

Please note, this is a sample menu subject to changes

para picar

Smoked Olives (V)	5
Pan con Tomate (V)	8.2
Fig salad	9
Chargrilled Pimientos de Padrón (V)	10.2
Manteca Ibérica, Grilled Sourdough	11.5
Anchoas, Piparas	12
Lomito Ibérico	19
Salt Cod Esqueixada	19

from the grill

Grilled Poussin, Romesco	25
Bone Marrow, Steak Tartare	26
Lagarto Ibérico, Mojo Verde	27
Sea Bream, Piparra Emulsion	33
Monkfish, Ajada	40/48
Asturian Frisona Beef Ribeye	13.5/100g

from the wood fire oven

Ibérico Pork Cheeks, Vermouth Sauce	35
Arroz de Otoño (V)	44
Arroz de Matanza	50

for the tabletop parrilla ~ terrace only:

Parrillada de Verduras (V)	19
Mediterranean Gambas Rojas	23
Monkfish Pintxo	25
Queen Scallops, Garlic Oil	28
Selection of Ibérico Pork	61
Asturian Frisona Beef Ribeye	13.5/100g

sides

Green Salad (V)	6.5
Mid Potatoes (V)	7
Grilled Cabbage, Garlic Cream (V)	8
Pimientos Asados (V)	9.5
Tomato Salad (V)	9.5

Desserts

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