

SANGRÍA

Refreshing Spanish Sangría made with red wine, citrus extract, brandy, spices & chopped fruit
6.95 (GLASS) / 17.95 (JUG)

VINO BLANCO

175ml 250ml BT

Acantus - Sauvignon Blanc (La Mancha) 2014/15 <i>Beautiful dry wine with a soft fruity note.</i>	4.55	5.95	16.95
Plot 22 - Airen & Sauvignon Blanc blend (La Mancha) 2014 <i>Light, crisp & refreshing with floral notes.</i>	4.95	6.75	18.95
Espeto Blanco - Verdejo (La Mancha) 2014/15 <i>This bright Verdejo has peach & nectarine-scented aromas.</i>			19.95
Paso a Paso - Macabeo & Verdejo blend (La Mancha) 2014/15 <i>Very clean with delicate aromatics from the Verdejo & crisp vitality from the Macabeo.</i>			20.95
Hacienda Lopez de Haro - Viura (Rioja) 2014/15 <i>Fleshy & fresh in the mouth, long & balanced leaving nice nuances.</i>	5.95	7.95	22.95
Colegiata Blanco - Malvasia (Toro) 2014/15 <i>Mineral & liquorice notes, fresh & tasty entry. Fruit & herbal memories. Very light & balanced & sweet.</i>			25.95
La Liebre y La Tortuga - Albariño (Rías Baixas) 2014 <i>Pure clean Albariño with a citrusy palate.</i>	6.95	9.95	28.95
Mas Candí Desig - Xarel-lo (Penedès) 2013 <i>Vivid, fruity nose with lemon, pear & some spice.</i>			34.95

VINO ROSADO

175ml 250ml BT

Acantus - Merlot & Shiraz blend (La Mancha) NV <i>Zesty & fruity rosé with a hint of spice.</i>	4.85	6.55	17.95
La Cuna de la Poesía - Garnacha (Rioja) NV <i>Refined, soft & fresh with a delicate hint of wild strawberries.</i>			24.95

ESPUMOSO

JEREZ

125ml BT

100ml BT

Cava Babot Brut Nature <i>Flavours of citrus, ripe melon & peach balanced by a delicate note of baking bread.</i>	5.95	29.95	
Castell Blanc Brut Reserva (Catalunya) <i>Fine intense aromas with hint of citrus. Dry finish.</i>	44.95		
Delamotte Brut Champagne Chardonnay, Pinot blend <i>One of the most refined houses in pedigree. Elegant with a unique blend of freshness & depth.</i>	60		
Ruinart Blanc de Blancs Chardonnay (Champagne) NV <i>Suave, delicate & well-balanced.</i>	95		
El Maestro Sierra, Fino Sherry Palomino Fino (Jerez) NV <i>This lightly filtered Fino is muscular & textured yet has a dry freshness.</i>	5.00		35
El Maestro Sierra, Oloroso Palomino Fino (Jerez) NV <i>Flavours of caramel, toffee & orange.</i>	5.50		39
El Maestro Sierra, Pedro Ximénez Pedro Ximénez (Jerez) NV <i>The sweetest & most luscious wine in the world.</i>	5.90		42

VINO TINTO

175ml 250ml BT

Acantus - Cabernet Sauvignon & Tempranillo blend (La Mancha) 2014 <i>Round with good structure and fruit intensity.</i>	4.55	5.95	16.95
Plot 22 - Tempranillo & Shiraz blend (La Mancha) 2014 <i>Lovely bright fruits with hints of spice.</i>	4.95	6.75	18.95
Borsao Tinto Selección - Garnacha, Tempranillo, Syrah blend (Aragón) 2014 <i>An easy drinking wine where supple tannins are balanced by good acidity & blackberry notes, with a hint of liquorice & black pepper.</i>			20.95
Garnacha de Fuego - Garnacha (Aragón) 2013/14 <i>The red fruit & smoke qualities carry through a sweet, gently tannic finish.</i>	5.95	8.45	23.95
Artesa Crianza - Tempranillo (Rioja) 2012/13 <i>Shorter barrel ageing with lifted aromatics of violets & bramble fruit.</i>	6.85	9.25	26.95
Hacienda Lopez de Haro - Tempranillo (Rioja) Reserva 2009/10 <i>Balanced on the palate, it is a round & unctuous wine with ripe & sweet tannins, providing it with a long aftertaste: an elegant Rioja classic.</i>			29.95
Cerro Añon - Tempranillo blend (Rioja) Gran Reserva 2009/10 <i>Smoky red fruit, tobacco & floral scents are complicated by notes of vanilla & mocha.</i>	9.00	13	34.95
Gran Caus - Cabernet Sauvignon & Franc, Merlot blend (Penedes) 2005 <i>This wine has wonderfully warm, mature, savoury & complex aromas of plum, fruitcake, roast meat, green peppers, olive, rose, tobacco, cassis & gravel.</i>			40.95
Viña Izadi Reserva - Tempranillo (Rioja) 2011 <i>Superb Rioja, outstanding in its class with a deep long finish.</i>			44.95
Pago de Carraovejas - Tinto Fino & Cabernet Sauvignon blend (Ribera del Duero) 2012 <i>A sure bet, showing great Ribera typicity with notes of small berries, restrained spices, smoke & a lactic touch, all in very good harmony.</i>			48.95
PSI Peter Sisseck - Tempranillo (Ribera del Duero) 2010 <i>Pungent, expressive scents of cherry & dark berries, dried flowers & incenses.</i>			52.95
R. Lopez de Heredia Viña Tondonia - Tempranillo blend (Rioja) Reserva 2002 <i>Complex aromas & a very refined palate of red fruits, tea leaves & leathery notes.</i>			63.95
Pintia - Tempranillo (Toro) 2008 <i>Brooding aromatics of blueberries, vanilla spice tinged with oak.</i>			82
Alion - Tempranillo (Ribera del Duero) 2011 <i>Purest expressions of Duero Tempranillo aged in 100% new French oak for up to 20 months.</i>			112
Vega Sicilia, Valbuena 5 - Tinto Fino blend (Ribera del Duero) 2008 <i>An expressive, complex & well balanced wine from Spain's legendary Vega Sicilia estate.</i>			216

- Wine is available by 125ml measure. Please ask for more details. -

CERVEZA

REFRESCOS

BOTTLES (330ml)

San Miguel	3.90	Still / Sparkling Water	2.30 (S) / 3.95 (L)
Alhambra 1925	4.70	Coke / Diet Coke (330ml)	2.95
Holstein 0.0 (non-alcoholic)	3.30	Soda / Tonic / Lemonade / Ginger Ale	2.30
		Selection of Juices Available	2.70
		Fresh Orange Juice	3.50
		Smoothies (various)	3.90

DRAUGHT

HALF PINT

San Miguel	2.75	4.95
Mahou 5 Estrellas	2.85	5.25
Alhambra Especial	2.85	5.25

Full selection of superior spirits available. Ask a member of the team!

MAS Q MENOS

- Jamón & Tapas Bar -

ENJOY

while you decide

Olivas

2.50
Marinated olives

Pan de Aceitunas y Pan de Tomate

3.50
Olive bread & tomato bread served
with olive oil & sherry vinegar

Pan Catalán

3.25
Artisan bread rubbed
with fresh tomato

Pimientos de Padrón

5.50
Fiery Spanish green padrón
peppers with rock salt

TABLAS

A true taste of Spanish charcuterie

Jamón Ibérico

15.95
Premium Faustino cured Spanish ham
served simply with tomato bread

Surtido Español

15.50
A selection of Jamón Ibérico, salchichón,
chorizo & Manchego cheese, served with
tomato bread

Selección de Embutidos

15.50
A selection of Spanish charcuterie,
including salchichón, chorizo & lomo,
served with tomato bread

Selección de Quesos

14.25
A selection of Spanish cheeses with
Manchego, Azul, Mahon & Tetilla,
served with fig relish, walnuts,
raisins & crisp breads

Selección de Pescado

14.95
A selection of fish, including smoked cod,
fresh white anchovies, tuna belly,
smoked salmon & anchovies in oil

PAELLA

Traditional Spanish paellas - great for sharing

Paella de Verduras

12.50
Made with fresh seasonal vegetables

Paella de Marisco

15.25
Made with tiger prawns, squid, langoustine and crevettes

Arroz Negro

15.25
Black paella, made with squid ink, cuttlefish, prawns and artichoke

Hola and welcome! My father José opened his first restaurant almost four decades ago and today I keep up the family tradition of great food made from the finest ingredients and warm hospitality from welcoming staff. We run over 30 Mas Q Menos in Spain as well as a further 11 restaurants in Barcelona, so we know a thing or two about great Spanish food and wine which I'm pleased to now be offering in London. ¡Buen apetito!

Crisol Cacheiro

TAPAS

Tortilla Española

4.25
Traditional Spanish
potato & onion omelette

Croquetas de Cocido

5.65
Traditional mix of beef, chicken &
pork croquettes, served with alioli

Patatas Bravas

4.50
Fried potatoes smothered
in a spicy tomato sauce

Berenjenas Gratinadas

5.95
Roasted aubergine in a tomato & red
pepper sauce with a grilled cheese crumb

Croquetas de Jamón

5.50
Spanish ham croquettes,
served with alioli

Queso Manchego

6.25
Spanish ewes milk cheese, served
with tomato & olive oil

Langostinos a la Plancha

7.95
Grilled tiger prawns, served
with rock salt & lemon

Carrillera de Cerdo

7.95
Slow cooked Iberian pork
cheeks in a rich tomato sauce

Ensaladilla de Pollo

6.25
Chicken breast & roasted peppers coated
in mayonnaise, served on mixed leaves

Montaditos de Jamón y Queso

5.95
Premium Faustino cured Spanish ham &
Manchego cheese atop tomato bread

Boquerones en Vinagre

5.50
White anchovies in vinegar

Brocheta de Pollo

6.25
Skewered chicken breast infused
with pimentón, served with alioli

Calamares a la Andaluza

6.95
Squid coated in batter & deep fried,
served with alioli & lemon

Albóndigas a la Jardinera

6.95
Meatballs served in a tomato
& vegetable sauce

Gambas al Ajillo

7.45
Andalucian dish of prawns flash fried
in olive oil, garlic & guindilla chillis

Pulpo a la Gallega

7.95
Galician style octopus, dusted
with pimentón

Chorizo a la Sidra

6.95
Cured paprika infused Iberian
sausage cooked in cider

Jamón Ibérico

7.45
Premium Faustino cured Spanish ham

Duo de Pescado Ahumado

6.95
A duo of smoked salmon & smoked cod,
served with capers & olive tapenade

Croquetas de Bacalao

5.65
Salt cod croquettes, served
with lemon & alioli

Selección de Embutidos

7.45
Selection of Spanish cured meats,
including chorizo, lomo & salchichón

Pimientos de Padrón

5.50
Fiery Spanish green padrón
peppers with rock salt

COMIDAS LIGERAS

Perfect for a lunch or lighter meal

COCAS

Traditional flat bread from
Barcelona with toppings

Jamón Ibérico y Rúcula

7.25
Premium Faustino cured
Spanish ham & peppery rocket

Verduras a la Parrilla y Tetilla

6.45
Roasted aubergine & peppers
with soft Tetilla cheese

Salmón Ahumado y Crema de Queso

6.95
Smoked salmon & creamed
cheese, with capers

RÚSTICOS

Closed sandwich
on artisan bread

Jamón Ibérico y Manchego

6.95
Premium Faustino cured
Spanish ham & Manchego cheese

Manchego y Tomate

6.45
Manchego cheese
& beef tomato

Ventresca de Atún y Tomate

6.75
Tuna belly & beef tomato,
with oregano

ENSALADAS

Ensalada de Atún

7.25
Tuna belly, fresh tomatoes
& spring onion

Ensalada de Pollo

7.25
Chicken breast, roasted
peppers & croutons

Ensalada de Queso de Cabra

7.25
Goats cheese, cherry tomatoes,
raisins & pine nuts

Ensalada de Verduras

a la Parrilla
6.95

Roasted Mediterranean vegetables,
croutons, sun dried tomatoes
& pine nuts

Ensalada de Jamón Ibérico y Queso Azul

7.25
Premium Faustino cured Spanish ham,
blue cheese & walnuts

TARTA

Tarta de Queso de Cabra y Cebolla Roja Caramelizada

7.95
Goats cheese & caramelized red onion
tart, served with mixed leaf salad

SOPA

Gazpacho

5.25
Andalusian chilled tomato
& raw vegetable soup,
served with pan catalán

TAKEAWAY SERVICE AVAILABLE

Enjoy the taste of Spain at home or in the office

A 10% discretionary service charge will be added to your bill. If you suffer from a food allergy or intolerance, please ask a member of the team for general advice and information.