



# Salvador & Amanda

## PARA EMPEZAR



### APERITIVO 8

Glass of Cava  
with a fresh strawberry

### ALMENDRAS SALADAS 3 MARCONA

Salted marcona almonds

### ACEITUNAS CORDAL 3.5

Pitted Cordal olives marinated  
with guindilla chilli

### PAN CON TOMATE 4.5

Grilled rustic bread with garlic  
and tomato

### ANCHOAS AHUMADAS SOBRE PAN CON TOMATE 5.5

Grilled rustic bread with garlic,  
tomato and smoked anchovies

### PIMIENTOS DE PADRÓN 7.5

“UNOS PICAN Y OTROS NO”  
Padron peppers with Maldon sea salt

### SELECCIÓN DE PAN 3.5

Rustic bread with virgin olive oil

## CHACINAS Y QUESOS

### JAMÓN SERRANO 7.5

Teruel Serrano ham cured for 12 months

### CHORIZO MAGNO 6.5

Cured pork and smoked paprika chorizo from Rioja

### JAMÓN IBÉRICO ‘PATA NEGRA’ 13.5

Iberico ham from Jabugo

### SELECCIÓN DE JAMÓN, CHORIZO Y QUESOS 14

Selection of hams, chorizo and cheese

### TABLERO DE QUESO CON MEMBRILLO 9.5

Manchego, Murcia al Vino, Mahon &  
La Peral blue cheese with quince paste

## PLATOS DE VERANO

### CHORIZO PICANTE CON ENSALADA DE JUDIAS BLANCAS Y PIMIENTO 7

Grilled spicy chorizo, butter bean,  
roasted peppers and shallot salad

### QUESO MAHON FRITO 7

Fried Mahon cheese  
with sweet chilli compote

### ENSALADA DE REMOLACHA 7.5

Slow roasted beetroot salad  
with goat's cheese, pomegranate  
and pumpkin seeds

## CARNE

### CROQUETAS CASERAS DE JAMÓN 6.5

Homemade ham croquettes

### ALITAS DE POLLO CON LIMÓN Y CHILE 6.5

Roast chicken wings with lemon and chilli

### ALBÓNDIGAS EN SALSA DE TOMATE 6.5

Beef and pork meatballs in a rich tomato sauce

### POLLO CON ROMESCO 8

Grilled chicken with Romesco sauce

### COSTILLAS DE CERDO LACADO CON MIEL 8.75

Grilled pork ribs glazed with orange blossom honey

### LOLLIPOPS DE CHORIZO 6.5

Chorizo lollipops with quince aioli



## VEGETARIANO

**TORTILLA ESPAÑOLA** 6.5  
Spanish omelette

**PATATAS BRAVAS** 6  
Fried potatoes with alioli  
and spicy tomato sauce

**PIMIENTOS DE PIQUILLO RELLENOS DE PISTO** 6.5 (VEGAN)  
Piquillo peppers stuffed with mixed vegetables

**VERDURAS A LA BRASA** 5.5 (VEGAN)  
Selection of chargrilled vegetables drizzled  
with extra virgin olive oil and smoked paprika

### FRUTOS DEL MAR

**CALAMARES FRITOS CON ALIOLI** 7.5  
Crispy squid with aioli ☉

**GAMBAS AL AJILLO** 8.5  
Pan fried king prawns  
with garlic and chilli

**MERLUZA CON PURÉE DE JUDIAS** 9.5  
Pan fried Hake with cannellini bean,  
tomato and shallots ☉

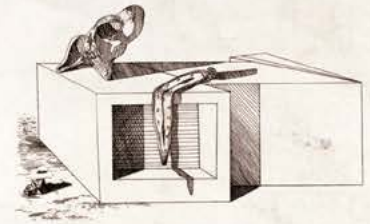
**ARROZ NEGRO** 8  
Black rice with squid and prawns,  
served with alioli

### ACOMPANAR

**PATATAS FRITAS** 3.5  
Potato fries

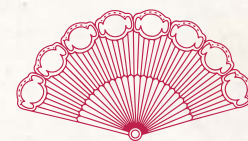
**BRÓCOLI CON ALMENDRAS** 4  
Broccoli with roasted almonds ☹

**ENSALADA MIXTA** 3.5  
Seasonal mixed leaf salad



**50%**  
OFF MONDAYS

50% OFF ALL FOOD AND  
HAPPY HOUR ALL DAY!



**LIVE**  
FLAMENCO

EVERY SATURDAY  
@ 7:30PM

☉ Dairy ☹ Nuts ☉ Gluten

All dishes may contain items not mentioned in our menu descriptions. If you do have a food allergy you should inform your server. All dishes are prepared in kitchens where flour and nuts are commonly used. A discretionary service charge of 12.5% will be added to your final bill. Prices are in Sterling and include VAT. All items are subject to availability.