

---

FOOD  
SPECIALS

M

E

Panceta frita	5,5
Crispy fried pork belly	
Gambas al pil pil	9,5
Prawns in garlic & chili sauce	

N

U

## JAMONES

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

## 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	18.50

## AL HORNO

served cold

## 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	12.50
---	-------

## QUESOS

## C H E E S E

Villa Noble Goat's cheese covered in paprika	(v)	5.70
Queso "Artesano Reserva" A traditional ewe cheese	(v)	5.70
Queso "Gran Reserva" Mature ewe cheese cured in olive oil	(v)	5.90
Queso "Viejo Maestro" Soft goat cheese	(v)	5.90
Torta del Casar de Cáceres Gold medal at Ewe Cheese Awards 2015 & golden star at The Great Taste London 2018 served with breadsticks	(v)	9.95
Tabla de Quesos Cheese board selection served with quince, grapes & bread sticks	(v)	12.50

## ENTRANTES

## N I B B L E S

Aceitunas manzanilla Manzanilla olives	(vg)	3
Pan (¡pide aceite de oliva!) Bread (ask for our 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
--	-------

## 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)	5.50
Tortilla de patatas Spanish omelette	(v)	5.55
Ensalada de remolacha Beetroot, apple, carrot, nuts & mint Dressed with honey, olive oil & balsamic vinegar	(v)	6.75
Ensalada de garbanzos, espinacas y tofu marinado Baby spinach, marinated tofu, chickpeas, red onion Dressed with oregano, thyme, cumin, paprika, sesame seeds and olive oil	(vg)	6.50

## TAPAS

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

Croquetas de espinaca y queso de cabra 5.75  
Spinach & goat cheese homemade croquettes

## TAPAS

I B É R I C O  
T A P A S

Chorizo al vino 6.25  
Spicy chorizo cooked in red wine with red onions, bay leaves & tomato

Morcilla patatera 5.50  
Potatoe-made black pudding -no blood!-  
Drizzled with honey  
Pair with bread

Morcilla con tomate 6.75  
Spiced Ibérico black pudding sausage with a gentle tang of tomato sauce

Magro en salsa de pimentos del piquillo 7.50  
Pork meat stew cooked in piquillo red pepper sauce

Secreto Ibérico 8.75  
Ibérico "Secreto", a special tasting pork cut  
Served with fried cherry tomatoes  
Seasoned with salt

Serranito 9.90  
Grilled Iberian loin sandwich with Iberian ham, padron peppers & alioli

Parrillada Ibérica de secreto, lomo, presa, solomillo, castañuela 19.95  
A selection of the very best Ibérico cuts

## TAPAS

F I S H  
T A P A S

Boquerones en vinagre 5.45  
Fresh white anchovies from the Mediterranean Sea  
marinated in extra virgin olive oil & fresh parsley  
Pair with "pan con tomate"

Croquetas de bacalao 6.75  
Homemade cod corquettes



## POSTRES

H O M E M A D E  
D E S S E R T S

Churros con chocolate (v) 4.75  
Typical cylindrical pastry dough from Spain  
Served with creamy chocolate  
Pair with Crema de Orujo from our drink selection

Tarta de Santiago (v) 4.75  
Galician cuisine traditional sweet almond cake  
Rich, dense & delicious!

Coulant de chocolate (v) 5.85  
Piece of delight between a flourless  
black chocolate cake & a soufflé  
Pair with Brandy or Carajillo from our drink selection

### THINKING

OF BEING  
A SUPER HOST?

>>>>> THINK NO MORE!

### >>>>> TAKE HOME

OUR PREMIUM IBÉRICO MEATS  
& SPANISH DELICATESSEN

FROM OUR GOURMET SHOP!

<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	25.75
Privilegio de Romale Reserva   100% Tempranillo 2013		5.75	7.75	32
<b>CASTILLA Y LEÓN</b>				
Marqués de la Concordia   100% Tempranillo crianza 2014				26.50
<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	26.50
Marqués de la Concordia   100% tempranillo D.O Rioja		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		1/2	Pint
Premium draft		3	5
Estrella Galicia		330ML	4.50
1906 Reserva Especial			
Estrella Galicia		330ML	4.50
Black coupage			
Estrella Galicia		330ML	4.50
Gluten free			
Estrella Galicia 0,0		250ML	2.95
Alcohol free			
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	