
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!

WINE
SPECIALS

W

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125 ml 175 ml BTL

Marqués de la Concordia 4,95 5,95 26,5
Tempranillo Crianza 2014

Vino de la Tierra, Castilla y León, Tinto

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TINTO	R E D W I N E	125 ml	175 ml	BTL
D.O RIBERA DEL GUADIANA				
Privilegio de Romale Crianza 100% Tempranillo 2015		4.75	6.5	25.75
Privilegio de Romale Reserva 100% Tempranillo 2013		5.75	7.75	32
CASTILLA Y LEÓN				
Marqués de la Concordia 100% Tempranillo crianza 2014				26.50
D.O RIBERA DEL DUERO				
Hacienda Abascal Crianza 2016				36
Hacienda Abascal Limited production 2011				68
D.O RIOJA				
Marqués de la Concordia Crianza 2015		5.50	7.70	30
Hacienda Susar Rioja experimental 2010 Tempranillo, Garnacha, Mazuelo & Graciano Awarded Gold in the International Wine Awards 2017				55
ECOLOGICAL VITICULTURE FROM OUR REGION				
Habla de la Tierra Tempranillo & Cabernet Sauvignon 2017		5	7	29
Habla del Silencio Crianza, Syrah, Cabernet, Sauvignon & Tempranillo 2016 Awarded best Spain's red wine: 2015, 2016 & 2017				34
Habla n.14 100% Syrah, Reserva 2012				49
BLANCO	W H I T E W I N E			
Vega de la Reina Verdejo D.O Rueda, 2018		5	7	26.50
Marqués de la Concordia 100% tempranillo D.O Rioja		5.50	7.70	30
Albariño Flor de Verano 2017				30
Habla de ti 100% Sauvignon Blanc 2017 Awarded best Spain's white wine in 2015				38

ROSADO	R O S É	125 ml	175 ml	BTL
Rioja Rosé		4.75	6.5	27
D.O Rioja 2016, Tempranillo & Garnacha				

CAVA	S P A R K L I N G W I N E			
Viña Brut Nature		5.50		26
D.O Ribera del Guadiana				
Privilegio de Romale Brut Nature Reserva				30
D.O Ribera del Guadiana				

VINO DULCE	S W E E T W I N E		
Cream 75ML		5	
A semi sweet sherry blend of 12 years aged Oloroso & Pedro Ximénez with notes of coffee & cocoa			
Pedro Ximénez 75ML		5.75	
A sweet sherry made from P.X grapes over 12 years ageing in cask			

SHERRY	S H E R R Y W I N E		
Fino		75ML	5
Dry sherry from Jerez de la Frontera			
Manzanilla		75ML	5.50
Dry sherry from the seaside town of Sanlúcar de Barrameda			
Oloroso		75ML	6
Aged oxidatively for over 12 years Full bodied palate			
Amontillado		75ML	6
More than 12 years in Solera under both flor & extended oxidative ageing. Rounded body			

CERVEZAS	B E E R S		
Estrella Galicia Premium draft		1/2 3	Pint 5
Estrella Galicia 1906 Reserva Especial	330ML		4.50
Estrella Galicia Black coupage	330ML		4.50
Estrella Galicia Gluten free	330ML		4.50
Estrella Galicia 0,0 Alcohol free	250ML		2.95
Mahou Cinco Estrellas	330ML		3.95
Maeloc Dry Apple Cider	330ML		4.50

SPIRITS	<i>Add a mixer for 1.50!</i>		
Rum Barcelo		25ml 4.25	50ml 7.00
Whiskey Jameson		4.75	7.25
Vodka Tovaritch		4.50	7.00
Johnnie Walker Black Label		5.75	8.00
Macallan 1824		6.00	9.75

>>>> PARTY

BOOK YOUR NEXT PARTY WITH US!

PARTY <<<<

GIN

*Order a double or single gin
garnished with seasonal fruit
& Fever Tree premium tonic*

	Sngl	DbL
Rives London Dry Gin Spain. Indian tonic garnished with lime	6	8
Pink Rives Spain. Indian tonic garnished with lime	6	8
SK Blue Dry Gin Spain. Mediterranean tonic with orange	6	8
Bombay Sapphire Gin England. Indian tonic garnished with lime	6	8
Martin Miller's Gin England. Elderflower tonic garnished with pepper	7	9.5
Hendrick's Gin Scotland. Elderflower tonic with cucumber	8	10.5
Brockmans Gin England. Mediterranean tonic garnished with grapefruit & cinnamon	8	10.5
Monkey 47 Gin Germany. Indian tonic garnished with fresh mint	9.25	12.5

LICORES

L I Q U O R S

Crema de Orujo	35ML	2.5
Licor de Avellana Hazelnut liqueur	35ML	2.5
Licor de Bellota Acorn liqueur	35ML	2.5
Pacharán With a delicate touch of anise & sugar	35ML	3
Aguardiente de Orujo Pomace liqueur	25ML	3
Aguardiente de Hierbas Herb liqueur	25ML	3
Brandy Gran Duque de Alba	35ML	4.5

COCKTAILS + SPIRITS

Tinto de Verano / Sangría Red wine with lemonade	6.5
Aperol Spriz Cava, Aperol & soda	8.5
Negroni Gin, campari & red vermouth	8.5
Margarita Tequila, Cointreau & lime juice	9.75
Espresso Martini Vodka, Kahlua, espresso & vanilla syrup	9.75
Old Fashioned Bourbon, brown sugar & bitters	9.75



REFRESCOS SOFT DRINKS

Refrescos Coke, Diet coke, Soda, Lemonade, Fever Tree tonic	2,95
Zumos Pago Apple, peach, orange	2,95
Agua mineral o con gas Mondariz mineral still/sparkling water 330ml	2
Mondariz mineral still/sparkling water 750ml	3.5

CAFÉ COFFEE

Tea	1,95
Cortado · Espresso	2
Americano	2,25
Capuccino · Latte · Flat white	2,50
Carajillo · Orujillo latte Black coffee with brandy · Latte coffee with Orujo cream	3,95