary requirements then please let us know. Allergen information available on request. (v) = vegetarian. VAT included in the prices.

Sorry we cannot bring the sun!

PICOTEO NIBBLES

Aceitunas Manzanilla (v) <i>marinated Andalusian green olives</i>	£2.50
Almendras de Mallorca (v) <i>slow-roasted salted almonds</i>	£2.50

IBÉRICO Y QUESO HAM & CHEESE



Ibérico pigs are a unique breed that roam freely in the woodlands of Spain eating acorns and herbs.

Jamón Ibérico de bellota Montenevado <i>dry-aged 24+ month, acorn-fed Iberian ham, hand carved to order</i>	£9.50
Jamón serrano del Consorcio <i>18-month dry-aged ham</i>	£5.75
Chorizo Ibérico de bellota <i>Iberian dry-cured pork sausage with smoked pimentón</i>	£5.50
Ibérico mixto <i>a platter of both hand-carved jamón and chorizo Ibérico</i>	£13.75
Queso manchego y membrillo <i>Castillian ewe's milk cheese served with quince jelly</i>	£5.75

CARNES MEAT



Alitas de pollo a la miel y limón (trace only) <i>marinated crispy chicken wings with lemon and honey dressing</i>	£5.50
Morcilla de Burgos a la plancha <i>grilled Spanish rice black pudding, apple purée and piquillo peppers</i>	£5.95
Huevos rotos con chorizo y gambas <i>free-range eggs with potatoes, prawns and spicy chorizo</i>	£6.50
Torreznos con mojo dulce (trace only) <i>crispy pork belly with sweet and spicy sauce</i>	£5.75
Pinchos morunos con mojo picón (trace only) <i>marinated beef skewers with a spicy dipping sauce</i>	£6.75

PESCADOS SEAFOOD



Boquerones <i>anchovies marinated in olive oil and parsley, served chilled with garlic in a cider reduction</i>	£4.75
Pulpo a la gallega <i>steamed octopus with potatoes and pimentón paprika</i>	£6.95
Gambas al ajillo <i>tiger prawns with garlic and chilli oil cooked in the traditional terracotta clay pot</i>	£7.95

VERDURAS VEGETABLES



Ensalada de primavera (v) (trace only) <i>seasonal green salad with peas, asparagus, gem lettuce, soft boiled free-range egg, fennel and lemon vinaigrette</i>	£5.50
Patatas bravas (v) (trace only) <i>roasted potatoes with spicy tomato sauce and alioli</i>	£3.95
Tortilla de patatas (v) <i>classic Spanish omelette with free-range eggs, potato and onion</i>	£4.50
Pimientos de Padrón (v) <i>fried sweet green peppers - ¡unos pican y otros no!</i>	£5.25
Ensalada de tomate con queso de cabra (v) (trace only) <i>red and yellow tomatoes, goat's cheese, olives and red onion salad</i>	£4.95

PAELLAS FOR 2 PEOPLE TO SHARE



Paella de marisco <i>Squid, tiger prawns, mussels and lobster stock</i>	£28
Paella de pollo (trace only) <i>Chicken, green beans and chicken stock</i>	£24
Paella mixta (trace only) <i>Seafood, chicken, green beans and chicken stock</i>	£26
Arroz negro de marisco <i>Creamier style of paella cooked with squid, tiger prawns and squid ink</i>	£28