

FOOD
SPECIALS

M

E

	M	L
Rib-Eye*	12,50	17,50
Rib Eye steak with brussels sprout & Pedro Ximenez reduction sauce	<hr/>	
Salmorejo Cordobés		5,75
Spanish tomatoes cold cream served with onions & peppers	<hr/>	
Carpaccio de atún		9,95
Yellowfin tuna loin carpaccio	<hr/>	

*Ask for availavility.

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
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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
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QUESOS

**C H E
E S E**

Queso curado de cabra al pimentón (v) Goat's cheese covered in paprika	5.70
Queso "Artesano Reserva" (v) A traditional ewe cheese	5.70
Queso "Gran Reserva" (v) Mature ewe cheese cured in olive oil	5.90
Queso curado leche cruda de cabra (v) Soft goat cheese	5.90
Torta del Casar de Cáceres (v) Gold medal at Ewe Cheese Awards 2015 & golden star at The Great Taste London 2018 Strong creamy cheese served with breadsticks	12.50
Tabla de Quesos (v) Cheese board selection served with quince, grapes & bread sticks	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)	2.95
Pan con tomate Crunchy bread with natural fresh tomatoe	(vg)	3.45
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
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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)	5.50
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
Corquetas de espinaca y queso azul Spinach & blue cheese croquettes	(v)	6.45

Ensalada de garbanzos, (vg) 6.50
 espinacas y tofu marinado
 Baby spinach, marinated tofu, chickpeas, red onion
 Dressed with oregano, thyme, cumin, paprika,
 sesame seeds and olive oil

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 -looks red!
 Drizzled with honey. Pair with bread

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

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

Serranito 9.90
 Grilled Ibérico loin sandwich
 with Ibérico ham, green peppers & alioli

Presalada Ibérica a la sal 9.90
 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

**THINKING
 OF BEING
 A SUPER HOST?
 >>>> THINK NO MORE!**

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"

Croquetas de gambas al ajillo 6.45
 Prawn and garlic croquettes

Bacalao dorado 7.25
 Brás-style Cod, shoestring chips & egg hash
 Served with piquillo pepper toppings

Gambas al pil pil 9.50
 Prawns in garlic & chili sauce

Arroz Negro 9.50
 Rice cooked in squid ink with baby squid,
 red peppers & alioli sauce



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!

**>>>> 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 2017		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 2017				26.50
Magister 2015 limited production Tempranillo, Merlot y Syrah				59
D.O RIBERA DEL DUERO				
Hacienda Abascal Crianza 2016				36
Hacienda Abascal Limited production 2011				68
D.O RIOJA				
Marqués de la Concordia Crianza 2016		5.50	7.70	30
Hacienda Susar Rioja experimental 2016 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 2019		5	7	29
Habla del Silencio Crianza, Syrah, Cabernet, Sauvignon & Tempranillo 2018 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			
Monasterio de Palazuelos Verdejo D.O Rueda		5	7	26.50
Bordon Viura D.O Rioja		5.50	7.70	30
Albariño Flor de Verano 2020				30
Habla de ti 100% Sauvignon Blanc 2018 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 2018, 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		
Pale Cream Bertola	75ML	4.50	
Cream	75ML	5	
A semi sweet sherry blend of 12 years aged Oloroso & Pedro Ximénez with notes of coffee & cocoa			
		5.75	
Pedro Ximénez			
A sweet sherry made from P.X grapes over 12 years			

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			
Amontillado	75ML	6	
More than 12 years in Solera under both flor & extended oxidative ageing. Rounded body			
Oloroso	75ML	6	
Aged oxidatively for over 12 years Full bodied palate			
Palo cortado	75ML	5.85	
12 years old			

CERVEZAS	B E E R S		
Estrella Galicia		1/2 Pint	
Premium draft		3	5.50
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

SPIRITS	<i>Add a mixer for 1.50!</i>		
		25ml	50ml
Rum Barcelo		4.25	7.00
Whiskey Jameson		4.75	7.25
Vodka Tovaritch		4.50	7.00
Johnnie Walker Black Label		5.75	8.00
Macallan 1824		6.00	9.75

BOOK YOUR NEXT PARTY WITH US!

GIN

*Order a double or single gin
garnished with seasonal fruit
& Fever Tree premium tonic*

	Sngl	Dbl
Rives London Dry Gin Spain. Indian tonic garnished with lime	6	8
Pink Rives Spain. Indian tonic garnished with lime	6	8
SK Blue Dry Gin Spain. Mediterranean tonic with orange	6	8
Bombay Sapphire Gin England. Indian tonic garnished with lime	6	8
Martin Miller's Gin England. Elderflower tonic garnished with pepper	7	9.5
Hendrick's Gin Scotland. Elderflower tonic with cucumber	8	10.5
Brockmans Gin England. Mediterranean tonic garnished with grapefruit & cinnamon	8	10.5
Monkey 47 Gin Germany. Indian tonic garnished with fresh mint	9.25	12.5

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 / Sangría Red wine with lemonade	6.5
Aperol Spriz Cava, Aperol & soda	8.5
Negroni Gin, campari & red vermouth	8.5
Margarita Tequila, Cointreau & lime juice	9.75
Espresso Martini Vodka, Kahlua, espresso & vanilla syrup	9.75
Old Fashioned Bourbon, brown sugar & bitters	9.75



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