

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

APERITIVO

Gramona Brut 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

Padron Peppers 7.25
Galician peppers served with PX & sea salt

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

Charcuterie Board 16.95
selección of cured meats & cheeses

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*

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

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

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

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

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

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

MAIN PLATES

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

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

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

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

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

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

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

Creamed Mushrooms 5.95
double cream, onion, garlic & chilli

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

Trinxat 6.50
Broccoli, potato, garlic & jamon

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 6.50 Creme Caramel 6.50 Basque Cheesecake 6.50 Chocolate Mousse 6.50

PX Vanilla Ice Cream 6.95 Manchego Selection (n) 8.25 / 11.95 Torrija 6.50

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.