

APERITIVO

nibbles

Selection of marinated olives (v, gf)	2.5
Home baked bread & olive oil (v)	2.5
Toasted almonds (v, gf)	2.5
Toasted bread & tomato (v)	3
Traditional breadsticks (v)	2
Tomato & garlic bread, Serrano ham	3.5

TORTILLA

omelette

Traditional (v, gf)	4.5
Chorizo	5
Aubergine (v, gf)	4.5

ARROZ & GUISADO

rice and stews

Paella house special per person	12.5
Chicken, seafood or mixed	
Please allow 40 minutes for Paella	
Zarzuela Spanish fish stew (gf)	11
Black rice, squid, prawns & aloli (gf)	9

v - vegetarian gf - gluten free
allergen information available on request
a discretionary 10% service charge will be added to parties of 6 or more

TAPAS

small plates

Pork belly, fresh pear (gf)	5
Ibérico ham croquetas	4.5
Seared calves liver, sherry, onions	5.5
Chicken thighs, romesco sauce, flaked almonds	5.5
Black pudding, chorizo, butterbeans	4.5
Sticky chicken wings, tamarind (gf)	4.5
Chorizo lollipops, quince	5.5
Pork meatballs, red tomato preserve	4
Patatas bravas (v, gf)	3
Patatas fritas (v)	3
Crispy squid, chilli jam	6
Salt cod croquetas	4.5
Prawn pil pil, chilli, olive oil, garlic (gf)	6
Seared sea bream, saffron, parsley (gf)	6.5
Sardine, spiced tomato on toast	5
Steamed mussels, sherry, parsley (gf)	5
Scallops escabèche (gf)	7
Octopus, paprika (gf)	8
Padrón peppers (v)	4

QUESO

cheese

Selection of Spanish cheeses	11
<i>Manchego, Cabra D.O. Toledo, Azul D.O., Mahón</i>	

PLATO GRANDE

larger plates

Mini pork sliders	8
Roasted lamb leg, rose harrisa (gf)	12.5
Charcoal seared rib eye, smoked aubergine (gf)	18
Oxtail ragu, charred bread	9.5
Salt baked whole sea bream (gf)	14
Grilled bream fillets, baked tomatoes, capers, olives & toasted fennel (gf)	12.5
Grilled king prawns (4 or 8) (gf)	8 / 15
Pan fried hake, clams, fresh herb & anchovy dressing (gf)	11

ENSALADA

salad

Charred carrot, beetroot & goats curd (v, gf)	6.5
Gem lettuce, anchovy & pancetta (gf)	6.5
Chorizo, potato, watercress & shallot	6.5
Quinoa, tomato, butterbean & coriander (v, gf)	5.5
Tuna & fresh tomato (gf)	8.5
Russian salad (v)	5.5

CHULTETON DE TERNERA

forerib of beef

For 2 or more
Steak on the bone,
cooked over charcoal 39.5

BROCHETA

chargrilled skewers

Chicken chillindron	11
Beef flank, chimichurri sauce	11

All brocheta served with patatas fritas

CHARCUTERIE

meats

5J Ibérico ham - acorn fed	10 / 20
Jabugo ham	
Serrano ham - cured white pig	8 / 16
Salchichón - Ibérico cured sausage	7 / 14
Chorizo - paprika spiced sausage	7 / 14

All charcuterie is served as 30g & 60g portions

ALMUERZO EXPRESS *express lunch* 12-3pm Chef's dish of the day 7.5