



TAPAS SMALL PLATES

ACEITUNAS \$8 - WARM, HOUSE MARINATED GORDAL, CORNICABRA & ARBEQUINA OLIVES (GF) (VG)

GUINDILLAS \$8 - PICKLED SPICY GREEN PEPPERS (GF) (VG)

PATE DE HIGADO \$15 - CHICKEN & DUCK LIVER PARFAIT, IRIS VERMOUTH ROJO JELLY, TOAST

BOQUERONES \$25 - TINNED 'DON BOCARTE' SPANISH WHITE ANCHOVIES, HOUSE MADE LAVASH

CROQUETAS \$10 (2PC) - ASK FOR TODAY'S SELECTION

EMPANADILLAS \$16 (2PC) - BRAISED GRASS FED ARKADY LAMB SHOULDER, SHORTCRUST PASTRY, MOJO VERDE

HUEVOS ROTOS \$20 (2PC) - POTATO PAVÉ, JAMON DE BELLOTA IBERICO, FRIED QUAIL EGG (GF)

CHORIZO \$18 - PAN-FRIED LINLEY VALLEY PORK SAUSAGE, PEDRO XIMENEZ VINEGAR (GF)

PATATAS BRAVAS \$15 - TRIPLE COOKED CRISPY POTATOES, SPICY BRAVAS SAUCE, AIOLI (GF) (V)

GARBANZOS \$16 - CHICKPEAS BRAISED IN VEGETABLE BROTH & WHITE WINE, TOMATO, SPINACH & FRIED CHICKPEAS (VG)

CLASICO MONTADITO \$12 (2PC) - TOASTED BAGUETTE TOPPED WITH CARAMELISED ONION, JAMON, MANCHEGO

BERENJENAS FRITAS CON MIEL \$10 - BEER BATTERED EGGPLANT, LOCAL HONEY, ROSEMARY SALT (V)

ENSALADA DE CALABACIN \$15 - ZUCCHINI, MINT, PISTACHIO, GUINDILLAS, SHEEP YOGHURT, BLACK OLIVE, LEMON DRESSING (GF) (V)

ENSALADA DE CEBADA \$17 - MIXED BARLEY, NECTARINES, GOATS CHEESE, POMEGRANATE, PINENUTS, ORANGE DRESSING (V)

GAMBAS AL AJILLO \$30 - SKULL ISLAND TIGER PRAWNS, CONFIT GARLIC EVOO, HOUSE MADE FLAT BREAD

CHULETAS DE CORDERO \$20 - ROASTED LAMB CUTLETS. PEDRO XIMENEZ JUS (GF)

SEPIA A LA PLANCHA \$25 - PAN-FRIED SHARK BAY CUTTLEFISH, EVOO, PARSLEY, LEMON (GF)

PATO A LA SEVILLANA \$32 - BONED & ROASTED DUCK LEG, WITLOF, BACON, GREEN OLIVE, TARRAGON, ORANGE & DUCK JUS (GF)

BISTEC \$32 - PAN-FRIED O'CONNOR STRIPLOIN MB5+, ROASTED GARLIC BUTTER, CRISPY ONIONS, PAN JUICES

CARRILLADA DE TERNERA \$35 - BRAISED BEEF CHEEK, POTATO & SAN SIMON PUREE, STRAW POTATOES & JUS (GF)

CURADOS CHARCUTERIE

ALL DELI MEATS SERVED WITH HOUSE MADE PICKLES, CAPERBERRY & GRILLED BAGUETTE

LA HOGUERA JAMON SERRANO \$16 (50G) - TRADITIONAL 'MOUNTAIN HAM' AGED 12 MONTHS

BOSQUITO \$16 (50G) - PORK SALAMI WITH FOREST MUSHROOMS & FINO SHERRY

CABECERA \$16 (50G) - SPICED, AIR-DRIED PORK NECK, DELICATE FLAVOUR

NAVARRO \$16 (50G) - PORK SALAMI WITH BRIGHT CITRUS NOTES

JULIAN MARTIN JAMON DE BELLOTA IBERICO \$30 (25G) / \$46 (40G) - 100% ACORN FED PATA NEGRA AGED MINIMUM 36 MONTHS

QUESOS CHEESE

50G SERVED WITH QUINCE PASTE, PEDRO XIMENEZ SOAKED WILD FIGS & HOUSE MADE LAVASH

DOS CORONAS AGED 6 MONTH MANCHEGO \$16 - SHEEPS MILK, CRUMBLY TEXTURE, BOLD FLAVOUR

UDDER DELIGHTS TRIPLE CREAM BRIE \$16 - COWS MILK, CREAMY, RICH, BUTTERY

OSSAU IRATY \$16 - SEMI-FIRM SHEEPS MILK CHEESE, SLIGHT NUTTINESS, CREAMY TEXTURE

LA CUEVA DE CAMPILLO \$16 - COWS MILK BLUE CHEESE WITH PENICILLIUM ROQUEFORTI MOULD

POSTRES DESSERTS

CHURROS CON CHOCOLATE Y DULCE DE LECHE \$14 - FRIED CHOUX PASTRY WITH BITTER CHOCOLATE & CARAMEL SAUCE (V)

MOUSSE DE CHOCOLATE \$15 - DARK CHOCOLATE MOUSSE, STRAWBERRY COULIS, FRESH BERRIES, CANDIED CACAO NIBS (V) (GF)