



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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