

ardor

PINTXOS

baked valencian almonds ^v	manzanilla olives ^v	pork belly, morcilla, apple	manchego & truffle croquetas	anchovy crostini, smoked butter
5	5	7	7	7

TAPAS

warm ciabatta, olive oil, balsamic vinegar ^v	7	salt & pepper calamari, aioli, lemon	12
padrón peppers, smoked pepper ^v	8	carabinero prawn carpaccio, pico de gallo	16
pan con tomate ^v	8	scallop, prawn & octopus pil pil, warm ciabatta	18
fried aubergine, honey, kalamata olive ^v	10	jamón ibérico croquetas, aioli	12
hummus, date, baharat spice, harissa, grilled flatbread ^v	12	chistorra sausage, garlic yoghurt, pea salsa	14
chicken shawarma flatbread, garlic yoghurt, guindilla chilli	12	ibérico charcuterie & manchego, caperberries	17

PAELLA & PASTA

cornish seafood paella, sofrito, preserved lemon	21 42	wild mushroom fideuà, aioli, truffle ^v	18
chicken, chorizo, sobrasada paella, aioli, lemon	21 42	crab linguine, garlic, chilli & parsley	20 26

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	20 36	'STEAK SIGNATURES'	
garlic & herb or chipotle & lime		garlic mushrooms	4
duroc pork tomahawk, garlic butter	34	paprika-spiced onion rings	4
seafood mixed grill for two	75	garlic & chilli king prawns	8
cornish & mediterranean fish and shellfish finished with chilli butter		STEAK SAUCE	
		garlic butter, picos blue, peppercorn	3

SIDES

tomato & green leaf salad, mustard dressing ^v	french fries, house seasoning ^v	roasted carrots, tahini, honey & za'atar ^v	tenderstem broccoli, romesco sauce, almond	patatas a lo pobre ^v
5	5	7	7	8

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