

GAMBAS

GAMBAS TAPAS FEAST FOR TWO

PAN CON ALIOLI

OLIVES WITH BAY AND PINK PEPPERCORN

CROQUETAS DEL DÍA

TORTITA DE CAMERONES

TORTILLA DE PATATAS

CHICKPEAS BRAISED IN MOORISH SPICES, SPINACH AND CHORIZO

BRAISED OX CHEEK, PUMPKIN, PEDRO XIMENEZ

PATATAS BRAVAS

CATCH OF THE DAY - PIQUILLO PEPPERS, MOJO VERDE

SALTED CHOCOLATE TRUFFLES, SEA SALT, ORANGE

£50 W/ A BOTTLE OF HOUSE WINE (RED/WHITE)

£60 W/ A BOTTLE OF RIOJA (RED/WHITE)

*We cook from scratch & use a wide variety of fresh ingredients so please let us know if you have allergies, dietary requirements
or are veggie or vegan.*

Our produce comes from the market, so this menu is subject to today's market availability

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Vegetarian option

PAN CON ALIOLI

OLIVES WITH BAY AND PINK PEPPERCORN

PADRON PEPPERS

TORTILLA DE PATATAS

ROSEMARY MANCHEGO

CHICKPEAS BRAISED IN MOORISH SPICES, SPINACH AND LEMON

ROASTED CAULIFLOWER, PIQUILLO PEPPERS, MOJO VERDE

PATATAS BRAVAS

COURGETTE, MAHON CHEESE, PIMENTON, PINENUTS

SALTED CHOCOLATE TRUFFLES, SEA SALT, ORANGE

£50 W/ A BOTTLE OF HOUSE WINE (RED/WHITE)

£60 W/ A BOTTLE OF RIOJA (RED/WHITE)

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