



LA FAROLA

PICOTEO & CHARCUTERIE

Marinated Mixed Spanish Olives £4

La Farola mixed nuts £3.5 N

Cantabrian Boquerones £6
Anchovies in olive oil F, Sd

Chargrilled Sourdough Bread £4
*With arbequina olive oil G, N**

Classic Spanish Pan Con Tomate £7.5
*With grated tomatoes and olive oil G, N**

Pimientos de Padron £7
Padron peppers finished with Maldon sea salt

Croquetas de Jamon y Queso Mahon £8.5
Jamon and cheese croquetas with romesco and aioli G, E, D, [N, SD, Mu]

Croquetas Veganas de Setas £8.5
Vegan mushroom croquetas with almond and mushroom sauce and dry olives G, [N]

Jamon Iberico 100% de Bellota 50gr. £25

Iberico black pig 100% acorn-fed from Cordoba / Andalusia [G]

Mix Charcuterie & Meat Boards

Choose any 3 of charcuterie & cheeses from below **£19**

Choose any 5 of charcuterie & cheeses from below **£25**

Jamon de Teruel – Aragon Reserva £12

Traditional Serrano ham from the region of Aragon [G]

Charcuterie £9.5 each

Choose one from: Chorizo de Bellota / Lomo / Salchichon de Bellota [G]

Cheeses £8 each

Choose one from: Young Manchego / Rosemary Manchego / Mahon [G], D



TAPAS

Baby Squid £9.5

Deep fried baby squid served with smoked paprika aioli and lime **Mo, G, [SD, E, Mu]**

Bacalao £12

Chargrilled cod with cauliflower purée, migas, rose harissa **F, [G, Sd]**

Gambones al Ajillo £14.5

Pan fried Argentinian prawns with confit mixed chillies and lime **C**

Pulpo a la Parrilla £16

Chargrilled octopus served with aioli, smashed baby potatoes, crispy lilliput capers & pimenton **Mo, [SD, E, Mu]**

Arroz Negro £12

Squid ink risotto with parmesan, squid, aioli and gremolata **F, Mo, C, Ce, Sd [D, E, G, Mu]**

Pollo Romesco £9.5

Grilled chicken thighs with romesco sauce and marcona almonds **N, Sd**

Pinchitos de Pollo £9.5

Grilled chicken skewers marinated in Spanish sauce with paprika aioli and rose harissa **[E, Mu, Sd]**

Lamb Shank £13

Slow cooked, pulled and served with tomato, orzo and feta cheese. **G, D**

Bavette Steak £13

Grilled bavette steak, Brussel sprouts, butternut squash purée, beef jus **[D, Sd]**

Albondigas de Ternera £9.5

Beef meatballs cooked in traditional Spanish tomato sauce **E, G, SD**

Chorizo a la Parrilla £9.5

Spanish style sausage served with hummus, roasted peppers, basil oil & rose harissa **[Se, Sd]**

Tortilla de Chorizo £9.5

Spanish omelette with chorizo, caramelised onions and aioli & brava sauce **D, E, [Sd, Mu], G***

Cauliflower Steak £9.5 (vg)

Roasted cauliflower steak with mashed broadbeans & pinenuts (spicy)

Tortilla Classica de Patatas £9

Spanish omelette with caramelised Spanish onions **D, E, G***

Chargrilled Broccoli £8.5 (vg)

With mixed Spanish olives

Burrata £9.5

With roasted beetroot salad and pickled beetroots, sesame & sunflower seeds **D, [Se, Sd]**

Patatas Fritas £7.5

Hand cut, skin on parmentier potatoes, smoked paprika & Maldon sea salt seasoned and brava & aioli **[E, SD, Mu], G***

Mixed Leaves Salad £4.5 (vg)

With cherry tomatoes and aged balsamic vinegar **Sd**

ALLERGENS KEY:

C- Crustaceans, **Ce-** Celery, **D-** Dairy, **E-** Egg, **F-** Fish, **G-** Gluten, **P-** Peanuts, **Sd-** Sulphur Dioxide, **Se-** Sesame Seeds, **Mo-** Molluscs, **Mu-** Mustard, **L-** Lupin, **N-** Nuts, **N***- Nut aware, **S-** Soya, **[]** – Can be excluded

Please note that not all ingredients are listed and we cannot guarantee any foods are completely free from allergens.

Please advise a member of staff before placing your order if you have any particular dietary requirements.

A discretionary 12.5% service charge will be added to your bill, this will be shared amongst all staff