

FOOD
SPECIALS

M

E

Rib-Eye, Rib Eye steak with brussels sprout & Pedro Ximenez reduction sauce	12,50
Salmorejo Cordobés Spanish tomatoes cold cream served with onions & peppers	5,75
Carpaccio de atún Yellowfin tuna loin carpaccio	9,95

N

U

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

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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C O L D
C U T S

QUESOS

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
Torta del Casar de Cáceres Gold medal at Ewe Cheese Awards 2015 & golden star at The Great Taste London 2018 Strong creamy cheese served with breadsticks	(v)	12.50
Tabla de Quesos Cheese board selection served with quince, grapes & bread sticks	(v)	12.50

C H E
E S E

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)	2.95
Pan con tomate Crunchy bread with natural fresh tomatoe	(vg)	3.45
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, (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 espinaca y queso (v) 6.45
 de cabra con salsa de membrillo
 Spinach & goat cheese croquettes with quince sauce

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 5.75
 Fresh white anchovies from the Mediterranean Sea
 marinated in extra virgin olive oil & fresh parsley
 Pair with "pan con tomate"

Bacalao dorado 7.25
 Salt cod, shoestring chips & egg hash
 Served with piquillo pepper toppings

Gambas al pil pil 9.50
 Prawns in garlic & chili sauce

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!**

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

Rioja Rosé
D.O Rioja 2016, Tempranillo & Garnacha

125 ml 175 ml BTL

4.75 6.5 27

CAVA

S P A R K L I N G
W I N E

Viña Brut Nature
D.O Ribera del Guadiana

5.50 26

Privilegio de Romale Brut Nature Reserva
D.O Ribera del Guadiana

30

VINO DULCE SWEET WINE

Pale Cream Bertola 75ML 4.50

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

SHERRY SHERRY WINE

Fino 75ML 5

Dry sherry from Jerez de la Frontera

Manzanilla 75ML 5.50

Dry sherry from the seaside town of Sanlúcar de Barrameda

Amontillado 75ML 6

More than 12 years in Solera under both flor & extended oxidative ageing. Rounded body

Oloroso 75ML 6

Aged oxidatively for over 12 years Full bodied palate

Palo cortado 75ML 5.85

12 years old

CERVEZAS

B E
E R S

Estrella Galicia
Premium draft

1/2 Pint
3 5.50

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

Add a mixer for 1.50!

Rum Barcelo

25ml 50ml

4.25 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

BOOK YOUR NEXT PARTY WITH US!

GIN

*Order a double or single gin
garnished with seasonal fruit*

	Sngl	DbL
Rives London Dry Gin Spain. Indian tonic garnished with lime	4.10	7
Pink Rives Spain. Indian tonic garnished with lime	4.25	7.5
SK Blue Dry Gin Spain. Mediterranean tonic with orange	4.25	7.5
Bombay Sapphire Gin England. Indian tonic garnished with lime	4.50	8.25
Martin Miller's Gin England. Elderflower tonic garnished with pepper	4.50	8.25
Hendrick's Gin Scotland. Elderflower tonic with cucumber	5.10	9.15
Brockmans Gin England. Mediterranean tonic garnished with grapefruit & cinnamon	5.10	9.15
Monkey 47 Gin Germany. Indian tonic garnished with fresh mint	6.50	11

Add Fever Tree Tonic for only 1.50!

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