



Card Payments only accepted

Bread + Rioja olive oil 4.5  
Piparra pickled chillis 4.5  
Catalan salted almonds 4.5  
Manzanilla Olives 4.5  
Green salad 5

Chorizo picante 10  
Jamon de Teruel DOP, pepinillos 15  
Majorcan board: Mahon cheese, pork sobrasada / honey & thyme, picos, onion mermelade 18

House pickles 5.5  
House escabeche'd mussels 7  
Padron peppers 8  
Slow roasted heritage carrots: lime, sorrel and migas 12  
Anchoas: Cantabrian anchovies, golden beetroot, sherry butter 13  
Champignon & ceps croquetas 8.5  
Purple sprouting broccoli, pistachio and lemon emulsion 10  
Tempura courgette, toasted almonds, anchovy hollandaise (nuts) 10  
Catalan Morcilla w/ rich yolk and croutons 9.5  
Tortilla tradicional 8  
Pardina lentils, sour chickpea and lovage (ve) 13.5  
Merluza en adobo: Deep fried Hake with chickpea, spinach & cumin picada sauce 16  
Mar i muntanya: Pork & beef meatballs w/ cuttle fish stew (nuts) 18  
Arroz en Paella: Solomillo iberico pork, saffron rice w/collard greens 24

Tarta de Santiago Galician almond+ lemon zest tart (nuts) 7  
Chocolate ganache olive oil & sea salt 7  
Peras al vino - Borracho cake, pears in wine, nata and pine oil 7  
Natilla - Coconut custard & cinnamon crumble (vegan) 7

gf - gluten free | df - dairy free | ve - vegan | v - vegetarian | n - contains nuts

Please ask about allergens prior to ordering. All items are prepared in a kitchen containing all main allergens.