

DINNER

PARA PICAR

spanish cured meats 13

pan con tomate 6.5

patatas bravas 6.5

boquerones, lemon & garlic oil 6.5

padron peppers, smoked salt 6.5

pickled anchovy gilda (3) 6.5

banderillas (3) 4

fried anchovies, aioli, lemon 7.5

perello olives 5

RACIONES

oyster mushroom & croquetas, tarragon aioli 9

smoked ham hock croquetas, chorizo jam, pickled fennel 9.5

fig carpaccio, valdeon blue cheese, pedro ximénez, fig vinegarette 8.5

compressed melon & cucumber, ajo blanco, pickled grape, jamon iberico 8

charred hispi cabbage, pineapple salsa, avocado & chickpea emulsion 13

bbq pork belly skewer, apple, smoked guindilla honey, pork fat crumb 13

bbq stone bass, confit leek, romesco, hazelnut 14.5

chicken stuffed with sobrasada, serrano ham, tomato sofrito 14.5

whole bream, stuffed with prawn pil pil, tomato and chilli salsa MP

duck socarrat, port reduction, green gauge, chicory - served with duck breast or

confit leg 19/14

POSTRES

preserved lemon basque cheesecake, plumb compote 8.5

70% chocolate cremeux, dulce de leche, olive oil, vanilla ice cream 9

please let us know of any dietary requirement

a discretionary 10% service charge will be added to all bills