

TAST CATALA

by Paco Pérez

PER PICAR / SMALL BITES

* House Marinated Olives (VE) ^{Su}	5.0
Duck'in Donut: Foie Gras, White Chocolate & Raspberry Powder ^D	5.5
* Light Crunchy Bread, Tomato & Olive Oil (VE) ^G	5.5
* Sourdough Bread, Tomato & Olive Oil (VE) ^G - <i>Available Gluten Free</i>	5.5
* 'Boquerones' White Anchovies ^{F/Su}	7.5
* Padrón Peppers (VE) ^G - <i>Available Gluten Free</i>	9.0
* Croquetas: Red Pepper (V) ^{G/E/D} / Jamón Ibérico ^{G/E/D} - 1 / 4 Units	3.0 / 11
Cod Fritters, Lemon & Honey Foam ^{G/E/D/F/Su}	10.0
Mixed Catalan Charcuterie & Artisan Cheese Board ^{G/D} - <i>Available Gluten Free</i>	18.0
* Half Mixed Catalan Charcuterie & Artisan Cheese Board ^{G/D} - <i>Available Gluten Free</i>	9.0
100% Acorn-Fed Jamón Ibérico 'Arturo Sánchez' (80gr)	32.0

TASTETS

* Bravas Potatoes (V)	9.0
* Traditional Tortilla (V) ^E	9.5
* Tomato Salad, Tuna Belly, Black Olive & Piparra ^{F/Su} - <i>Available Vegetarian</i>	12.0
Fried Fresh Calamari & Squid Ink Mayo ^{G/E/Mo} - <i>Available Gluten Free</i>	13.0
Stuffed Portobello Mushroom, Pesto & 'Petit Nevat' Cheese Cream ^{D/N}	14.0
Duck Egg, Fried Squid, Potato & Tartar Sauce ^{G/E/Su/Mo} - <i>Available Gluten Free</i>	16.5
Chargrilled Octopus, Potatoes, Mojo Rojo & Mojo Verde ^{G/N/P/Mo/Su} - <i>Available Gluten Free</i>	18.5
Three Meat Canelón, Bechamel & Jus ^{D/G/C/Su}	17.5
* Butifarra Sausage with Beans ^{N/Su}	15.0

Try our Tast Lunch Deal: Any 3 dishes marked with * for £23
Available Tuesday - Friday 12:00 until 17:00
All day Sunday

(V) Vegetarian (VE) Vegan

Contains: (G) Gluten (E) Egg (D) Dairy (N) Nuts (P) Peanuts (So) Soybeans (C) Celery (M) Mustard (S) Sesame (Su) Sulphites (F) Fish (Cr) Crustaceans (Mo) Molluscs

We work with nuts, crustaceans, molluscs, and other allergens in the restaurant so we cannot guarantee no traces of them in our food. Please let us know as soon as possible of any allergies in your party so that we can accommodate and advise. If you have a severe allergy, please note we may not be able accommodate your requirements but ask for a manager and we will try to help.

A discretionary service charge of 12.5% is added to all bills and split equally among staff.

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MAINS

RICE

Our Catalan-style rice is one of Paco's signature dishes, they are all cooked in our Mi Brasa charcoal oven. They're very intense in flavor and caramelized at the bottom, the traditional 'Socarrat'.

Seasonal Vegetable Rice (VE) ^{C/Su}	30
"Arroz del Senyoret" with King Prawns ^{C/F/Cr/Mo/Su}	43
Duroc Pork Ribs & Seasonal Mushrooms Rice ^{C/Su}	43
Portobello Mushroom, Creamy Rice & Parmesan ^{D/C/Su}	17

FISH

Fresh Seabass	
Served with our signature "El Txiringuito, 1939" sauce, Roasted Baby Potatoes & Mushrooms ^{F/Su}	24

MEAT

Prime Cut Galician Sirloin Steak on the bone, dry aged for minimum of 25 days.
Served with Baby Potatoes, Padron Peppers & Caramelized Piquillo Peppers.

<i>Ask your server for cuts available today</i>	9.5/100g
"Solomillo" Pork Tenderloin, Celeriac Puree, Deep Fried Aubergine & Meat Jus ^{G/D/C/Su}	28

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