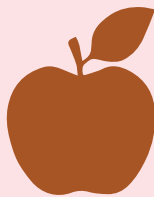


It is your responsibility to inform your server of any allergies or intolerances before placing your order.

APERITIVO

Gramona Brut Reserva 9.95
Sparkling Wine - Barcelona
DO. Corpinnat



OYSTERS

APERITIVO

Almonds (n) 3.50
Spanish Olives 4.25
Chorizo Scotch Egg 6.95

Native Oysters 13.25 *Parmesan, Passion Fruit & Tempura Chilli or served with Tabasco & lemon on request*

BREAD & CHARCUTERIE

Spanish Jamón 40g 9.95
with Picos breadsticks 80g 18.95

Baked Camembert 14.95
*to share - with honey & tomato jam
served with toasted bread*

Charcuterie Board 16.95
selección of cured meats & cheeses

Padron Peppers 7.25
Galician peppers served with PX & sea salt

Pan de la Casa 4.25
anchovy butter or tomato, garlic & sea salt

STARTER PLATES

Croquetas de Txistora 8.50
*Navarran Chorizo & honey
served with alioli*

Croquetas de Morcilla 8.50
*Leon black pudding, apple sauce
with alioli*

Moules Mariniere 10.95
*classic Marseille dish cooked with garlic,
cream, shallots in cava & chorizo*

Pork Cheeks 11.95
*slow-braised in PX, served with
a pomme purée & apple*

Grilled Squid 9.95
*baby squid served with Pocha beans,
purée, chorizo and pea shoots*

Berenjenas Fritas 8.50
*fried aubergine with honey and
goat's cheese from Andalucia*

Gambas al Ajillo 10.95
*classic Spanish garlic prawns cooked
with chilli & brandy*

MAIN PLATES

Basque Hake 19.95
*served with Spanish onion, asparagus,
peas, rosemary potatoes & Txakoli sauce*

Suckling Lamb 39.95
*served with rissole potatoes, beans &
greens - perfect for sharing*

Ibèrian Pork Tenderloin (n) 21.95
*famous Spanish loin served with sautéed
snow peas, parmentier & quince sauce*

Veal Saltimbocca 20.95
*Loin of Veal wrapped in jamon
& Txakoli white wine sauce*

Grilled Chicken 17.95
*Corn-fed chicken in Sun dried tomato & sage oil
sauce served with Pocha beans*

Catalonian Spaghetti 16.95
*served with prawns, zucchini pesto
and a poached egg*

GRILLED MEAT & FISH

Please see blackboard for cuts and prices.

Fillet 250g Sirloin 300g Bone in Sirloin 550g Osso Bucco 250g Market Fish 200g

All steaks are served with French Fries, Parmentier or Side Salad. Add Peppercorn, Manchego Cheese sauce or Riojan Jus for 2.00

SIDES, VEGETABLES, SALADS

Fries French 4.50
French-fried Batonnet chips

Creamed Mushrooms 5.95
double cream, onion, garlic & chilli

Trinxat 6.50
Broccoli, potato, garlic & jamon

Truffled Mac & Cheese 6.95
Spanish fideos in cream & Manchego cheese

Valencian Tomato Salad 6.25
drissled in oil and served with goats cheese

Grilled Vegetables 5.95
grilled with salt & virgin olive oil

DESSERTS & CHEESES

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

Churros Con Chocolate 6.25 Creme Caramel 6.25 Basque Cheesecake 6.75 Chocolate Mousse 6.50
PX Vanilla Ice Cream 6.95 Cheese Selection (n) 8.25 / 11.95 Glass of PX or Sauternes 8.95

Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Vegetarian / Vegan menu is available on request.
All tips are given to our team. A discretionary 12.5% service charge will be added to your bill.