



Salvador & Amanda



APERITIVO 8

Glass of Cava
with a fresh strawberry

CARNE

CROQUETAS CASERAS DE JAMÓN 6.5

Homemade ham croquettes (G) (D)

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 (G)

POLLO CON ROMESCO 7.5

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

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 (G)



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

PARA EMPEZAR

ALMENDRAS SALADAS MARCONA 3

Salted Marcona almonds (N)

ACEITUNAS CORDAL 3.5

Pitted Cordal olives marinated with
guindilla chilli

PAN CON TOMATE 4.5

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 (D)

BROCHETA DE CORDERO CON PURE DE CALABAZA Y SALSA VERDE 10

Lamb skewers with butternut squash
puree and salsa verde

PRESA IBERICA CON PATATAS 10.5

Iberico presa with new potatoes and
mojo verde sauce

CHULETÓN DE TERNERA 9.5

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

SELECCIÓN DE JAMÓN, CHORIZO Y QUESOS 14

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 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 alioli 



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

MERLUZA CON PURÉE DE JUDIAS 9.5
Pan fried Hake with canellini bean, tomato and shallots 

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

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  

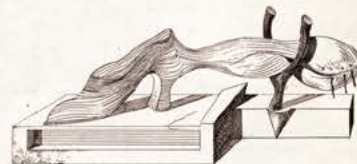
ENSALADA DE REMOLACHA 7.5
Slow roasted beetroot salad with goat's cheese, pomegranate and pumpkin seeds 

ACOMPANAR

PATATAS FRITAS 3.5
Potato fries

BRÓCOLI CON ALMENDRAS 4
Broccoli with roasted almonds 

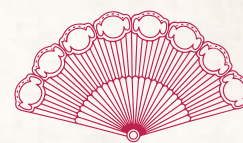
ENSALADA MIXTA 3.5
Seasonal mixed leaf salad



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 TUESDAY &
WEDNESDAY @ 7:30PM

With Ilusion Flamenca International Dance Group.

 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