

Picapica

Snapery sourdough & olive oil	3
House marinated Spanish olives (v)	3
Jamón Ibérico 100%, 5J, acorn fed (30g/60g)	14/27
Pan con tomate (v)	5
Padrón peppers, sea salt (v)	6
Croquetas	6.5
Fried Gordal olives (v) with Manchego cheese	7
Boquerones en vinagre marinated white anchovies	7
Spicy prawn fritters lemon allioli	11

Tostart

Roasted carrots & requesón (v) fresh cheese, pinenuts, whey & rosemary oil	7
Roasted leek (v) green romesco sauce, almonds, PX sherry vinegar	7
Cuttlefish a la plancha 5J Jamón Ibérico, pinenuts & potato cream	11
Morcilla de Burgos & sepioneta black pudding, baby cuttlefish, squid ink & apple	8
Pig trotters & romanesco PX sherry sauce & three-cornered leek oil	9.5

Mains

Sauteed broccoli & mojo rojo (v) broccoli emulsion & almonds	14
Cauliflower rice (v) Idiazabal cheese & lemon allioli	15
Red gurnard a la plancha Manzanilla sherry sauce, roasted hispi cabbage & hazelnuts	23
Smoked duck rice sliced magret duck, black radish & rosemary allioli	25
Roast Norwegian Skrei cod, rainbow chard, orange & beurre noisette	22
Canelón with black truffle beef, pork & chicken canelón with Manchego cheese	25
Castilian leg of suckling lamb red cabbage, potato allioli & sautéed broccoli	45
Rubia Galega beef fillet (200g) fried potatoes, long-stem broccoli, carrots & requesón	35
Presal Ibérica 5J 100% acorn fed Ibérico pork	16 per 100g

Sides

Green salad (v) herbs & honey dressing	4
Roast pink potatoes (v) garlic & rosemary	5
Long-stem broccoli (v) majao de hierbas & olive oil	5
Red cabbage (v) betroot, red chilli & vinegar	4
Warm carrots (v) chantenay carrots, fennel & sherry vinegar	3.5

ORTIZ

Gin & Fever-Tree Tonic

Hendrick's 41.4% ~ cucumber & juniper	12
Tanqueray Flor de Sevilla 41.3% ~ orange	12
Jensen Dry 43% ~ lemon & juniper berries	10
Tanns 40% ~ mint & pear	11
Nordés 40% ~ cardamon & bay leaf	12
Puerto de Indias 37.5% ~ strawberries & lime	11
Brockman's 40% ~ blueberries & raspberry	12
Gin Mare 42.7% ~ rosemary & pomegranate	11
Sideris Hibiscus 43% ~ grapefruit & pink pepper	13
Monkey 47 47% ~ fresh ginger & thyme	14

Cocktails

Rosemary Gin	10
<i>Nordés, Gin Mare, Orujo Hierbas, rosemary & JP PX Vinegar</i>	
PDI Cucumber	10
<i>PDI Black, Nordés, fresh lime juice, cucumber & elderflower</i>	
Dirty Pickled Padron	8.5
<i>Jensen's Bermondsey Gin, JP White & vermouth blanco</i>	
Pineapple & Mango Sour	11
<i>Glenfiddich 15, Amaretto, pineapple & mango juice</i>	
Negroni Español	12
<i>Glenfiddich 15yr, PX 1827 & Discarded</i>	
Rosada Spritz	9
<i>Rosada wine, Fraise des bois, soda water & fresh strawberry</i>	
Amaretto Blanco	10
<i>JP White, Carlos PX, Amaretto & PX 1827</i>	
Hudson Smash	10
<i>Hudson Baby, apple juice, lemon juice & mint</i>	
Cane & Cammomile	11
<i>Licor 43, Glenfiddich 15, Fire & Cane, bitters, lemon juice, cammomile tea & elderflower</i>	
<i>- After dinner -</i>	
Espresso Martini	11
<i>Pedro Ximenez, Tia Maria, Reyka vodka & double espresso</i>	
Barraquito	10
<i>Hot coffee, Licor 43 & condensed milk</i>	

Sherry

	Glass	Bottle
Dry		
Fino, Tio Pepe, González Byass, Jerez 15% (100ml) (750ml)	5	35
Fino, Coquinero, Osborne, Jerez 17% (100ml) (750ml)	6.5	40
Manzanilla I Think, Navazos, Sanlúcar de Barrameda 15% (100ml) (375ml)	9	32
Amontillado del Duque, González Byass, Jerez 21.5% (75ml) (375ml)	10	50
Oloroso, Bailén, Osborne, Jerez 20% (75ml) (750ml)	5.5	36
Palo Cortado, Capuchino VORS, Osborne, Jerez 20% (75ml) (500ml)	15.5	110
José Pizarro, Palo Cortado, Rare Solera 'PAP', Osborne, Jerez 22% (75ml) (500ml)	35	220

PINZARRO