

“Hop your way through our menu...”

2

Bites

Padrón Peppers 6
Lime & Paprika Zed

Ham Croquettes 6
From our Iberian Ham
2 Units

Cod Croquettes 6
Very Hot and Creamy
2 Units

Jamón Ibérico
100% Iberian Ham
Acorn Fed
60gr 22

5

The Mains
Rice

Mushrooms Risotto 24
Poached egg, Veggie Stock,
Seasonal Mushrooms

Arroz a Banda de Carabineros 34
Scarlet Prawns Flovoured
Semi-wet Rice

Rabbit& Rosemary Paella 47
Min. 2 People. Dry Rice Paella Style

7

Sharing Sides

Grilled Veggies 7.5

Fries with Truffle Mayo 7.5

Patatas “Bravas” 9.5

Grilled Aubergine 12.5

4

Starters

Arepas Ají Toro 16
With Ox tail &Black Olives
4 units

Fried Squid 16
Lime, Ali Olí

Chef's Tacos 16
Suckling Pig, baby Lamb,
Meat may vary

Grilled King Prawns 18
Marinated & Charcoal Grilled

Carabinero Carpaccio 22
Lime & on Their Own Dressing

Autumn 2024

3

Raw & Fresh

Leeks & Mussels Salad 14
Romesco Sauce & Garlic Chips

Sweet Potatoes Salad 14
Strawberry Mojo, Truffle Cheese & rockets.

Salmon Avocado salad 16
With Passion Fruit sauce,
Papaya & mango

Tuna Tartar 16
Tomatoes, Avocado & Cassava Chips

6

The Mains
Charcoal Grill

Fish

Grilled Octopus 27
Chontaduro sauce & Red mojo

Sea Bream 29
Caramelized Tomatoes & Sweet
Vanilla Plantain

Monk Fish 29
Almond Sauce&Peas Cream,
Mushrooms

Tuna Blue-Fin 42.5
Pistachio Ajo Blanco,
Cherry Bonbons

Meat

Ox Cheeks Meat Balls 24
Cassava truffle sauce

Lamb Cutlets 27
Roasted Garlic Puree and Rocoto
Pepper Marinade

Iberian Pluma 29
Finest cut of the Iberian pig
Grilled with Guava

Please inform our staff about allergies

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13.5% Discretionary service charge will be added to your bill