



Salvador & Amanda



APERITIVO 8

Glass of Cava
with a fresh strawberry

CARNE

CROQUETAS CASERAS DE JAMÓN 6

Homemade ham croquettes (G) (D)

ALITAS DE POLLO CON LIMÓN Y CHILE 6.5

Roast chicken wings with lemon and chilli

CHORIZO PICANTE CON TOMATE Y PIMIENTO 7

Grilled spicy chorizo with tomato, roasted peppers and shallot salad

ALBÓNDIGAS EN SALSA DE TOMATE 6.5

Beef and pork meatballs in a rich tomato sauce (G)

POLLO CON ROMESCO 7.5

Grilled chicken strips served with Romesco sauce (G) (N) (D)

COSTILLAS DE CERDO LACADO CON MIEL 8.5

Grilled pork ribs glazed with orange blossom honey

LOLLIPOPS DE CHORIZO 5.75

Chorizo lollipops with quince aioli (G)

CHACINAS Y QUESOS

JAMÓN SERRANO 7.5

Teruel Serrano ham cured for 12 months

CHORIZO MAGNO 6

Cured pork and smoked paprika sausage from Rioja

JAMÓN IBÉRICO "PATA NEGRA" 13

Iberico ham from Jabugo

PARA EMPEZAR

ALMENDRAS SALADAS MARCONA 3

Salted Marcona almonds (N)

ACEITUNAS MARINADAS CON LIMÓN Y PIMENTÓN 3.5

Mixed olives marinated with lemon,
smoked paprika and herbs

PAN CON TOMATE 4

Grilled rustic bread with garlic
and tomato (G)

ANCHOAS AHUMADAS SOBRE PAN CON TOMATE 5.5

Grilled rustic bread with garlic,
tomato and smoked anchovies (G)

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 (G)

ESPECIALIDADES DEL CHEF

GAMBONES ROJOS 10

Red king prawns a la plancha
with garlic butter and chilli

CARRILLERAS CON PURE DE PATATAS 8.5

Braised pork cheeks with truffled
mashed potatoes (G) (D)

VIEIRAS A LA PLANCHA CON PUREE DE GUISANTES 9

King scallops with pea puree,
chilli and shallot vinaigrette (D)

SECRETO IBERICO CON PATATAS SALTEADAS 9.5

Secreto Iberico with sautéed
potatoes and tio pepe sauce (D)

CHULETÓN DE TERNERA 8.5

Grilled rib-eye steak (150g) (D)



SELECCIÓN DE JAMÓN, CHORIZO Y QUESOS 13.5

Selection of hams, chorizo and cheese (G) (D)

TABLERO DE QUESOS CON MEMBRILLO 9.5

Manchego, Murcia al Vino, Mahon &
La Peral blue cheese with quince paste (G) (D)

VEGETARIANO

TORTILLA ESPAÑOLA 5.5

Spanish omelette

PATATAS BRAVAS 5.5

Fried potatoes in a spicy tomato sauce and aioli

VERDURAS A LA BRASA 5

Selection of chargrilled vegetables drizzled with extra virgin olive oil and smoked paprika

SALTEADO DE SETAS AL AJILLO 6

Sautéed mushrooms with piquillo peppers

PIMIENTOS DE PIQUILLO RELLENOS DE PISTO 6.5

Piquillo peppers stuffed with mixed vegetables, topped with Manchego cheese ①

CROQUETAS DE QUESO DE CABRA 6.5

Goast cheese croquettes with sweet chilli compote ② ③

PATATAS CON PIQUILLO, GUISANTES Y HUEVO AL HORNO 6.5

Baked potatoes, piquillo, peas and tomato sauce topped with an egg

FRUTOS DEL MAR

CALAMARES FRITOS CON ALIOLI 7.5

Crispy squid with aioli ③

GAMBAS AL AJILLO 8.5

Pan fried king prawns with garlic and chilli

SALMON CON TOMATE Y GUISANTES 7.5

Salmon with tomato sauce, broad beans and peas

ARROZ NEGRO 8

Black rice with squid and prawns, served with aioli

ACOMPANAR

PATATAS FRITAS 3.5

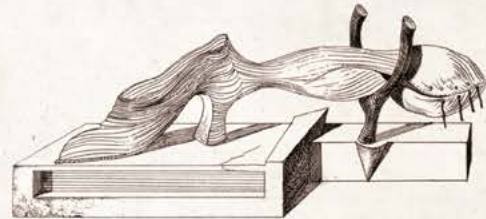
Potato fries

BRÓCOLI CON ALMENDRAS 3.5

Broccoli with roasted almonds ④

ENSALADA MIXTA 3.5

Seasonal mixed leaf salad

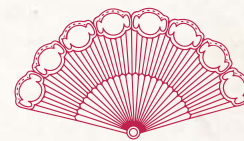


PAELLA TUESDAYS

£9 PER PERSON
BASED ON 2 PEOPLE SHARING

Meat, fish and veggie option available.

Please note a 40 minute wait time on Paella orders.



LIVE FLAMENCO

EVERY WEDNESDAY &
THURSDAY @ 7PM

With Ilusion Flamenca International Dance Group.

① Dairy ② Nuts ③ 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