

Please note, this is a sample menu and subject to change

para picar

Andalusian Olives (V)	5
Pan con Tomate(V)	7.5
Chargrilled Pimientos de Padrón (V)	9
Manteca Ibérica, Grilled Sourdough	10.5
Anchoas, Piparras	12
Lomito Ibérico	18
Rovellons	18
Stonebass Exqueixada, Tapenade and Orange	19

from the grill

Mussels	16
Pintxo Moruno of Milk Fed Lamb, Alioli	17
Grilled Squid, Coco Beans	24
Lagarto Ibérico, Mojo Verde	27
Lemon Sole	44/47
Monkfish, Agua de Lourdes	42/47
Asturian Frisona Beef Ribeye	13/100g

from the wood fire oven

Tortilla de Bacalao	22
Wild Mushrooms and Leek Tart (V)	30
Arroz de Otoño, Butternut Squash Puree and Wild Mushrooms (V)	44

for the tabletop parrilla – terrace only:

Mediterranean Gambas Rojas	21
Selection of Ibérico Pork	50
Asturian Frisona Beef Ribeye	13/100g

sides

Green Salad (V)	6.5
Mid Potatoes (V)	7
Pimientos Asados (V)	9
Tomato Salad (V)	9

desserts

Lemon Meringue Pie, Lemon Sorbet (V)	11
Guanaja Chocolate Fondant, Olive Oil Ice Cream (V)	12
Whole Piña Catalana to Share (V)	28
Spanish Cheese Board (V)	16



*a discretionary 12.5% service charge will be added to your bill, prices include 20% VAT,
please advise us of any dietary requirements.
art by dan cook.*