



Salvador & Amanda

PARA EMPEZAR



APERITIVO 8

Glass of Cava
with a fresh strawberry

ALMENDRAS SALADAS MARCONA 3
Salted Marcona almonds (N)

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

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

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

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 (G)

CARNE

CROQUETAS CASERAS DE JAMÓN 6
Homemade ham croquettes (G, D)

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

CHORIZO PICANTE CON TOMATE Y PIMIENTO 7
Grilled spicy chorizo with tomato, roasted peppers
and shallot salad

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

POLLO CON ROMESCO 7.5
Poached and roasted chicken breast served
with Romesco and tio pepe sauce (G, 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 (G)

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

ESPECIALIDADES DEL CHEF

GAMBONES ROJOS 10
Red king prawns a la plancha
with garlic butter and chilli (G)

**CORDERO CON FARRO
Y SALSA VERDE** 8.5
Char-grilled lamb rump with
farro and salsa verde

**ESPARRAGOS CON
HUEVO Y HABAS** 7
Grilled asparagus with fried egg,
broad beans and shallots

**TARTAR DE ATUN CON
PUREE DE AGUACATE** 9.5
Tuna tartare with chilli, sesame and
avocado puree on crostini (G)

CHULETÓN DE TERNERA 8.5
Grilled rib-eye steak (150g) (G)

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

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



VEGETARIANO

TORTILLA ESPAÑOLA 5.5
Spanish omelette

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

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

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

SALTEADO DE SETAS AL AJILLO 6
Sautéed mushrooms with piquillo peppers

CROQUETAS DE QUESO DE CABRA 6.5
Goat cheese croquettes with sweet chilli compote ① ②

FRUTOS DEL MAR

CALAMARES FRITOS CON ALIOLI 7.5
Crispy squid with aioli ①

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

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

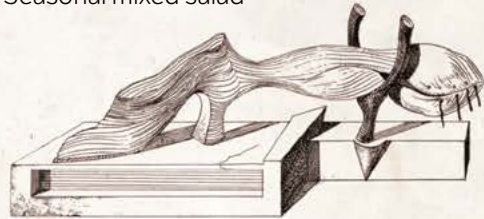
TRUCHA CON ALMEJAS Y TOMATE 8.5
Sea trout with peas, cockles and tomato sauce

ACOMPANAR

PATATAS FRITAS 3.5
Potato fries

BRÓCOLI CON ALMENDRAS 3.5
Broccoli with roasted almonds ①

ENSALADA MIXTA 3.5
Seasonal mixed salad

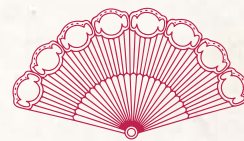


PAELLA

TUESDAYS

£9 PER PERSON
BASED ON 2 PEOPLE SHARING
Meat, fish and veggie option available.

Please note a 40 minute wait time on Paella orders.



LIVE

FLAMENCO

EVERY WEDNESDAY &
THURSDAY @ 7PM

With Ilusion Flamenca International Dance Group.

① Dairy ② 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.