



POCITO

Sourdough Bread & Butter. 2
Baby Gherkins. 2
Manzanilla Olives. 2.5
Black Olive Pâté. 3
White Truffle and Mushroom
Pâté. 4
Salsa Brava / Salsa Mojo Verde
/ Alioli. 2

CURED & CHEESE

TABLA DE CHARCUTERIA

Selection of artisanal dry cured
Iberian meats. 10

JAMON IBERICO DE BELLOTA

Hand carved iberico ham slices
from acorn fed Iberico Pata
Negra pigs. 9

TABLA DE QUESOS

Selection of seasonal cured and
semi cured artisanal Spanish
cheeses 8

MANCHEGO / DOP

Semi-cured artisan-made
cheese from milk
of the Manchega sheep. 5

TAPAS

AVOCADO

Lemon, cumin & olive oil,
served with tortilla chips. 6

BAKED GOATS CHEESE

With caramelised pequillo
pepper. 6

GRILLED CHORIZO

Ibérico de Bellota chorizo with
pimentón and garlic. 6

WILD MUSHROOMS With
paprika, garlic and olive oil. 6

SPANISH TORTILLA

With eggs, potatoes and
onions. 5

MIXED BEANS

With tomato, spices and
melted Cheddar cheese. 4

TIGER PRAWNS

With harissa & garlic. 9

MUSSELS

With garlic Butter. 7

CHERRY PEPPERS

Stuffed with Ricotta 4

CHORIZO & BEAN

Stewed chorizo and spiced
mixed beans. 5

***WINE* /175ml**

RED

San Juan Malbec. 5.6
La Linda Malbec. 7.5
Monte Haro Rioja. 6

WHITE

Monopole Rioja Blanco. 7.5
Las Condes Sauvignon Blanc 5.3

ROSÉ

Chemin de Provence. 5.3

CHAMPAGNE / PROSECCO

Laurent-Perrier. 28
Laurent-Perrier Rose. 45
Santa Eleni DOC

***BEER* /330ml**

Camden Hells Lager. 5 Camden
Pale Ale. 5
Peroni. 4

FOOD ALLERGIES & INTOLERANCES: Please speak to staff before ordering.
A discretionary service charge of 12.5% will be added to your bill.