
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 virgin 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

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, (vg) 6.50
 espinacas y tofu marinado
 Baby spinach, marinated tofu, chickpeas, red onion
 Dressed with oregano, thyme, cumin, paprika,
 sesame seeds and olive oil

Corquetas de espinacas (v) 5.75
 y queso azul
 Spinach & blue cheese croquettes

TAPAS I B É R I C O T A P A S

Chorizo al vino 6.25
 Spicy chorizo cooked in red wine
 with red onions, bay leaves & tomato

Morcilla patatera 5.50
 Potatoe-made black pudding -looks red!-
 Drizzled with honey. Pair with bread

Morcilla con tomate 6.75
 Spiced Ibérico black pudding sausage
 with a gentle tang of tomato sauce

Secreto Ibérico 8.75
 Ibérico "Secreto",
 a special tasting pork cut
 Served with fried cherry tomatoes
 Seasoned with salt

Serranito 9.90
 Grilled Ibérico loin sandwich
 with Ibérico ham, green peppers & alioli

Presalada Ibérica a la sal 9.90
 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

TAPAS F I S H T A P A S

Boquerones en vinagre 5.45
 Fresh white anchovies from the Mediterranean Sea
 marinated in extra virgin olive oil & fresh parsley
 Pair with "pan con tomate"

Bacalao dorado 6.75
 Salt cod, shoestring chips & egg hash
 Served with piquillo pepper toppings

Gambas al pil pil 9.50
 Prawns in garlic & chili sauce

Croquetas de rape y langostino 5.75
 Monkfish & shrimp croquettes

Arroz Negro 9.50
 Rice cooked in squid ink with baby squid,
 red peppers & alioli sauce



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

Churros con chocolate (v) 4.75
 Typical cylindrical pastry dough from Spain
 Served with creamy chocolate
 Pair with Crema de Orujo from our drink selection

Tarta de Santiago (v) 4.75
 Galician cuisine traditional sweet almond cake
 Rich, dense & delicious!

**THINKING
 OF BEING
 A SUPER HOST?
 >>>> THINK NO MORE!**

**>>>> TAKE HOME
 OUR PREMIUM IBÉRICO MEATS
 & SPANISH DELICATESSEN
 FROM OUR GOURMET SHOP!**