NO INTENTIONAL GLUTEN*

PICOTEO Y PAN - NIBBLES & BREAD

VALENCIAN ALMONDS (V,N) 3.7
GORDAL OLIVES, CARMONA (V) 4.9
BREAD, RAMA 44 OLIVE OIL (V) 4.9
PAN CON TOMATE (V) 4.2
SOBRASADA ON TOAST, ROSEMARY HONEY (N) 5.2

CHARCUTERÍA Y QUESO - CHARCUTERIE & CHEESE

COPPA IBÉRICA - CURED LOIN OF PURE IBÉRICO PIG 6.5 CURED OAK SMOKED LEÓN CHORIZO 6.5 CURED MANCHEGO, BARREL AGED HONEY, CRACKERS 6

VERDURAS Y ENSALADA - VEGETABLES & SALAD

MURCIAN PEPPERS, GOATS' CURD, CRISPY CAPERS (V) 8
GALICIAN PADRÓN PEPPERS (V) 5.5
ROAST PUMPKIN, MOJO VERDE, PUMPKIN SEEDS (V) 7
ARTICHOKE, TRUFFLED MANCHEGO 8.7
CARAMELISED ONION, CONFIT POTATO & EGG TORTILLA (V) 7.9
TRIPLE COOKED POTATOES, BRAVAS SAUCE, SHERRY ALIOLI (V) 6.8

MAR - SEA

CANTABRIAN BOQUERON ANCHOVIES, SUMAC 8
BABY SQUID, FINO, GARLIC, HERBS 8.5
CONFIT TUNA BELLY, POTATO & HERB VINAIGRETTE ENSALADA 9

CARNE - MEAT

CIDER POACHED LEÓN CHORIZO **8.5**MORUÑOS MARINATED CHICKEN, ROAST GARLIC, STICKY SHERRY GLAZE **8.5**EX DAIRY OX CHEEK IN RIOJA, PUMPKIN, SAGE **11**

RACIONES - LARGE PLATES

GAMBAS ASADA - SPLIT ROASTED XL WILD RED PRAWNS, GARLIC, CHILLI, RAMA 44 OLIVE OIL 25 CERDO IBÉRICO - SLOW COOKED SHOULDER OF IBÉRICO PORK, BUTTERBEANS, BLACK PUDDING 29

DULCE - DESSERT

DARK CHOCOLATE, SEA SALT, OLIVE OIL 8
VALENCIAN ORANGE & ALMOND CAKE, SHERRY (N) 8.5

HELADO - ICES

RAMA 44 OLIVE OIL ICE CREAM 3.5
SALTED ALMOND CARAMEL ICE CREAM (N) 4.5
LEMON & FINO SHERRY SORBET 4

*THIS MENU HAS BEEN DESIGNED FOR A NON-GLUTEN DIET
IT IS A SELECTION OF DISHES THAT DO NOT CONTAIN GLUTEN IN THEIR INGREDIENTS
HOWEVER AS WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES THESE DISHES
ARE NOT SUITABLE FOR ANYONE WITH COELIAC DISEASE

V (VEGETARIAN) * N (CONTAINS NUTS) - PLEASE NOTE THAT ALL ALLERGENS ARE PRESENT IN OUR KITCHEN IF YOU WOULD LIKE TO SEE THE VEGAN OR NON-INTENTIONAL GLUTEN MENU, PLEASE ASK THE TEAM A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL TABLE BILLS, WHICH GOES ENTIRELY TO OUR TEAM