



Sample Tapas Menu

Cornish radishes, pine oil dressing 4,50

Smoked anchovies 6,50

Charcuterie board- Salchichon, Chorizo, Carnixua, Sobrasada 11,90

Lomo de bellota 10,50

Traditional tortilla 4,20

Tuna tartare, ajo blanco 9,20

Seared beef tenderloin, sweetcorn purée, pine nuts 8,20

Green salad 4,20

Bull's heart tomato, mojama- *dry cured tuna*, strawberries 8,50

Lamb skewers, broad beans, mint dressing 9,90

Sautéed mushrooms, grapes, hazelnuts, payoyo cheese, yogurt sauce 7,20

Judion - butter beans with artichoke 8,00

Pan-fried cod, aubergine purée, pimientos de padron 10,90

Grilled octopus, fresh green peas, paprika emulsion 12,00

Iberian Presa - pork shoulder, chimichurri, patatas arrugadas 10,90

Cheese board- Tetilla, Saucedilla, Payoyo 12,60

Sweet tapas selection (*for 2 people*) 7,50

Bread basket with Rioja 'Arbequina' olive oil 1,90

Olives 2,00

For groups of 8 or more we add a discretionary 10% service charge to the bill.

Lunch: Tuesday to Friday 12:00 to 15:00 // Brunch: Saturday and Sunday 11:00 to 15:00
Dinner: Tuesday to Sunday 18:00 to 22:30