

MENU



BREAD



Pan de la Casa
Sourdough roll

3.5

◆ **Torrades**
Toasted sourdough, squeezed ripe tomatoes, garlic, EVOO

10

SALADS



Ensalada Mixta
Mixed salad

15

◆ **Ensalada de Pimiento Asado y Queso de Cabra**
Roast capsicum, goats cheese, walnuts, olives


20

Tomates Aliñados
Tomatoes, onion, oregano, EVOO

18


TAPAS

◆ **Carrilleras en Vino Tinto**  35
Beef cheeks braised in red wine, mash

Chorizo Fresco con Judías  18
Char grilled fresh chorizo, white beans in cider

Croquetas de Jamón Ibérico  16
Ibérico ham croquettes

Albóndigas de Ternera en Salsa de Mamá 18
Beef meatballs in mama's sauce



Cordero Moruno  29
Moroccan lamb backstrap, eggplant puree

Tortilla de Patatas   16
Spanish omelette-potato & onion (cooked to order)



◆ **Crudo de Kingfish**  24
Kingfish crudo, ajo blanco

Berenjena a la Manchega    22
Baked eggplant, pisto, walnuts, goats cheese

◆ **Gambas al Ajillo**  24
Garlic prawns

Pulpo a la Gallega   24
Galician style braised W.A. octopus, mash



Calamares Fritos 22
Lightly dusted calamari, aioli

Mejillones "Mar y Montaña"   25
Mussels, (sobrasada) spreadable chorizo, cream

Setas con Ajo Confitado, Crema de Queso de Cabra    18
Confit garlic wild mushrooms, goat's cheese cream



Falda de Res  38
Beef skirt (250 gr), red chimichurri



◆ **Patatas Bravas**   14.5
Fried potatoes, spicy tomato, aioli



Coliflor Frita al Andalus   22
Andalusian fried cauliflower, chickpeas


DESSERTS

Churros 14
Spanish sugared donuts, Spanish dipping chocolate

Crema Catalana   11
Spanish creme brûlée infused with lemon and cinnamon

◆ **Tarta de Queso**   14
Basque style baked cheesecake with berry coulis, ice cream

Helado   10
Vanilla ice cream with homemade chocolate sauce

Cremoso de Chocolate  16
Chocolate ganache, cocoa crumble, raspberry caramel, orange



CHARCUTERIE & SMALL PLATES




◆ **Jamón Ibérico** 29
Ibérico ham- cured 24 months

Salchichón 15
Air dried salami

Pamplona 10.5
Cured chorizo

◆ **Burrata**   18
Burrata, EVOO
"Perfect with Torrades"

Queso Manchego  16
Sheep's milk- aged 12 months

Aceitunas  8.5
Marinated olives

Pimientos de Padrón  14
Blistered Padron peppers fried in olive oil, finished with sea salt

Boquerones en Vinagre 20
Marinated white anchovies, piparras, Bonilla chips

Gilda 06
Traditional Basque skewer of anchovies, olives, guindillas

PAELLA & RICE



We only use Spanish rice, saffron, homemade stocks.
Minimum serve 2 people, price per person


◆ **Marisco** 32
King prawns, calamari, mussels, clams



Pollo y Chorizo 26
Spanish sausage, chicken

Verduras  24
Vegetarian

Arroz Negro 30
Rice with squid cooked in its own ink

BUEN PROVECHO!

◆ **Most Popular**  **Contains Nuts**

 **Contains Dairy**  **Gluten Free**

 **Vegetarian**

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