



CAN PETIT MENU

≡ CLASSIC TAPAS ≡

OLIVES 4.5 Vg ♦ Gf House Andalusian style marinated olives	PAN 4.25 V ♦ Sourdough bread, olive oil or alioli	PAN CON TOMATE 5.5 Vg ♦ Sourdough bread, fresh tomato & olive oil
PATATAS BRAVAS 7 V ♦ With original brava sauce & alioli	PADRÓN PEPPERS 7.5 Vg ♦ Gf Finished with smoked salt	CROQUETAS 7 ♦ Serrano Ham or Wild Mushrooms V
FRIED SQUID 9 ♦ With alioli & lemon	TORTILLA DE PATATA 7 V ♦ Gf Spanish potato & onion omelette Add chorizo +£1	CHORIZO A LA SIDRA 7 ♦ Gf Fresh chorizo cooked in Galician handcrafter cider
PISTO MANCHEGO 7.5 V ♦ Gf Slow cooked spanish ratatouille with grilled goat cheese	GAMBAS AL AJILLO 9 ♦ Gf Wild prawns cooked in garlic, chilli & white wine with a prawn emulsion	SALMOREJO 10 V ♦ Chilled tomato soup, sundried tomatoes, Manchego cheese foam & black olives

◆ . . CHEF'S CHOICE . . ◆

BUTIFARRA 10 ♦ Gf Catalan sausage & white beans	CONFIT LEEKS 9 Vg ♦ Gf With Romesco sauce & toasted almonds	SARDINAS 10 ♦ Gf Smoked sardines, coconut ajoblanco, almonds & grapes
MAR Y MONTAÑA 12 ♦ Gf Grilled octopus, pork belly, chipotle mayo, pickle red onion	OXTAIL SANDWICH 10 ♦ Idiazabal cheese, truffle mayo & ox reduction	SCALLOPS 10 ♦ Gf Two pan-fried scallops, cauliflower puree, sobrasada & roasted corn kernels
SOLOMILLO 12 ♦ Gf Ibérico pork tenderloin, mojo rojo, potatoes & confit red peppers	BRANDADA DE BACALAO 12 ♦ Whipped cod with olive oil, garlic & cream, feuille tartelette, green olives tapenade	CANELÓN 12 ♦ Slow cooked Ibérico pork cheek canelón with boletus sauce

✿ PAELLAS ✿

Our paellas are cooked using the best ingredients and traditional methods learnt by our chefs from their grandparents to bring you an authentic taste of Spain

BLACK INK £30 ♦ Gf Prawns, squid, squid ink, alioli, fish and prawns stock	CHICKEN £30 ♦ Gf Chicken thighs, sugar snap, chicken and veal stock	IBÉRICO PORK £32 ♦ Gf 100% Ibérico Pork Abanico, wild mushrooms, boletus, veal stock	VEGETABLES £28 Vg ♦ Gf Courgette, roasted red pepper, asparagus, vegetable stock
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All prices include VAT and a discretionary 10.5% service charge will be added to your bill.

V . Vegetarian Vg . Vegan Gf . Gluten Free

ALLERGENS - We follow stric hygiene practices within our kitchen, but due to the presence of allergenic ingredients within the environment during the preparation and cooking, we cannot 100% guarantee allergen traces may not be found in any dish. We advise you to speak to a member of out staff if you have any food allergies or intolerance. Full allergen information is available.