

◆ MENU CLASICO ◆

Available for tables of eight or more - £30 per head

◆ Para Picar ◆

Pan con Ajo Blanco (*gf) Local breads, white garlic and almond emulsion.

Aceitunas Mixtas (gf) House mixed Spanish Olives.

Manchego con Almendras y miel (gf) Aged Manchego, almonds, orange blossom honey.

Ensalada de Tomate (gf) Heritage tomatoes, spring onion, basil.

Pimientos de Padron (gf) Padron peppers, sea salt.

Charcuteria con Pan Catalan (*gf) Chacuterie selection with tomato bread.

◆ Tapas ◆

Gambas Pil-Pil (gf) Tiger prawns, chili, garlic oil.

Estacional Croquetas Seasonal croquettes.

Queso de Cabra con Pimenton (*gf) Wobbly Bottom soft Goat's cheese, tomato marmalade, crostini.

Secreto Iberico (gf) Iberico pork flank steak.

Pincho de Pollo y Chorizo (gf) Marinated chicken and chorizo skewers.

Patatas Bravas (gf) Triple Cooked potatoes, chili and tomato sauce.

gf = Gluten free / *gf = Gluten free on request

Vegetarian and vegan options available on request. Please contact us for allergen information
A discretionary gratuity of 10% will be added to your bill. All items subject to availability and seasonality.

◆ MENU DE LOS REYES ◆

Available for tables of eight or more - £40 per head

A glass of Cava on arrival

◆ Para Picar ◆

Pan con Ajo Blanco (*gf) Local breads, white garlic and almond emulsion.

Aceitunas Mixtas (gf) House mixed Spanish Olives.

Manchego con Almendras y miel (gf) Aged Manchego, almonds, orange blossom honey.

Ensalada de Tomate (gf) Heritage tomatoes, spring onion, basil.

Pimientos de Padron (gf) Padron peppers, sea salt.

Charcuteria con Pan Catalan (*gf) Chacuterie selection with tomato bread.

Mojama (gf) Air cured tuna loin, almonds, sweet pickled red onion, capers.

◆ Tapas ◆

Gambas Pil-Pil (gf) Tiger prawns, chili, garlic oil.

Estacional Croquetas Seasonal croquettes.

Queso de Cabra con Pimenton (*gf) Wobbly Bottom soft Goat's cheese, tomato marmalade, crostini.

Secreto Iberico (gf) Iberico pork flank steak.

Pincho de Pollo y Chorizo (gf) Marinated chicken and chorizo skewers.

Albondigas con queso y romesco Pork and beef meatballs, almond pepper sauce, 3 cheese fondue.

Cordero Asado (gf) Lamb rump, white bean salad, rosemary anchovy dressing.

Patatas Bravas (gf) Triple Cooked potatoes, chili and tomato sauce.

◆ Postres ◆

Pijama (*gf) Sharing dessert platter.

gf = Gluten free / *gf = Gluten free on request

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