

DINNER MENU

Tapas are made for sharing, so gather, taste and savour.

Any 3 tapas and a dessert from £20 per person

Carnes

POLLO REBOZADO CON MIEL
Lightly battered chicken fillets, honey
& grain mustard dressing

ALBÓNDIGAS
Spiced pork & beef meatballs in rich
tomato sauce with Manchego cheese

CHORIZO AL VINO GF
Chorizo sautéed in red wine

BROCHETAS IBÉRICAS
Grilled skewers of chorizo and yoghurt, garlic
& paprika marinated chicken, hispi & red
cabbage slaw & Chimichurri Rojo salsa

TOSTADA DE SOBRASADA
Toasted Pan de Cristal, smoky Mallorcan
Sobrasada sausage & Roquito hot honey

CROQUETAS DE POLLO
Crisp-fried chicken croquettes with alioli

POLLO SOFRITO GF
Chicken marinated in paprika & lemon juice
with tomato sofrito sauce

COCIDO MADRILEÑO
Chicken, pork belly & chorizo slow-cooked
with red peppers, chickpeas, cumin
and smoked paprika

BUTIFARRA NEGRA
Black pudding, poached egg, hollandaise,
serrano crumb & apple gel

TAJINE DE CORDERO
Slow-cooked lamb tagine with paprika, cumin,
tomatoes, cinnamon, sultanas & apricots
(£3 Supplement)

CHORIZO Y BUTIFARRA NEGRA
Sautéed chorizo & black pudding with
spicy tomato sauce

Verduras

PATATAS GRATINADAS V GF
Sliced potatoes, garlic cream & queso fresco

QUESO DE CABRA AL HORNO V GF
Grilled goats' cheese with Seville orange
& chilli marmalade

CROQUETAS DE SETAS Y TRUFA
Woodland mushroom & black truffle
croquettes with Manchego

**ENSALADA DE QUESO
DE MONTBRÚ**
Montbrú Garrotxa cheese, Cos lettuce, beetroot,
pickled shallots & pine nuts with honey dressing

TORTILLA ESPAÑOLA V GF
Baked Spanish omelette with egg, potato
& onion with Pixto salsa

ENSALADA ANDALUZA VG GF
Asparagus, artichokes, sun blush tomatoes
& lemon hinamin dressing

CHAMPIÑONES GRATINADOS V
Baked woodland mushrooms, spinach,
white wine, cream, queso fresco crumb
with toasted Pan de Cristal

BERENJENA AL HORNO GF
Baked aubergine, Montbrú Garrotxa goats'
cheese, tomato sofrito & honey

PATATAS BRAVAS
Crisp-fried potatoes, spicy tomato
sauce & alioli

ENSALADA FRESCA DE MALLORCA VG GF
Butter beans, chickpeas, black olives,
red onion, cherry vine tomatoes, parsley,
fresh mint, sherry vinegar & olive oil

PIMIENTOS DE PADRÓN VG GF
Pan-seared Padrón peppers sprinkled
with sea salt

PAN CATALAN VG
Crisp Pan de Cristal with tomato,
garlic & olive oil

Mariscos

CALAMARES FRITOS
Crisp-fried baby squid with adobo & sweet
smoked paprika, rocket, lemon dressing
& spicy alioli

VIEIRAS CON SERRANO
Two seared king scallops, basil & leek
cream sauce, Serrano crumb & crispy rocket
(£3 Supplement)

MEJILLONES A LA MARINERA GF
Shetland mussels, white wine, shallots,
garlic & cream

**MARISCOS CON SALSA
DE LANGOSTA** GF
Pan-fried king scallop, king prawns & Shetland
mussels, white wine & lobster sauce
(£3 Supplement)

GAMBAS PIL PIL GF
King prawns roasted in olive oil, chilli,
paprika & garlic

PATÉ DE CABALLA
Smoked mackerel paté, lemon dill cream, capers
& toasted Pan de Cristal

GAMBAS REBOZADAS
Large king prawns, sweet ginger & chilli
glaze with crispy rocket

ARROZ DE MARISCOS GF
King prawns & Shetland mussels with rice,
tomato & parsley
(£3 Supplement)

GAMBAS PICANTES GF
Pan-fried large king prawns, green chilli,
coriander & tomato sauce

BOQUERONES PICANTES GF
White anchovies marinated in fried garlic,
parsley & chilli oil

Postres

Add a dessert for £5

SUNDAE DE MARACUYÁ GF
Vanilla ice cream, white chocolate & coconut
tuile, passion fruit coulis & passion fruit foam

DELICE DE CHOCOLATE V GF
Rich, dark chocolate delice, raspberry gel,
shaved dark chocolate, pistachio crumb
& white chocolate foam

CREMA CATALANA V GF
Traditional crème brûlée

SORBETE CON BAYAS VG GF
Gluten free & vegan fruit sorbet

PASTEL DE SAN SEBASTIÁN V
Traditional baked vanilla cheesecake, Pedro
Ximénez sultanas & shaved white chocolate

PUDÍN DE CARAMELO V
Sticky rich date & toffee cake, salted caramel
sauce, vanilla ice cream & caramelised walnuts

Acompaniamentos

MARINATED OLIVES GF £4.45
Gordal & mixed olives, garlic & chilli

HOUSE SALAD VG GF £4.95
Lemon hinamin dressing

GARLIC BREAD LOAF V £5.25
With melted queso fresco V £6.25

BREAD & MARINATED OLIVES £6.95
With Gordal & mixed olives, garlic & chilli

FRENCH FRIES £4.95

Scan here for the dietary & allergen
information for all our dishes



An optional & discretionary 10% service
charge will be added to your bill