

TAPAS

Manzanilla Olives VG Marinated in lemon, rosemary and sherry vinegar.	3.75	Escalivada VG Charcoal grilled aubergine, Piquillo peppers from Navarra, roasted onion, tomato bread.	6.75
Sourdough Bread With organic cold pressed extra virgin olive oil and balsamic vinegar.	4.00	Padrón Peppers VG Little green peppers, some hot, some not, with Maldon sea salt.	7.25
Marcona Almonds VG Lightly roasted Catalan almonds cooked with olive oil.	4.00	Meatballs Beef and pork meatballs, tomato and roasted pepper sauce, olive oil mash.	8.50
Tomato Bread VG Organic cold pressed extra virgin olive oil, garlic, smoked Pimentón de la Vera.	5.25	Charcoal Grilled Chicken Skewers Andalusian style with mojo picón sauce, pickled watermelon radish, rocket salad.	8.75
Gilda Two skewers of anchovy from Santoña (Cantabria), Basque 'piparra' mildly pepper, gordal olive.	5.75	Mackerel Escabeche With fennel, shallots, carrots, olives, tarragon and watercress.	9.75
Patatas Bravas V Crispy potatoes with brava sauce and alioli. Vegan option (without alioli).	6.00	Calamares Crispy squid with alioli and lemon.	10.00
Ham Croquetas (x 4) Creamy croquetas made with Ibérico ham. Extra Manchego Shavings	6.50 1.00	Gambas Al Ajillo Prawns cooked with garlic, extra virgin olive oil, Guindilla chilli, white wine.	10.75

CURED & AGED

There are around 150 artisanal cheeses in Spain. Here's a handful of some of our favourites.

Murcia D.O.P. Pasteurised goat cheese from Murcia, cured for 3 months, with fig and almond cake.	7.00	Artisanal Cheese Selection All the above artisan cheeses with quince jelly, fig and almond slice, chilli jam, Pajero figs.	15.00
Peña Pelada Pasteurised smoked cow cheese from Cantabria, cured for 45 days, smoked chilli jam.	7.00	Charcuterie Selection Chorizo Ibérico, salchichón Ibérico, Lomo Duroc, Mallorcan sobrasada and mini fuet.	15.00
Manchego D.O.P. Pasteurised Manchega sheep cheese from Castilla La Mancha, cured for 6 months with quince jelly.	7.00	Jamón Ibérico Bellota 'Red Label' The ultimate free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 36 months at over 1000 metres.	18.50
La Peral Pasteurised blue cow cheese from Asturias, cured for 2 months, with Pajero fig poached in PX.	7.00	<i>All served with Mollete toast from Antequera in Andalusia.</i>	

POSTRES

Vanilla Con Pedro Ximénez Two scoops of vegan vanilla ice cream with a shot of PX sherry.	6.00	Tarta Santiago Almond tart, dulce de leche sauce and Oloroso-soaked golden raisins. <i>Best with Moscatel</i>	7.00
Ice Cream <small>Price Per Scoop</small> Chocolate, Black Coconut (V), Vanilla (VG).	2.25	Chocolate Fondant Crema Catalana sauce and honeycomb brittle. <i>Oloroso Dulce Best with Pedro Ximénez or Noval Port</i>	7.50
Turrón Pot Layers of soft almond turrón with sponge cake soaked in PX sherry and coffee. <i>Best with Oloroso Dulce or PX</i>	7.00	Artisanal Cheese Selection Selection of 4 artisan cheeses with quince jelly, fig and almond slice, chilli jam, Pajero figs, dried apricots and Mollete toast from Antequera in Andalusia.	15.00