



NIBBLES

★ ACEITUNAS MANZANILLA V 4.95 Carefully selected olives from special harvests. Marinated in chilli, rosemary & garlic. Served with Spanish breadsticks.

★ ALMENDRAS FRITAS ∨ 4.50 Queen Spanish almonds fried in sunflower oil & sprinkled with sea

PAN DE COCA V 3.95

Artisan Spanish bread. Simply grilled with extra virgin olive oil. Add Sunblushed Tomato Paste +£1

FILET DE ANCHOAS 6.95

Cantábrico anchovies served simply on grilled bread rubbed with extra virgin olive oil & fresh tomato. Celebrated across Spain as some of the best in the world.

CROQUETAS 3 PIECES ADD AN EXTRA FOR £2

You'll find these croquetas gracing some of the best pintxos bars in San Sebastian. These are entirely hand-made with a thick bechamel made from the local milk of the region.

- ★ BASQUE CHORIZO WITH ROMESCO SAUCE 8.95
- ★ SALT COD WITH HOMEMADE TARTARE SAUCE 8.50
- ★ PORCINI MUSHROOM WITH TRUFFLE AIOLI V 8.50 IBERICO HAM, CONFIT GARLIC ALIOLI 8.95

FROM THE MEAT SLICER ARTURO SÁNCHEZ



*All sliced at 30g and drizzled with Spanish Rincon de la Subbetica olive oil.

These amazing cured meats are from grain or acorn fed Iberico pigs produced by the **Arturo Sanchez** family with over 100 years of knowledge & expertise.

★ SALCHICHÓN IBÉRICO 8.50 Superb sausage with a hint of black pepper.

IBÉRICO COPPA DE BELLOTA 9.50

Highly marbled, natural spices and Spanish paprika.

LOMO IBÉRICO DE BELLOTA 9.50 Smoked pork loin, elegant with intense flavour.

PALETA IBÉRICA DE BELLOTA 10.50 Rich, nutty & succulent ham from the shoulder.

★ CHORIZO IBÉRICO 8.50 Soft, sweet, smoky and well balanced.

★ FUET EXTRA TRUFA Pork sausage seasoned with truffle from La Rioja.

MEAT BOARDS

3 MEATS £20 | 4 MEATS £26 | 5 MEATS £31 | 6 MEATS £36

Choice of any of the above meats sliced at 20g each, served with grilled Spanish coca bread and mixed pickles.

V = Vegetarian. Please inform your server of any allergies or dietary needs before ordering. All dishes are prepared in an environment where nuts, wheat, gluten, and other allergens are handled.

CHEESE BOARDS 65G

3 CHEESES £19.95 | 4 CHEESES £24.95 *All served with rosemary crackers & quince paste.

★ MANCHEGO CURADO v 7.50

This quality cheese has "Queso Manchego D.O." seal of authenticity, attesting to its high quality. Very intense flavour with aromas of leather and cereal. Full body with hints of caramel.

★ TETILLA (D.O.P) ∨ 7.50

Made from first-class cow's milk. This mild semi-hard cheese from Lugo, Galicia has a pleasantly milky, slightly acidic flavour and is rich in fat on the palate.

MANCHEGO TRUFAS V 8.95

From La Mancha. This cheese is cured for up to 6 months allowing time for the truffle to infuse into the milk and develop an intense cheese with complex notes of cocoa and woodland.

★ QUESO AZUL PICOS ∨ 7.50

The most famous Spanish blue cheese from Valdeon, a strong aroma and an intense flavour, slightly lactic, salty, piquant with a caramelised aroma and buttery texture.

MIXED BOARDS

5 PIECES £35 | 8 PIECES £50 | 10 PIECES £60

Build your own meat (20g) and cheese (65g) board; served with mixed pickles, homemade onion relish, rosemary cheese biscuits, Coca bread and quince paste.

VEGETABLE TAPAS

★PATATAS BRAVAS ∨ 8.25

Crispy fried potatoes with our "Brava" sauce & alioli

★TORTILLA DE PATATAS V 6.50

Spanish potato omelette, arguably Spain's national dish.

QUESO DE CABRA FRITO CON MIEL V 7.95

Fried goats cheese with honey & cranberry relish.

★ PIMIENTOS PADRÓN V 5.95

Sweet peppers with the odd spicy one! Served with XV olive oil & sea salt.

CHAMPIÑONES CON MANCHEGO V 8.50

Creamy garlic mushrooms with a Manchego crumb.

★COLIFLOR PICANTE V 6.95

In-house harissa roasted cauliflower, toasted almonds & XV olive oil.

★RICOTTA DE BÚFALA V 9.95

Light and fluffy, made traditionally from Buffalo milk. Whipped in-house served with honey, fresh thyme & charred coca bread.

FINCA PASCUALETE RETORTA V 14.50

Twice winner of the best Spanish cheese at the world cheese awards. Soft, creamy, almost liquid cheese from Extremadura. Served with charred coca bread.

SAUCES 2.00 Choose from:

ALIOLI - ROMESCO - CHIMICHURRI - TRUFFLE ALIOLI CHIPOTLE ALIOLI - SPICY BRAVA SAUCE - CHORIZO ALIOLI

MEAT TAPAS

★ ALBÓNDIGAS CON TOMATE 8.50

Beef & pork meatballs cooked in a smoked paprika & tomato sauce, shaved Manchego cheese.

COSTILLAS DE CERDO 10.95

Meaty pork ribs- dry rubbed and braised to perfection before being served with a smoked chipotle alioli.

★CHORIZO AL VINO 7.95

Authentic Spanish chorizo cooked in red Rioja wine, bay leaves & garlic.

★ PATÉ DE POLLO AL JEREZ 8.50

Chicken liver parfait, Pedro Ximenez chutney, pickles & Spanish coca bread.

CHORIZO PICANTE Y MORCILLA 8.95

Spicy chorizo sausage sauteed with Spanish black pudding, tomato, saffron & butter bean stew with hispi cabbage.

CARRILLADA DE CERDO 14.50

Braised pork cheeks slowly cooked until tender, buttery mash, pork jus & apple.

FISH & SHELLFISH TAPAS

SALMÓN CEVICHE 11.50

Lightly cured fresh salmon, ialapeno & avocado puree, chilli, lime & coriander dressing. squid ink crackers.

★ ENSALADA DE PULPO 7.95

Marinated octopus salad, red and green pepper vinaigrette.

GAMBAS PIL PIL 12.95

Classic Andalusian dish of sizzling prawns with olive oil, garlic & chilli. Served with coca bread to mop up all that sauce.

★ CALAMARES FRITOS 9.95

Deep-fried baby squid with alioli, lemon wedges & Añana salt flakes.

GAMBAS AL ALIOLI 16.95

Argentinian Red prawns (3) grilled in garlic & herb butter.

Add Extra Prawn +£5

ESTOFADO DE LUBINA 12.95

Seabass fillet on a rich tomato, butterbean & chorizo stew.

LARGER DISHES

GALICIAN DRY AGED STEAK 200g Rump: 24.95

Our Galician steak comes from the critically acclaimed El Capricho farm and restaurant in Jiménez de Jamuz. These have more marbling, giving these beef steaks a distinct and unique flavour. Served sliced with chimichurri sauce.

POLLO AL SPIEDO Half: 17.95 Whole: 24.95

Succulent rotisserie chicken marinated in a blend of Spanish inspired spices.

PAELLA MIXTA 22.50pp *Minimum 2ppl

Number 1 in Spanish cuisine - a classic dish of saffron flavoured rice cooked with chicken, chorizo, mussels, King prawns & squid. Please allow 40 minutes.



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