

## JAMONES

	50g	80g
Jamón de bellota Ibérico Acorn-fed Ibérico ham	13	21
Jamón de cebo de campo Ibérico Fattening on farm Ibérico ham	9.50	16

	H A M
Paleta de bellota 100% Ibérica 50g D.O. Dehesa de Extremadura Acorn - fed 100% Ibérico shoulder	14
Trío de jamones Ibéricos 80g A tasting platter of all three	19.50

## AL HORNO

R O A S T E D  
I B É  
R I C O S

Paleta Ibérica al horno Roasted Ibérico shoulder seasoned with extra virgen olive oil & paprika	6.25
Chicharrones Ibérico pork belly roasted at low temperature for eight hours & Seasoned with oregano & lemon	5.75

## EMBUTIDOS

C O L D  
C U T S

Tabla de embutidos Premium cured meats board selection of Ibérico ham, acorn-fed Ibérico chorizo, acorn-fed Ibérico salchichón & acorn-fed Ibérico pork loin	13
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## QUESOS

C H E  
E S E

Villa Noble Goat's cheese covered in paprika	(v)	5.75
Queso "Artesano Reserva" A traditional ewe cheese	(v)	5.75
Queso "Gran Reserva" Mature ewe cheese cured in olive oil	(v)	6.25
Queso "Viejo Maestro" Soft goat cheese	(v)	6.25
Tabla de quesos Cheese board selection served with quince, grapes & bread sticks	(v)	12.95
Torta del Casar de Cáceres Gold medal at Ewe Cheese Awards 2015 & golden star at The Great Taste London 2018 served with breadsticks	(v)	13

## ENTRANTES

N I B  
B L E S

Aceitunas manzanilla Manzanilla olives	(vg)	3
Pan con aceite de oliva Bread with extra virgin olive oil	(vg)	2.75
Pan con tomate Crunchy bread with natural fresh tomatoe	(vg)	2.75
Spicy banderitas Olives, peppers, onions & pickles	(vg)	3.25

## TABLA MIXTA

M I X  
B O A R D

Selection of our best cured meats & cheeses Serves two	14.95
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## TAPAS

V E G  
T A P A S  
+ S A L A D S

Patatas bravas y alioli Fried potatoes with brava & garlic sauce	(v)	4.75
Pimientos del Padrón Padrón peppers	(vg)	5.75
Tortilla de patatas Spanish omelette	(v)	5.75
Ensalada Valle del Jerte Rocket salad, cheese, pear & walnut Dressed with honey, olive oil & balsamic vinegar	(v)	6.75
Ensalada Tricolor Rocket salad, Ibérico ham, goat's cheese, avocado & tomatoe Dressed olive oil & balsamic vinegar		9.85

## TAPAS

### I B É R I C O T A P A S

Chorizo picante	5.50
Spicy chorizo with rocket & grilled piquillo peppers Pair with patatas bravas & alioli	
Croquetas de jamón Ibérico y Torta	5.75
Ibérico ham & Torta cheese croquettes Served with piquillo peppers sauce	
Croquetas de rabo de toro	5.75
Oxtail croquettes Served with piquillo peppers sauce	
Croquetas de jamón Ibérico + boletus	5.75
Ibérico ham and boletus croquettes Served with piquillo peppers sauce	
Campestre	6.50
Black pudding toast drizzled with honey	
Morcilla con tomate	7
A spiced Ibérico black pudding sausage with a gentle tang of tomato sauce	
Magro al ajillo/ Magro a la mostaza y miel	7.50
Pork meat stew cooked in garlic sauce/ Pork meat stew cooked in honey & mustard sauce	
Secreto Ibérico	8.75
Ibérico "Secreto", a special tasting pork cut Served with hand-cut chips & alioli sauce	
Lomo Ibérico	9.50
Lean Ibérico meat served with baked potatoes	
Presalada Ibérica a la sal	10.95
Red cut of meat, sought after for its softness. With a nutty taste, it is considered one of the tastiest cuts of Ibérico pork Served with baked potatoes & seasoned with salt	
Parrillada Ibérica de secreto, lomo, presa, solomillo, castañuela	26.75
A selection of the very best Ibérico cuts Served with baked potatoes & mixed salad	

### TAKE HOME

**OUR PREMIUM IBÉRICO MEATS  
& SPANISH DELICATESSEN  
>>>>>> FROM OUR GOURMET SHOP!**

## TAPAS

### F I S H T A P A S

Boquerones en vinagre	5.75
Fresh white anchovies from the Mediterranean Sea marinated in extra virgin olive oil & fresh parsley Pair with "pan con tomate"	
Bacalao dorado	7
Salt cod, shoestring chips & egg hash Served with piquillo pepper toppings	
Pulpo a la gallega	11.45
Octopus served in a bed of baked potatoes Dressed with extra virgin olive oil, Maldon sea salt flakes & sweet paprika	



## POSTRES

### D E S S E R T S

Churros con chocolate	4.75
Typical cylindrical pastry dough from Spain Served with creamy chocolate Pair with Crema de Orujo from our drink selection	
Coulant de chocolate	5.85
Piece of delight between a flourless black chocolate cake & a soufflé Pair with Brandy or Carajillo from our drink selection	
Higos rellenos	5.85
Selection of Spanish figs delights with handmade jam from "Sabores del Guijo" & honey "La virgen de Extremadura" covered in chocolate Pair with Pedro Ximénez & Cream from our drink selection	
Helado	2
Selection of strawberry, chocolate or salted caramel ice-cream scoop	

<b>TINTO</b>	<b>R E D W I N E</b>	125 ml	175 ml	BTL
<b>D.O RIBERA DEL GUADIANA</b>				
Privilegio de Romale Crianza 100% Tempranillo 2015		4.75	6.5	27
Privilegio de Romale Reserva 100% Tempranillo 2013		5.75	7.75	32
<b>D.O RIBERA DEL DUERO</b>				
Hacienda Abascal Crianza 2016				36
Hacienda Abascal Limited production 2011				68
<b>D.O RIOJA</b>				
Marqués de la Concordia Crianza 2015		5.50	7.70	30
Hacienda Susar Rioja experimental 2010. Tempranillo, Garnacha, Mazuelo & Graciano Awarded Gold in the International Wine Awards 2017				55
<b>ECOLOGICAL VITICULTURE FROM OUR REGION</b>				
Habla de la Tierra Tempranillo & Cabernet Sauvignon 2017		5	7	29
Habla del Silencio Crianza, Syrah, Cabernet, Sauvignon & Tempranillo 2016 Awarded best Spain's red wine: 2015, 2016 & 2017				34
Habla n.14 100% Syrah, Reserva 2012				49
<b>BLANCO</b>	<b>W H I T E W I N E</b>			
Vega de la Reina Verdejo D.O Rueda, 2018		5	7	28
Marqués de la Concordia D.O Rioja 100%, Tempranillo		5.50	7.70	30
Albariño Flor de Verano 2017				30
Habla de ti 100% Sauvignon Blanc 2017 Awarded best Spain's white wine in 2015				38

<b>ROSADO</b>	<b>R O S É</b>	125 ml	175 ml	BTL
Rioja Rosé		4.75	6.5	27
D.O Rioja 2016, Tempranillo & Garnacha				

<b>CAVA</b>	<b>S P A R K L I N G W I N E</b>			
Viña Brut Nature		5.50		26
D.O Ribera del Guadiana				
Privilegio de Romale Brut Nature Reserva				30
D.O Ribera del Guadiana				

<b>VINO DULCE</b>	<b>S W E E T W I N E</b>		
Cream 75ML		5	
A semi sweet sherry blend of 12 years aged Oloroso & Pedro Ximénez with notes of coffee & cocoa			
Pedro Ximénez 75ML		5.75	
A sweet sherry made from P.X grapes over 12 years ageing in cask			



<b>SHERRY</b>	<b>S H E R R Y W I N E</b>		
Fino		75ML	5
Dry sherry from Jerez de la Frontera			
Manzanilla		75ML	5.50
Dry sherry from the seaside town of Sanlúcar de Barrameda			
Oloroso		75ML	6
Aged oxidatively for over 12 years Full bodied palate			
Amontillado		75ML	6
More than 12 years in Solera under both flor & extended oxidative ageing. Rounded body			

<b>CERVEZAS</b>	<b>B E E R S</b>		
Estrella Galicia Premium draft		1/2 3	Pint 5
Estrella Galicia 1906 Reserva Especial	330ML		4.50
Estrella Galicia Black coupage	330ML		4.50
Estrella Galicia Gluten free	330ML		4.50
Estrella Galicia 0,0 Alcohol free	250ML		2.95
Mahou Cinco Estrellas	330ML		3.95
Maeloc Dry Apple Cider	330ML		4.50

**>>>> PARTY  
BOOK YOUR NEXT PARTY WITH US!  
PARTY <<<<**

## GIN

*All our gin & tonic are double  
garnished with seasonal fruit  
& Fever Tree premium tonic*

Rives London Dry Gin	8
Spain. Indian tonic garnished with lime	
Pink Rives	8
Spain. Indian tonic garnished with strawberries	
SK Blue Dry Gin	8
Spain. Mediterranean tonic garnished with orange	
Bombay Sapphire Gin	8
England. Indian tonic garnished with lime	
Martin Miller's Gin	9.5
England. Elderflower tonic garnished with strawberry & pepper	
Hendrick's Gin	10.5
Scotland. Elderflower tonic garnished with cucumber	
Brockmans Gin	10.5
England. Mediterranean tonic garnished with grapefruit & cinnamon	
Monkey 47 Gin	13.5
Germany. Indian tonic garnished with fresh mint	

## LICORES

## L I Q U O R S

Crema de Orujo	35ML	2.5
Licor de Avellana	35ML	2.5
Hazelnut liqueur		
Licor de Bellota	35ML	2.5
Acorn liqueur		
Pacharán	35ML	3
With a delicate touch of anise & sugar		
Aguardiente de Orujo	25ML	3
Pomace liqueur		
Aguardiente de Hierbas	25ML	3
Herb liqueur		
Brandy	35ML	4.5
Gran Duque de Alba		

## COCKTAILS + SPIRITS

Tinto de Verano	6.5
Red wine with lemonade	
Copazo de Ron o Wishkey	8
Double Barceló Gran Añejo Rum or Jameson with soft drink	
Aperol Spriz	9
Cava, Aperol & soda	
Negroni	9
Gin, campari & red vermouth	
Margarita	10
Tequila, Cointreau & lime juice	
Espresso Martini	10
Vodka, Kahlua, espresso & vanilla syrup	
Old Fashioned	10
Bourbon, brown sugar & bitters	
Johnnie Walker Black Label Double	8
Macallan 1824 Gold Double	10

## REFRESCOS SOFT DRINKS

Refrescos	2,95
Coke, Diet coke, Soda, Lemonade, Fever Tree tonic	
Zumos Pago	2,95
Apple, peach, orange	
Agua mineral o con gas	
Mondariz mineral still/sparkling water 330ml	2
Mondariz mineral still/sparkling water 750ml	3.5

## CAFÉ COFFEE

Tea	1,95
Cortado · Espresso	2
Americano	2,25
Capuccino · Latte · Flat white	2,50
Carajillo · Orujillo latte	3,95
Black coffee with brandy · Latte coffee with Orujo cream	