
FOOD
SPECIALS

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Pluma Ibérica	9,90
Grilled front-loin cut of meat, extremely lean, tender & delicious, with butternut squash dices & orange reduction	_____
Salmorejo Cordobés	5,75
Spanish tomatoes cold cream served with onions & peppers	_____
Carpaccio de atún	9,95
Yellowfin tuna loin carpaccio	_____

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JAMONES

Jamón de bellota Ibérico 50g Acorn-fed Ibérico ham	13
Jamón de cebo de campo Ibérico 50g Fattening on farm Ibérico ham	9.50

H A M

Paleta de bellota 100% Ibérica 50g D.O. Dehesa de Extremadura Acorn - fed 100% Ibérico shoulder	14
Trío de jamones Ibéricos 80g A tasting platter of all three	18.50

AL HORNO

served cold

R O A S T E D I B É R I C O S

Paleta Ibérica al horno Roasted Ibérico shoulder seasoned with extra virgen olive oil & paprika	6.25
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EMBUTIDOS

C O L D C U T S

Tabla de embutidos Premium cured meats board selection of Ibérico ham, acorn-fed Ibérico chorizo, acorn-fed Ibérico salchichón & acorn-fed Ibérico pork loin	12.50
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QUESOS

C H E E S E

Villa Noble Goat's cheese covered in paprika	(v)	5.70
Queso "Artesano Reserva" A traditional ewe cheese	(v)	5.70
Queso "Gran Reserva" Mature ewe cheese cured in olive oil	(v)	5.90
Queso "Viejo Maestro" Soft goat cheese	(v)	5.90
Tabla de Quesos Cheese board selection served with quince, grapes & bread sticks	(v)	12.50

ENTRANTES

N I B B L E S

Aceitunas manzanilla Manzanilla olives	(vg)	3
Pan (¡pide aceite de oliva!) Bread (ask for our extra virgen olive oil!)	(vg)	2.75
Pan con tomate Crunchy bread with natural fresh tomatoe	(vg)	2.75
Spicy banderitas Olives, peppers, onions & pickles	(vg)	3.25

TABLA MIXTA

M I X B O A R D

Selection of our best cold cuts & cheeses Serves two	14.95
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TAPAS

V E G T A P A S + S A L A D S

Patatas bravas y alioli Fried potatoes with brava & garlic sauce	(v)	4.75
Pimientos del Padrón Padrón peppers	(vg)	5.50
Tortilla de patatas Spanish omelette	(v)	5.55
Ensalada de remolacha Beetroot, apple, carrot, nuts & mint Dressed with honey, olive oil & balsamic vinegar	(v)	6.75
Ensalada de garbanzos, espinacas y tofu marinado Baby spinach, marinated tofu, chickpeas, red onion Dressed with oregano, thyme, cumin, paprika, sesame seeds and olive oil	(vg)	6.50

TAPAS

I B É R I C O T A P A S

Chorizo al vino Spicy chorizo cooked in red wine with red onions, bay leaves & tomato	6.25
Croquetas de rabo de toro Oxtail croquettes	5.75
Croquetas de jamón Ibérico & Torta del Casar Ibérico ham & Torta del Casar cheese croquettes	5.75
Morcilla patatera Potatoe-made black pudding -looks red!- Drizzled with honey. Pair with bread	5.50
Morcilla con tomate Spiced Ibérico black pudding sausage with a gentle tang of tomato sauce	6.75
Secreto Ibérico Ibérico "Secreto", a special tasting pork cut Served with fried cherry tomatoes Seasoned with salt	8.75
Serranito Grilled Ibérico loin sandwich with Ibérico ham, green peppers & alioli	9.90
Presalada Ibérica a la sal Red cut of meat, sought after for its softness. With a nutty taste, it is considered one of the tastiest cuts of Ibérico pork Served with fried cherry tomatoes Seasoned with salt	9.90

TAPAS

F I S H T A P A S

Boquerones en vinagre Fresh white anchovies from the Mediterranean Sea marinated in extra virgin olive oil & fresh parsley Pair with "pan con tomate"	5.45
Arroz Negro Rice cooked in squid ink with baby squid, red peppers & alioli sauce	9.50
Gambas al pil pil Prawns in garlic & chili sauce	9.50



POSTRES

H O M E M A D E D E S S E R T S

Churros con chocolate (v) Typical cylindrical pastry dough from Spain Served with creamy chocolate Pair with Crema de Orujo from our drink selection	4.75
Tarta de Santiago (v) Galician cuisine traditional sweet almond cake Rich, dense & delicious!	4.75
Coulant de chocolate (v) Piece of delight between a flourless black chocolate cake & a soufflé Pair with Brandy or Carajillo from our drink selection	5.85

THINKING

OF BEING
A SUPER HOST?

>>>>> THINK NO MORE!

>>>>> TAKE HOME

OUR PREMIUM IBÉRICO MEATS
& SPANISH DELICATESSEN

FROM OUR GOURMET SHOP!