

From Behind the Bar (12pm-11pm)

Aceitunas Olives	£3.00
Almendras Salted Almonds	£3.00
Tortilla de Patata Traditional Omelette	£3.50
Boquerones en Vinagre Marinated Anchovies	£3.50
Calamar en Vinagre Marinated Squid	£2.50
Sardinillas Sardines in Oil	£3.00
Guindillas y Ajo Pickled Pepper and Garlic	£3.00
Huevo en Escabeche Pickled Egg	£1.25
Zanahorias a la Sevillana Seville Spiced Carrots	£2.00
Esparragos Blancos White Asparagus	£3.50
Berenjena Pickled Aubergine	£2.00
Kikos Toasted Maize	£1.75
Pan con Tomate Tomato on Toast	£1.75
Habas Fritas Dried Crispy Broad Beans	£1.50

Cured Meats (12pm-11pm)

Jamon Iberico Bellota (40g) 100% Acorn Fed	£12.50
Jamon Iberico Cebo (40g) Grain and Acorn Fed	£6.75
Lomo Iberico Cebo (40g) Cured Pork Loin	£4.75
Chorizo Extra Bellota (50g) Cured Pork Sausage	£3.75
Salchichon Extra Bellota (50g) Salami-Style	£3.75
Morcilla (40g) Cured Black Pudding	£2.50
Sobrasada Bellota (60g) Rillettes-Style Cured Pork	£2.50
Cecina (20g) Cured Beef	£3.75

Try a Fino or Manzanilla sherry with tapas from the 'behind the bar' and 'cured meats' sections.

Cheeses (12pm-11pm)

Manchego (40g) Raw Milk Ewes Cheese	£3.95
Villarejo (40g) Manchego-Style with Rosemary	£4.25
Picos (40g) Blended Blue Cheese	£3.50
Garrotxa (40g) Semi-Soft Goats Cheese	£4.25

Try with Lustau Don Nuno Dry Oloroso Sherry.

Other Tapas (12pm-10.30pm)

Patatas Bravas y Alioli Fried Potatoes and Alioli	£3.75
Croquetas de Jamon y Pollo - Ham & Chicken Croquets (2)	£2.25
Albondigas de Cerdo y Rabo de Toro - Pork & Oxtail Meat Balls	£4.75
Butifarra Negra a la Parrilla - Charcoal Grilled Artisanal Catalan Sausage	£4.25
Chorizo a la Parrilla - Charcoal Grilled Organic Chorizo (Luis Gill)	£4.25

Try the Albondigas with a Palo Cortado Sherry and the Butifarra with an Amontillado Sherry.

Plato del Dia (12pm-3.30pm)

See Blackboard for Details

Tapa del Dia (12pm-3.30pm & 6pm-10.30pm)

See Blackboard for Details

Weekly Special (12pm-3.30pm & 6pm-10.30pm)

Pulpo con Pure de Patata y Mojo de Cilantro -
Octopus with Paprika Mash and a Coriander Sauce £8.00

Seafood (12pm-3.30pm & 6pm-10.30pm)

Calamar a la Parrilla Charcoal Grilled Squid	£7.00
Gambas a la Sal Salt Prawns	£6.75
Caballa en Escabeche Cured Mackerel Fillet	£4.75
Croquetas de Bacalao Salted Fish Croquets	£4.50

Try a glass of Fino Sherry with the Caballa and Croquetas and a Manzanilla Sherry with the Gambas and Calamar.

Meat (12pm-3.30pm & 6pm-10.30pm)

Torta de Tuetano con Perejil y Pedro Ximenez - Bone Marrow with Parsley & PX Sherry on Toast	£5.75
Manitas de Cerdo Rebozadas - Breaded Pig's Trotter with Caperberries	£5.25
Cordoniz a la Parrilla Charcoal Grilled Quail	£6.95
Pierna de Cordero a la Parrilla - Charcoal Grilled Mutton Leg	£8.00
Preso Iberica a la Plancha - Iberico Pork Shoulder Loin a la Plancha	£8.00

Try the Cordoniz with a Palo Cortado Sherry and the Manitas and/or Preso Iberica with an Amontillado Sherry.

Salads & Vegetables (12pm-3.30pm & 6pm-10.30pm)

Escalivada - Charcoal Grilled Aubergine, Pepper and Onion	£4.75
Endivias con Queso Azul - Chicory Leaves with Picos Cheese	£3.75
Puerro con Romesco - Charcoal Grilled Leek with Romesco	£3.75
Remolacha y Almendras - Beetroot and Almond Dressing	£3.95
Espinacas con Ajo Tostado - Spinach with Brown Garlic and Olive Oil	£3.75

Try the Escalivada, Puerro and Remolacha with an Amontillado Sherry. A Manzanilla Sherry with the Endivias. A Fino or Manzanilla with the Espinacas.

See drinks list or ask us for a wine suggestion

Please ask to see separate dessert menu

Complimentary 1st basket of bread with olive oil. Extra bread and oil will be charged at £1.50 per basket. There may be traces of nuts. All prices include VAT at 17.5%. An optional 12.5% service charge will appear on the bill, all of which will go to the staff. We stress the service is optional so if you feel it is not up to scratch then please ask for it to be removed.