



## Para Picar

Artisan bread & olive oil {Ve, GL}	5.5	Marinated Olives	5.5
Truffle & Pecorino nut mix {N, D}	5	Mushroom & Manchego croquetas {V, D, GL, E}	8.5
Corn 'ribs', coriander, chipotle salsa {Ve}	7.5	Prawn croquetas {CR, GL, D, E}	9.5
Smoked anchovies, chicory, dill cream {D, F}	10	Padron peppers {Ve}	8
Charcuterie board, picos de pan {GL} (Chorizo, Cecina de Leon)	14	Cheese board, jam, fig, picos de pan {D, GL, V} (La Peral blue, Manchego, Torta de Barros)	18

## Veggie Tapas

Fig & beetroot salad, ajo Blanco, watercress {D, N, V}	12
Tomato salad, gremolata, capers {Ve}	9
Patatas bravas & aioli {E, V}	7.5
Grilled tenderstem broccoli, romesco sauce, basil oil {N, Ve}	10
Roasted pumpkin, cauliflower & tahini puree, pomegranate {SE, Ve}	10
Creamy burrata, tomato & mint paste, basil oil, pomegranate {GL, D, V}	15
Grilled cauliflower, confit garlic & carrot puree, roast tomato {D, N, Se, V}	11

## Seafood Tapas

Sea bream crudo, lychee, cucumber, miso & sherry dressing {SO, SD, F}	15
Tuna tartare, watermelon, jalapeno dressing {F, SD}	14
Cod stuffed piquillo peppers, mojo rojo, lemon balm {GL, F, D}	9.5
Sautéed prawns, garlic butter {CR, D}	15
Grilled octopus, celeriac puree, mojo verde {MO, C, D}	24.5

## Meat Tapas & Steak

Grilled chorizo on toast, piquillo sauce, rocket {GL}	9.5
Slow cooked oxtail, parsnip & leek puree {C, D, GL}	18
Duck breast, smoked aubergine purée, pomegranate glaze {D, GL}	17
Pluma Iberica, mushroom puree, chimichurri sauce {D, SD}	24
28 day dry-aged ribeye steak, chimichurri sauce {SD}	34