
FOOD
SPECIALS

M

E

Pluma Ibérica 9,90
Grilled front-loin cut of meat, extremely lean,
tender & delicious, with butternut squash dices
& orange reduction

Arroz Negro 9,50
Rice cooked in squid ink with baby squid,
red peppers & alioli 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
---	------

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 Strong creamy cheese served with breadsticks	(v)	13.50
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 virgen 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 cold cuts & 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

I B É R I C O T A P A S

Chorizo al vino Spicy chorizo cooked in red wine with red onions, bay leaves & tomato	6.25
Croquetas de rabo de toro Oxtail croquettes	5.75
Croquetas de jamón Ibérico & Torta del Casar Ibérico ham & Torta del Casar cheese croquettes	5.75
Morcilla patatera Potatoe-made black pudding -no blood!- Drizzled with honey. Pair with bread	5.50
Morcilla con tomate Spiced Ibérico black pudding sausage with a gentle tang of tomato sauce	6.75
Magro Ibérico al ajillo Ibérico pork meat stew cooked in garlic sauce	7.50
Secreto Ibérico Ibérico "Secreto", a special tasting pork cut Served with fried cherry tomatoes Seasoned with salt	8.75
Serranito Grilled Ibérico loin sandwich with Ibérico ham, green peppers & alioli	9.90
Presal Ibérica a la sal 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 fried cherry tomatoes Seasoned with salt	9.90

TAPAS

F I S H T A P A S

Boquerones en vinagre Fresh white anchovies from the Mediterranean Sea marinated in extra virgin olive oil & fresh parsley Pair with "pan con tomate"	5.45
Bacalao dorado Salt cod, shoestring chips & egg hash Served with piquillo pepper toppings	6.75
Gambas al pil pil Prawns in garlic & chili sauce	9.50



POSTRES

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

Churros con chocolate (v) Typical cylindrical pastry dough from Spain Served with creamy chocolate Pair with Crema de Orujo from our drink selection	4.75
Tarta de Santiago (v) Galician cuisine traditional sweet almond cake Rich, dense & delicious!	4.75
Coulant de chocolate (v) Piece of delight between a flourless black chocolate cake & a soufflé Pair with Brandy or Carajillo from our drink selection	5.85

THINKING

OF BEING
A SUPER HOST?

>>>> THINK NO MORE!

>>>> TAKE HOME

OUR PREMIUM IBÉRICO MEATS
& SPANISH DELICATESSEN

FROM OUR GOURMET SHOP!

TINTO	R E D W I N E	125 ml	175 ml	BTL
D.O RIBERA DEL GUADIANA				
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
CASTILLA Y LEÓN				
Marqués de la Concordia 100% Tempranillo crianza 2014				26.50
D.O RIBERA DEL DUERO				
Hacienda Abascal Crianza 2016				36
Hacienda Abascal Limited production 2011				68
D.O RIOJA				
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
ECOLOGICAL VITICULTURE FROM OUR REGION				
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
BLANCO	W H I T E W I N E			
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

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

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

VINO DULCE	S W E E T W I N E		
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			



SHERRY	S H E R R Y W I N E		
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			

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

LICORES

L I Q U O R S

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

COCKTAILS + SPIRITS

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

REFRESCOS SOFT DRINKS

Refrescos Coke, Diet coke, Soda, Lemonade, Fever Tree tonic	2,95
Zumos Pago Apple, peach, orange	2,95
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 Black coffee with brandy · Latte coffee with Orujo cream	3,95