



Contemporary Mediterranean Kitchen

## **NIBBLES & CHARCUTERIE**

**Salted Almonds** – Spanish Almonds £3

**Mix Olives** – Silverskin onions, mixed peppers & paprika oil marinated olives £3.5

**Tuyo Bread** – Toasted Sourdough bread (pan con tomate or house butter) £5

**Picos Blue & Date Croquetas** – with Cumin ali-oli and roasted walnuts £7

**Salt Cod Croquetas**– with piquillo pepper marmalade, blood orange and black olives £7

**Patata Frita** – served with green chilli mojo and cumin ali-oli £5

**Padron Peppers** – Fried Galician green peppers finished with Maldon sea salt £5

**Burrata** – served with heritage tomatoes, dried black olives, basil and balsamic vinegar £8

**Cured Salmon** – with roast beetroot, Greek yoghurt, berries, pistachios and dill £8

**Calamares a la Andaluza** – fried squid with parsley ali-oli and lemon £8

### **Board Selection**

**Choice of 3 - £12**

**Choice of 5 - £16**

### **Spanish Charcuterie**

Iberico 100% bellota ham, Iberico chorizo, Iberico salchichon

### **Cheese**

Medoro Pecorino, Gorgonzola dolce, Young Manchego

*Please note a discretionary 12.5% service charge will be added to your bill.*

*This will be shared amongst all staff.*

*-If you have any food allergies please inform a member of staff before placing your order-*



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## **FISH**

**Fregola Sarda** – with marinated prawns, roasted cherry tomatoes, gremolata & lemon £10

**Seabream** – with josper Turkish peppers, black olives, chilli & garlic oil £8

**Octopus** – with Peperonata, hummus and cumin yoghurt £10

**Suquet de peix** – traditional Spanish dish with salt cod, prawn, egg and potatoes. £13

**Monkfish** – with “ajo blanco”, mushrooms, caramelized onion, roast hazelnut and apricots £11

## **MEAT**

**Thai-Peru-Spain** – Roast and Slow cooked ox cheeks, lemon grass, grain mustard, corn puree and pickled jalapenos £11

**Parrilla Chorizo** – with babaganoush and Tuyo seeds £7.5

**Free Range Chicken Thigh** – with honey poached plums, sumac yoghurt & roast hazelnuts £7.5

**Galician Dry-Aged Ribeye** – Grilled steak with baby potatoes, onion chutney & rosemary £13.5

## **VEGETABLE**

**Josper Turkish Pepper** – with Greek yoghurt, feta & chilli mojo £7

**Butternut Squash** – Harissa roasted squash, olives & peppers tapenade, almond dressing & mint £8

**Char-grilled Artichokes** – with soya beans, quinoa, feta, parmesan and balsamic vinegar £8.5

**Halloumi** – Levantine peppers, compressed pickled cucumber, chilli mojo & hazelnuts £7.5

**Watermelon “Gazpacho”** – traditional Spanish gazpacho with goat cheese and berries £8

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