

ZIQUES

EVENING CENA

served wed-sat from 17:00 till late

PARA PICAR

charcutería 11

olives & guindillas 4

boquerones, lemon, evoo 6

fermented tomato pan con tomate 6

patatas bravas 6

RACIONES

padron peppers, smoked salt 6

caramelised onion croquetas, manchego royale 9

wild mushrooms, slow-cooked egg, truffle crisps, breadcrumbs, manchego 12

roasted cauliflower, chickpea, confit tomato, walnut, ajillo & sherry vinaigrette 12

pressed aubergine, thyme honey 14

sea bream crudo, fennel, apple, guindilla 11

surf clams, sherry & garlic 13

hake, sweet potato, roasted red peppers, aioli 18

rolled pork loin, serrano ham, smoked San Simón cheese, smoked almond romesco 15

bavette, mojo verde, roast onion 20

BBQ chicken skewer, orange vinaigrette 12

pork cheek, confit garlic mash, crispy leek 16

POSTRES

basque cheesecake, apple & cinnamon compote 8

chocolate & almond crèmeux, turrón, orange 8

please let the team know of any dietary requirements

a discretionary service charge of 10% will be added to tables of 6 or more