

Aperitivo

Before

- El Bandarra** vermut rojo — 5
- Tinto de verano** red wine, lemonade — 7
- La Gitana** manzanilla sherry — 9.5
- Pet-Nat Lia** Nivarius — 11.5

Para picar

Nibbles

- Crisps y dip** homemade paprika crisps, aubergine dip — 5
- Pintxos de Sobrasada** sobrasada, goats cheese, ciabatta — 7
- Croqueta del día** croquettes of the day — 7.5
- Pinxtos de Boquerones** pickled anchovies, piquillo — 8
- Pimientos de Padrón** padron peppers, rosemary sea salt — 8.5
- Jamón Ibérico** 100% bellota — 21

Marisco

Seafood

- Gambas al ajillo** prawns, garlic, chilli, olive oil, jamon — 19
- Cod frito** fried cod cheeks, caper mayo — 12
- Hand dived scallop** chorizo, manchego crumb — 8
- Mussel tosta** mussels, albariño, brioche — 12
- Arroz de Marisco** seafood rice — 24

Carne

Meat

- Steak tartare** sherry pickled onions — 14
- Chorizo picante** Bierzo chorizo, pickles — 12
- Albóndigas** Meatballs, chorizo sauce, manchego — 13
- Carrilladas** slow cooked pork cheek, pedro jimenez sauce — 14
- Chicken orzo** adobo marinade, romesco, sundried tomato — 15

Verduras

Vegetables

- Pan con tomate** ciabatta, garlic, tomato — 7
- Artichoke** fava beans & truffle oil — 12
- Patatas bravas** fried new potatoes, bravas sauce, alioli — 8.5
- Tortilla del día** tortilla of the day — 9
- Beetroot salad** goats cheese, chickpeas — 11
- Cucumber ajo blanco** grapes, almonds — 9

We are a family run business that aims to source and showcase the best local produce. Our seafood is sourced responsibly, wild & British where available. Our meat is from HG Walter and our vegetables from another small business, F&A Fruits. A discretionary service charge of 12.5% will be added to your bill, all of which is distributed amongst our team. If you have any allergies please let a member of our team know.