

MENU

GF - Gluten free, V - Vegetarian, (+) GF bread available
- Please advise us of any allergies upon ordering

Croquettes ^{GF} 9.50

Cured ham and Manchego croquettes, finished with smoked paprika aioli.

Alitas de Pollo ^{GF} 8.50

Mesquite chicken wings with a smoky char, glazed in burnt honey and rosemary, served with lemon aioli.

Chorizo ^{GF} 7.00

Spanish chorizo slow-braised in red wine with honey, garlic and fresh herbs.

Braised Pork Collar ^{GF} 9.75

Pork collar slow-braised in cider with apple glaze and fresh herbs.

Cherry & Halloumi Salad ^{V+} 9.50

Grilled halloumi and cherry salad with honey-cherry vinaigrette, roasted chickpeas and homemade croutons.

Aubergine ^{GF, V} 7.50

Roasted aubergine with garlic yoghurt, chickpeas, balsamic, pomegranate and fresh herbs.

Bol de Invierno ^{GF, V} 7.90

Mixed leaves with roasted sweet potato, blue cheese, pomegranate, toasted seeds and our house dressing.

Bread ^V 4.00 (Oil & Balsamic + £1.50)

Gambas Pil Pil ^{GF} 12.50

King prawns in garlic butter with fresh chilli and smoked paprika, finished with fresh parsley.

Octopus ^{GF} 13.50

Pan-fried octopus with roasted red pepper romesco, served with lightly dressed mixed leaves.

Calamari ^{GF} 7.50

Crispy calamari served with a sweet chilli dipping sauce and fresh lemon.

Fish Goujons ^{GF} 9.90

Crispy fish goujons served with homemade tartare sauce and fresh lemon.

Sardines ^{GF} 9.50

Three whole pan-seared sardines with a lemon caper brown butter, fresh chilli, red onion and parsley.

Smoked Mackerel Pâté ⁺ 8.50

Homemade smoked mackerel pâté served with bread and cornichons.

Pimientos de Padrón ^{GF, V} 6.90

Blistered Padrón peppers cooked in olive oil and finished with sea salt.

Patatas Bravas ^{GF, V} 6.90

Crispy potatoes served with smoky paprika bravas sauce and garlic aioli.

Olives ^{GF, V} 6.90

Chips ^{GF, V} 4.50