

# Food

## Focaccia Sandwiches (available 12-5pm)

*Served with rocket, red onion and cabernet sauvignon dressing*

Mortadella, mozzarella and Rocket	9.95
Serrano Jamon Reserva and Tomato	9.00
With Manchego	2.00
Fiorucci Spicy Spinata, Mozzarella and Rocket	9.95
Chorizo, Piquillo Peppers and Manchego	10.25
Porchetta, Pesto and Piquillo Peppers	10.25
Roasted Peppers, Rocket and Mozzarella (V)	8.50

## Platters and Plates

**Small Large**

Mixed Platter	18.50	36.00
<i>Enjoy 3 meats, pâté loaf and 3 cheeses accompanied with bread, Pavesi crackers, Cortijo de Sarteneja Organic Fig Jam, grapes and Fig Cake with Almonds</i>		
Charcuterie Platter	12.50	23.00
<i>Enjoy 5 meats accompanied with bread, Brindisa North &amp; South Olive Oil and Gordal Olives</i>		
Cheese Platter	13.00	25.50
<i>Enjoy 4 cheeses served with traditional Scottish Oatcakes, Pavesi crackers, Cortijo de Sarteneja Organic Fig Jam, grapes and Fig Cake with Almonds</i>		
Arturo Sánchez Paleta Ibérica de Cebo	12.00	
<i>This comes from two and a half year aged, acorn fed, Ibérico black pigs</i>		
Add Manchego	2.50	
Clava Brie and Honey	10.85	
<i>Connage Clava Brie served with traditional Scottish Oatcakes, Pavesi Crackers, La Chinata Spanish Orange Blossom Honey and Catalan Almonds</i>		
Charcuterie of the day	9.00	
<i>Ask what our charcuterie of the day is and enjoy a serving with some bread and oil</i>		
Add Asturias La Peral Blue Cheese to any Platter or Plate	2.85	5.00
Fig, Rocket and Blue Cheese Salad (V)	12.00	
<i>Dressed with Arbequina Extra Virgin Olive Oil and Giusti Balsamic Vinegar of Modena</i>		

## Pâtés

*Served with oatcakes and Cortijo de Sarteneja Organic Fig Jam. Choose from:*

ArteMonte Venison	11.50
ArteMonte Wild Boar	11.50
La Chinata Ibérico Pork Pâté with Cherries	13.25
La Chinata Black Pudding Pâté with Pine Kernels	13.25
Pyrenean Country Pâté Loaf	9.75

If you have any allergies or special dietary requirements, please ask a member of our team  
 We cannot guarantee there are no traces of nuts or allergens present in the food area  
 10% Service Charge will be added to all bills

## Snacking

Gordal Olives (Ve) <i>(Small or Large)</i>	4.25	7.00
Salted Catalan Almonds (Ve)	3.25	
Olives and Salted Catalan Almonds (Ve)	7.25	
Sarriegui Potato Crisps <i>Olive Oil (Ve), Spicy Chorizo or Pickle (Ve)</i>	3.95	
Torres Potato Crisps <i>Truffle (Ve), Ibérico Ham</i>	4.00	

## Bread and Oil (V)

Bread from Café Andante. Served with your choice of olive oil.	Bread+Oil	Oil
Brindisa Arbequina Extra Virgin Olive Oil (Spain) <i>Produced in Navarra, using 100% Arbequina olives. The finished oil is sweet and grassy with hints of green tomato and a light peppery aftertaste.</i>	5.00	1.75
Brindisa North & South Olive Oil (Spain) <i>Produced in Navarra. Made from olives indigenous to the north of Spain, Arbequina, and the south, Picual. The finished oil is clean tasting with grass and tomato notes balanced by a touch of spiciness on the finish.</i>	4.90	1.65
Núñez de Prado Organic Extra Virgin Olive (Spain) <i>The freshly crushed floral Picudo, sweet Hojiblanca and robust Picual olives from the Prado family's organic estates are cold-pressed. The result is an organic oil with tropical flavours of passion fruit and papaya.</i>	5.35	2.10
Fuenroble Extra Virgin Olive Oil (Spain) <i>Made from Picual olives in the South East of Spain. Notes of fruited green olives, reminiscent of tomato, fig, apple, grass and unripe almond</i>	6.90	3.65
Hacienda Ipura Selección (Spain) <i>A blend of 5 different olive varieties. Reminiscent of green, freshly-mowed grass, ripe bananas and almonds. Nutty on the palate with a slight peppery bite</i>	6.75	3.50
Summer Harvest Cold Pressed Rapeseed Oil (Scotland) <i>Hailing from Perthshire it offers a light, green buttery flavour</i>	5.10	1.85
Barbera Lorenzo No.5 (Italy) <i>A single variety oil, from Nocellara del Belice, this is an intensely golden oil of noted creaminess with a delicately spiced aroma</i>	8.00	4.75
Centonzie Bioolio Organic Extra Virgin Olive Oil (Italy) <i>Made from the Nocellara del Belice olive, Centonzie is spicy and herbaceous, clear and persistent with a medium fruity flavour</i>	6.00	2.75
Barbera Siculo Extra Virgin Olive Oil (Italy) <i>A cold pressed Sicilian oil. Fruity and mild, with a sweet background and a light almond finish</i>	6.35	3.15
Explore the Mediterranean <i>Enjoy a taste from Spain and Italy; Núñez de Prado (Spain), Brindisa North &amp; South (Spain) Barbera Siculo (Italy) and Centonzie Bioolio (Italy)</i>	8.75	5.50
Best of Spain <i>Brindisa Arbequina, Fuenroble and Hacienda Ipura Selección Familiar</i>	8.45	5.20
Best of Italy <i>Centonzie Bioolio, Barbera Siculo, Barbera Lorenzo No.5</i>	9.50	6.25
Swap Bread to Focaccia	+0.50	
Giusti 3 Medal Balsamic Vinegar of Modena	3.00	
Extra Bread	3.50	
Extra Focaccia	4.00	
Extra Pavesi Crackers	2.25	

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