

DeTAPAS

De la huerta

Ensalada DeTAPAS (GF)
Kale with quincepaste, cherrys tomatoes, manchego cheese & pine nuts

Ensalada Romana (torched)
Manchego torched cheese in Romain lettuce, Toast Almonds, Spanish anchovy, citrus vinaigrette

Ensalada de Rucula
Arugula, Fennel, Wild Fiddle Heads, Kalamata olives, Sherry Vinaigrette

De Pescado

Pulpo a la plancha con cremoso de patatas y pimenton (GF)
Grilled Octopus on potato foam dressed with chive mayonnaise

Calamares a la Andaluza
Crispy calamari with homemade alioli and lemon

Mejillones en salsa (GF)
P.E Mussels with rustic tomato garlic broth

Salmon con Pisto Manchego (GF)
Crispy Salmon with classic Spanish vegetables stew

Crudo de atun rojo con mojo verde, aceitunas secas y tomate concasse (GF) *
Raw Tuna seasoned with cilantro sauce, Kalamata olives & micro greens

Boards

Jamon Iberico de Bellota*
36 months cured ham from legendary acorn fed, black-footed Spanish pigs

Embutidos Ibericos*
Chorizo, Salchichon (cured sausages) from legendary acorn fed, black-footed Spanish pigs

Clasicas

13 Aceitunas (GF)
Selection of marinated Olives from Spain

15 Croquetas de Jamon Iberico
Iberico Ham in a white béchamel sauce

13 Patatas Bravas
Crispy potatoes with spicy tomato sauce & alioli

14 Gambas al Ajillo
Shrimp sautéed with garlic and brandy sauce

8 Pan con tomate
Crispy bread brushed with fresh tomato, extra virgin olive oil & salt

18 Chistorra (GF)
Slightly spicy Chorizo sausage

14 Tortilla de Patatas Clasica (GF)
Spanish potato omelet with caramelized onion

De Carne

14 Albondigas Morunas
Moorish Lamb meatballs with home-made curry sauce, almonds and currants

17 Steak "a la plancha"
Hanger Steak with classic Romesco sauce & sea-salt

16 Contramuslo de Pollo con duxell de mushroom & Jamon (GF)
Braised Chicken thighs with creamy mushrooms duxell, Serrano ham & truffle puree

22 Selection of 3 Spanish Cheeses (GF) *
Idiazabal (Sheep), San Simon (Cow) & Blue Valdeon

32 Quesos y Embutidos
Idiazabal (Sheep), San Simon (Cow), Jamon Serrano, Chorizo Iberico

Mains - Arroces y Paellas (serves 2 guests)

55 Paella Skirt steak (GF)
Classic paella with bomba rice, sofrito, vegetables & skirt steak

51 Paella De Pollo y Verduras (GF)
Classic paella with chicken, sofrito and vegetables

56 Paella De Pescado y Marisco (GF)
Classic paella with Monkfish, mussels, clams, shrimp & scallops

54 Fideua Negra
Spanish noodles with shrimp, calamari & cuttlefish ink

* These item is served raw or undercooked, or contain raw or undercooked ingredients.
Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, **please notify your server.**

DeTAPAS

De Postre

Flan de queso brie cremoso (GF) 10

Brie cheese flan

Churros 10

Classic churros with hot chocolate sauce

Crema Catalana (GF) 10

Spanish custard with classic Catalan cream

Chocolate Mousse 8

Chocolate Mousse with sea salt topped with cream

Café y Te's

Café 5

Pure blend of selected coffee

Café descafeinado 5

Same taste as "Café" but without the caffeine

Espresso 4 & Double Espresso 5

An expression of intensity

Capuccino, Café con leche 6

Where steamed milk makes the difference

Cortado 5

Espresso with a splash of steamed milk

Carajillo 6

Espresso with a splash of brandy

Te 5

A variety of tea to choose from

Vino de Postre & Cocktail

Sandeman Character 10

Medium Dry Amontillado sherry

Jorge Ordoñez Victoria 2 12

Sweet Málaga Moscatel

Lustau San Emílio Pedro Ximénez 12

Very sweet sherry

Espresso Martini 16

Espresso, Tito's Vodka, Bayleys & Kahlua

Kids menu

Pasta Choices 8

- butter
- extra virgin olive oil
- tomato sauce

Chicken Fingers & fries 10

Grilled Cheese & fries 10

TAPA OF THE WEEK

IBERICO CONFIT PORK LOIN

Pork Loin cooked with
Iberico bacon, hot alioli &
apricot puree

PINTXO DE SOBRASADA

(PINTXO in Spain is slice of
bread with food on top)

Today's Pintxo is a crostini with
Spanish spreadable Pork
sausage & gratin GOAT cheese