

ardor

GLUTEN-FREE FRIENDLY

While these dishes are prepared without gluten ingredients, we do handle allergens in our kitchen and cannot guarantee the absence of traces

PINTXOS

baked valencian
almonds ^v
5

manzanilla
olives ^v
5

pork belly,
morcilla, apple
7

anchovies, garlic,
parsley, olive oil
7

TAPAS

gluten free bread, olive oil, balsamic vinegar ^v	7	carabinero prawn carpaccio, pico de gallo	16
padrón peppers, smoked pepper ^v	8	scallop, prawn & octopus pil pil, gluten free bread	18
pan con tomate ^v	8	chistorra sausage, garlic yoghurt, pea salsa	14
hummus, date, baharat spice, harissa, gluten free bread ^v	12	ibérico charcuterie & manchego, caperberries	17

PAELLA & PASTA

cornish seafood paella, sofrito, preserved lemon
21 | 42

chicken, chorizo, sobrasada paella, aioli, lemon
21 | 42

JOSPER GRILL

duroc pork ribs, quince & rosemary glaze	26	mediterranean mixed grill for two	80
monkfish & prawn skewer, olive and pepper agrodolce	28	duroc pork ribs, sirloin steak, chistorra sausage, braised lamb shank finished with black olive jus	
grilled artichokes, courgette, romesco sauce ^v	22	dry-aged sirloin steak, our signature glaze	36
rotisserie chicken, our roasting gravy garlic & herb or chipotle & lime	20 36	'STEAK SIGNATURES'	
duroc pork tomahawk, garlic butter	34	garlic mushrooms	4
		garlic & chilli king prawns	8
seafood mixed grill for two	75	STEAK SAUCE	
cornish & mediterranean fish and shellfish finished with chilli butter		garlic butter, peppercorn	3

SIDES

tomato & green leaf salad, mustard dressing ^v 5	french fries, house seasoning ^v 5	roasted carrots, tahini, honey & za'atar ^v 7	tenderstem broccoli, romesco sauce, almond 7	patatas a lo pobre ^v 8
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please inform the team of any allergies or dietary requirements
please note that a 12.5% discretionary service charge will be added to your bill