

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

PICOTEO NIBBLES

Pan con alioli (v)	£1.95
<i>bread with garlic mayo</i>	
Pan con tomate (v)	£3.50
<i>toasted bread, garlic, tomato and olive oil</i>	
Pan de la casa	£4.75
<i>toasted bread, tomato topped with garlic sauce and serrano ham</i>	
Pan Mallorquín	£5.75
<i>toasted bread, topped with soft chorizo spread from Mallorca, manchego cheese and honey</i>	
Boquerones (gf)	£4.75
<i>anchovies marinated in olive oil and parsley, served chilled with garlic in a cider reduction</i>	
Aceitunas Manzanilla (v) (gf)	£2.50
<i>marinated Andalusian green olives</i>	
Almendras de Mallorca (v) (gf)	£2.50
<i>slow-roasted almonds</i>	

Allergen information is available on request.

(v) = vegetarian; (gf) = gluten free ; (+) = gluten trace only

TAPAS

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're ready.

IBÉRICO Y QUESO HAMS & CHEESE



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

Chorizo Ibérico de bellota (gf)	£5.50
<i>Iberian dry-cured pork sausage with smoked pimentón</i>	
Jamón Ibérico de bellota Montenevado (gf)	£9.50
<i>hand carved to order 24-months, dry-aged and acorn-fed Iberian ham</i>	
Ibérico mixto (gf)	£13.75
<i>a platter of both hand-carved jamón and chorizo Ibérico</i>	
Manchego al romero y membrillo (gf)	£5.75
<i>Castillian ewe's milk cheese matured for 9 months, coated in rosemary and served with walnuts quince</i>	
Queso mixto	£8.95
<i>a selection of Spanish artisan cheeses</i>	

CARNES MEAT



Croquetas de jamón	£5.75
<i>deep-fried Ibérico ham and béchamel croquettes</i>	
Morcilla de Burgos	£5.95
<i>grilled Spanish rice black pudding, apple purée and piquillo peppers</i>	
Torreznos con mojo dulce (+)	£5.95
<i>crispy pork belly with sweet and spicy sauce</i>	
Pinchos morunos con mojo picón (+)	£6.75
<i>marinated beef skewers with a spicy dipping sauce</i>	
Chorizo a la parrilla	£6.25
<i>grilled smoked sausage, cider reduction, grilled piquillo pepper and Catalan bread</i>	
Huevos rotos con chorizo y gambas (+)	£6.75
<i>free range eggs with potatoes, prawns and spicy chorizo</i>	
Alitas de pollo a la miel y limón (+)	£5.75
<i>marinated crispy chicken wings with a lemon and honey dressing</i>	

PESCADOS SEAFOOD



Sepia a la plancha (gf)	£6.50
<i>cuttlefish cooked on the griddle with garlic, parsley and extra virgin olive oil</i>	
Calamares fritos	£6.75
<i>deep-fried squid with alioli</i>	
Pulpo a la Gallega (gf)	£7.95
<i>steamed octopus with potatoes and pimentón paprika</i>	
Gambas a la plancha (gf)	£8.50
<i>peeled large pink prawns cooked on the griddle</i>	

VERDURAS VEGETABLES



Gazpacho de sandía (v) (gf)	£3.95
<i>traditional chilled tomato soup with a watermelon twist</i>	
Ensalada de verano (v) (+)	£5.50
<i>seasonal green salad with basil, roasted butternut squash, gem lettuce, aubergine, courgette, Mallorcan almonds and salmorejo dressing</i>	
Berenjenas fritas (v)	£4.95
<i>crispy fried aubergine with a spiced honey and thyme dressing</i>	
Patatas bravas (v) (+)	£4.50
<i>roasted potatoes with spicy tomato sauce and alioli</i>	
Tortilla de patatas (v) (gf)	£4.50
<i>classic Spanish omelette with eggs, potato and onion</i>	
Pimientos de Padrón (v) (gf)	£5.25
<i>fried sweet green peppers - ¡unos pican y otros no!</i>	
Empanadillas	£5.95
<i>spinach, pine nuts and goat's cheese parcels served with onion and saffron marmalade</i>	
Ensalada de tomate con queso de cabra (v) (gf)	£4.95
<i>red and yellow tomatoes, goat's cheese, olives and red onion salad</i>	
Paella de verduras (v) (+)	£6.95
<i>classic saffron rice dish cooked with seasonal vegetables</i>	

※ LUNCH DEALS

£7.50



MONDAY TO FRIDAY (12 - 6 PM)

CHOOSE ONE OF THE FOLLOWING DISHES

PAELLA DE POLLO (+)

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

ENSALADA DE VERANO (V)(+)

green salad with basil, roasted butternut squash, gem lettuce, aubergine, courgette, Mallorcan almonds and salmorejo dressing

CHORIZO BUN

grilled chorizo sausage glazed with honey dressing and served in a soft brioche bun with baby gem salad and fried potatoes

PAELLA DE VERDURAS (V)(+)

classic saffron rice dish cooked with seasonal vegetables

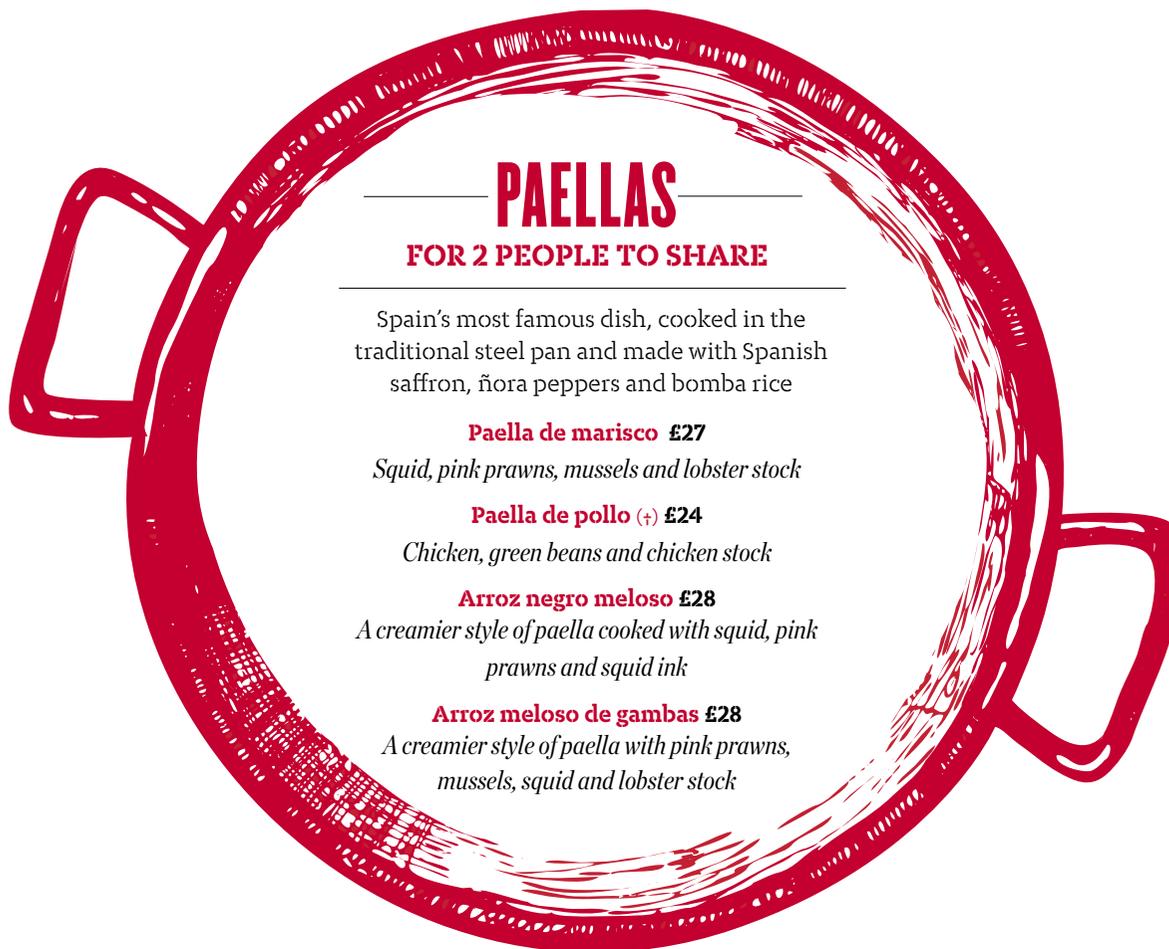
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PAELLAS

FOR 2 PEOPLE TO SHARE

Spain's most famous dish, cooked in the traditional steel pan and made with Spanish saffron, ñora peppers and bomba rice

Paella de marisco £27

Squid, pink prawns, mussels and lobster stock

Paella de pollo (+) £24

Chicken, green beans and chicken stock

Arroz negro meloso £28

A creamier style of paella cooked with squid, pink prawns and squid ink

Arroz meloso de gambas £28

A creamier style of paella with pink prawns, mussels, squid and lobster stock

※ SET MENU DEALS OUR SUGGESTIONS FOR PEOPLE TO SHARE

DE LA CASA - £30

Tortilla de patatas, Calamares fritos,

Chorizo a la parrilla, Croquetas de jamón,

Ensalada de tomate con queso de cabra, Empanadillas

DEL CHEF - £40

Patatas bravas, Calamares fritos,

Ibérico mixto, Pan con tomate,

Gambas a la plancha, Pinchos morunos con mojo picón

*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; (gf) = gluten free ; (+) = gluten trace only . A discretionary 12.5% service charge, which is distributed amongst the team, will be added to your bill. VAT included in the prices. Sorry we cannot bring the sun!