

PARA PICAR

Pimientos de Padrón	7
Manzanilla Olives	4
Sourdough & Olive Oil	5
Potato & Truffle Croquettes	7
Pan con Tomate	5
Chorizo & Red Wine	4

CHARCUTERIE

Jamón Ibérico de Bellota	14
Selection of Cured Meats	14

VERDURAS

Tortilla de Patatas	8
Beetroot & Whipped St Tola	11
Leeks & Romesco*	8
Roast Artichoke, Wild Mushroom & Truffle	12

FRITURAS

Guanciale Spiced Belly, Celeriac & Fennel	12
Langoustine Fritters & Tartare Sauce	12
Ham Croquettes	8
Chilli Wings	12
Calamari & Romesco*	10
Crispy Aubergine & Truffle Honey	8

EDÒ

SEAFOOD

Scallop Ceviche & Pickled Mooli	14
Paella (Langoustine, Mussels & Monkfish)	16
Sardines Mojo Rojo	12
Pil Pil Spiced Prawns, Tomato Sauce & Focaccia	15
Salt-Baked Sea Bream, Portavogie Prawns & Ibérico Butter	21
Mussels, White Wine, Garlic & Focaccia	14
Harissa Octopus, Chorizo & Peperonata	15

MEAT

Guinea Fowl, Hazelnut & Parsnip*	18
Duck Leg Ragù & Tagliatelle	15
Italian Meatballs	14
Beef Cheek, Pressed Potato & Parmesan	18
Bertha-Smoked Hanger Steak & Chimichurri	17

SAUCES

Red Wine Jus	3
Romesco*	3
Saffron Aioli	3

SIDES

Patatas Bravas, Saffron & Sobrasada	6
Organic Leaves, Shallots & Vinaigrette	4
Pommes Pont Neuf, Truffle & Parmesan	7
Baby Gem & Anchovies	7

DESSERTS

Churros	7
Bergamot Flan	8
Chocolate, Coffee & Hazelnut Tart*	8
Apple & Miso Mille-Feuille	8
Vanilla Ice Cream, Raisins & Sherry	6
Cheese & Quince	10

