

Para Picar

Warm Bread and Olive Oil	4
Marcona Almonds	4
Marinated Olives	4.5
Pan con Tomate	6
Ham Croquetas (2)	7.5
Pimientos de Padrón	8
Heritage Tomato Salad <i>with Ventresca</i>	11/14
Escalivada	14
La Retorta Cheese	18
Paletilla Iberica de Bellota	20

For the Parrilla

Pintxo de Txistorra	6.5
Gamba Roja (2)	7.5
Peas in the pod	8
Baby gem <i>with Smoked Vegetable Emulsion</i>	8.5
Spring vegetables <i>with Mojo Rojo</i>	12
Lagarto Iberico <i>with Alioli 130g</i>	13
Lamb Pintxo Moruno <i>150g</i>	14
Pintxo de Sepionetas	15
Tuna Pintxo	16
25-Day Aged Hereford Beef Sirloin <i>with Romesco 200g</i>	17

Arroz

Arroz de Primavera – Paella style Rice with Spring Vegetables	40
Arroz Caldoso - Soupy Rice with Whole Lobster and Mussels	60

Sides

Patatas Panaderas	6	Smoked Butter Potatoes	6
Roast Spanish Peppers	7		

parrillan

Opening hours

Tuesday - Wednesday

Dinner 5pm-11pm

Thursday - Saturday

Lunch 12pm-3pm

Dinner 5pm-11pm

Sunday

Lunch 12pm-5pm

Sauces

Mojo Rojo	2
Mojo Verde	2
Romesco	2
Alioli	2

Dessert

Idiazabal	
Cheesecake	8
Flan with Berries and Chantilly	8
Marshmallows for the Parrilla	9
Sorbets / Ice-Creams	4.5
Spanish Cheeses Selection (1 or 3)	6 / 15