



# Salvador & Amanda

## PARA EMPEZAR



### APERITIVO 8

Glass of Cava with a fresh strawberry

**ALMENDRAS SALADAS 3**  
**MARCONA**  
Salted marcona almonds (N)

**ACEITUNAS MARINADAS 3.5**  
**CON LIMÓN Y PIMENTÓN**  
Mixed olives marinated with lemon, smoked paprika and herbs

**PAN RÚSTICO CON TOMATE 4**  
**Y ACEITE DE OLIVA VIRGEN**  
Grilled rustic bread with garlic and tomato (C)

**ANCHOAS AHUMADAS 5.5**  
**SOBRE PAN CON TOMATE**  
Grilled rustic bread with garlic, tomato and smoked anchovies (C)

**PIMIENTOS DE PADRÓN 7.5**  
**“UNOS PICAN Y OTROS NO”**  
Padron peppers with Maldon sea salt

**SELECCIÓN DE PAN 3.5**  
Rustic bread with virgin olive oil (C)

## CHACINAS Y QUESOS

**JAMÓN SERRANO 6.5**  
Teruel Serrano ham cured for 12 months

**CHORIZO MAGNO 6**  
Cured pork and smoked paprika sausage from Rioja

**JAMÓN IBÉRICO ‘PATA NEGRA’ 13**  
Iberico ham from Jabugo

**SELECCIÓN DE JAMÓN, CHORIZO Y QUESOS 13.5**  
Selection of hams, chorizo and cheese (C) (D)

**TABLERO DE QUESO CON MEMBRILLO 9.5**  
Manchego, Murcia al Vino, Mahon & La Peral blue cheese with quince paste (C) (D)

## CARNE

**CROQUETAS CASERAS DE JAMÓN 6**  
Homemade ham croquettes (C) (D)

**ALITAS DE POLLO CON LIMÓN Y CHILE 6.5**  
Roast chicken wings with lemon and chilli

**CHORIZO PICANTE AL VINO CON TOMATE Y PIMIENTO 7**  
Spicy chorizo cooked with red wine served with tomato, roasted peppers and shallot salad

**ALBÓNDIGAS EN SALSA DE TOMATE 6.5**  
Beef and pork meatballs in a rich tomato sauce (C)

**POLLO CON ROMESCO 7.5**  
Poached and roasted chicken breast served with Romesco (C) (N) (D)

**COSTILLAS DE CERDO LACADO CON MIEL 8.5**  
Grilled pork ribs glazed with orange blossom honey

**LOLLIPOPS DE CHORIZO 5.75**  
Chorizo lollipops with quince aioli (C)



## VEGETARIANO

**TORTILLA ESPAÑOLA** 5.5  
Spanish omelette

**PATATAS BRAVAS** 5.5  
Fried potatoes in a spicy  
tomato sauce and aioli

**VERDURAS A LA BRASA** 5  
Selection of chargrilled vegetables  
drizzled with extra virgin olive oil  
and smoked paprika

**SALTEADO DE SETAS  
AL AJILLO** 6  
Sautéed mushrooms with  
piquillo peppers

**PIMIENTOS DE PIQUILLO RELLENOS  
DE PISTO** 6.5  
Piquillo peppers stuffed with mixed  
vegetables, topped with Manchego  
cheese ①

**CROQUETAS DE QUESO DE CABRA** 6.5  
Goats cheese croquettes  
with sweet chilli compote ② ③

### FRUTOS DEL MAR

**CALAMARES FRITOS CON ALIOLI** 7.5  
Crispy squid with aioli ③

**TRUCHA CON ALMEJAS Y TOMATE** 8.5  
Sea trout with peas, cockles and tomato sauce

**GAMBAS AL AJILLO** 8.5  
Pan fried king prawns with garlic and chilli

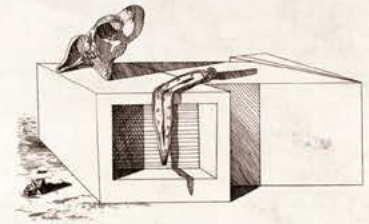
**VIEIRAS A LA PLANCHA CON  
PUREE DE CHIRIVIA Y CHILLI** 8.5  
Queen scallops with parsnip puree, chilli  
and shallot vinaigrette ①

### ACOMPANAR

**PATATAS FRITAS** 3.5  
Potato fries

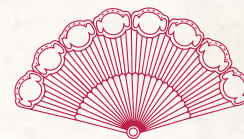
**BRÓCOLI CON ALMENDRAS** 3.5  
Broccoli with roasted almonds ④

**ENSALADA MIXTA** 3.5  
Seasonal mixed salad



**50%**  
OFF MONDAYS

**50% OFF ALL FOOD AND  
HAPPY HOUR ALL DAY!**



**LIVE  
FLAMENCO**

**EVERY SATURDAY  
@ 7PM**

① Dairy ④ Nuts ③ Gluten

All dishes may contain items not mentioned in our menu descriptions. If you do have a food allergy you should inform your server. All dishes are prepared in kitchens where flour and nuts are commonly used. A discretionary service charge of 12.5% will be added to your final bill. Prices are in Sterling and include VAT. All items are subject to availability.