

  
**APERITIVO**

Llopart Brut Reserva 6.95  
Sparkling Wine - Barcelona

**OYSTERS**

**Trio of Native Oysters 10.95** *PX Sherry Vinegar, passion fruit & Tempura Chilli or served with Tabasco and lemon on request*

*try with a glass of chardonnay*

**BREAD & NIBBLES**

**Spanish Jamon 40g 8.95**  
*with Pico's breadsticks 80g 16.95*

**Padron Peppers 6.95**  
*Galician peppers served with sea salt*

**Baked Camembert 11.95**  
*to share - with garlic, rosemary, honey & served with toasted bread*

**French Baguette 2.95**  
*served with anchovy butter*

**Tabla Espanola 13.95**  
*selection of Spanish cured meats & Jamon*

**Pan Con Tomate 2.95**  
*Toasted bread with tomato, garlic & sea salt*

  
**STARTER PLATES**

**Burrata 9.95**  
*in beetroot gazpacho, micro herbs and heritage tomatoes*

**Pork Cheeks 9.50**  
*slow braised with Pedro Ximenez*  
*amazing with a glass of Fenuaudo de Castilla sherry*

**Croquetas de Morcilla 7.50**  
*Leon black pudding, apple & vanilla sauce and alioli*

**Salmon Tiradito 8.95**  
*cured in aji Amarillo Tiger milk, salmon caviar, spicy chilli oil*

**Berenjenas Fritas 7.95**  
*fried aubergine with honey and goat's cheese from Andalucia*

**Moules Mariniere 9.95**  
*classic Marseille dish with garlic, cream and shallots and a chunk of bread*

**Gambas al Ajillo 9.95**  
*classic Spanish garlic prawns cooked with chilli and brandy*

**MAIN PLATES**

**Basque Cod 17.95**  
*served with Spanish onion, green asparagus, peas and rosemary potatoes*

**Canelon de Rustido 13.95**  
*Spanish cannelloni filled with pork, beef shin and white espagnole sauce*

**Suckling Lamb 34.95**  
*served with crispy potatoes, greens and perfect for sharing*

**Grilled Baby Chicken et Frites 16.95**  
*whole baby chicken, raspberry and red wine jus, served with chips*

*best with pinot noir or garnacha*  
**Ibèrian Pork Tenderloin 19.95**  
*famous Spanish loin served with rosemary potatoes and red wine jus*

**Spaghetini con Mariscos 14.95**  
*seafood fresh spaghetti served with white wine, chilli and garlic*

*check our list for a bottle of red*

**GRILLED MEAT & FISH**

Please see blackboard for cuts and prices.

**Fillet 250g**

**Sirloin 300g**

**Bone in Sirloin 500g**

**Presa Iberica 200g**

**Grilled Market Fish 350g**

All dishes are served with French Fries or Side Salad. Add Peppercorn, Bearnaise or Stilton for 1.50

**SIDES, VEGETABLES, SALADS**

**Fries French 3.95**  
*French-fried Batonnet chips*

**Creamed Mushrooms 4.50**  
*Double cream, onion, garlic and chilli*

**Rosemary Potatoes 4.25**  
*olive oil crushed baby potatoes*

**Green Salad 4.25**  
*Simple tossed green salad*

**Valencian Tomatoes Salad 3.95**  
*drissled in oil and served with onions*

**Grilled Vegetables 4.25**  
*grilled vegetables cooked with salt and virgin olive oil*

**DESSERTS & CHEESES**

*Our desserts are homemade priced at 5.95, please ask a team member for today's selection.*

**Churros Con Chocolate**

**Creme Caramel**

**Basque Cheesecake**

**Chocolate Mousse**

**Ice Cream \ Sorbets 3.95**

**Sharing Cheese Selection 7.95**

**Glass of PX or Sauternes 8.95**