

BAR PACKAGE CLASSICS £120

2 portions of each - light bites recommended for about 6 people per package

MANZANILLA OLIVES (vg)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar.

PAN CON TOMATE (vg)

Freshly grated tomatoes with Montes de Toledo D.O.P. extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña.

JAMÓN IBÉRICO 'Green Label'

Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 32 months at over 1000 metres.

CROQUETAS (x6)

Creamy croquetas made with Ibérico ham with salmorejo sauce.

(Add extra Manchego shavings 1.50)

PADRÓN PEPPERS (vg)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt.

PATATAS BRAVAS (v)

Crispy potatoes with spicy tomato sauce and alioli.

* (vg) without alioli

MANCHEGO D.O.P. CHEESE

Manchega sheep cheese from Castilla La Mancha, cured for 6 months, with quince jelly.

(V) Vegetarian (VG) Vegan

Scan the QR code for allergens.

Traces of all allergens may be found in our kitchen.

If you require any further information, just ask a member of staff and they will be happy to help.

A discretionary service charge of 12.5% is added to all bills. All service charges are split between our in-house team VAT included.





BAR PACKAGE VEGETARIAN £110

2 portions of each - light bites recommended for about 6 people per package

MANZANILLA OLIVES (vg)

House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and Sherry vinegar.

PAN CON TOMATE (vg)

Freshly grated tomatoes with Montes de Toledo D.O.P. extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña.

PADRÓN PEPPERS (vg)

Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt.

PATATAS BRAVAS (v)

Crispy potatoes with spicy tomato sauce and alioli.

* (vg) without alioli

TORTILLA DE PATATAS (v)

Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre.

ESCALIVADA (vg)

Chargrilled aubergine, peppers and shallots, grated tomato, crispy coca bread and Montes de Toldeo D.O.P. extra virgin olive oil.

CEP MUSHROOM COCA (v)

Crispy thin puff pastry topped with cep mushrooms, creamy 3-hour sous vide cooked egg yolk and crumbled goat cheese.

(V) Vegetarian (VG) Vegan

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DRINKS PACKAGES

CLASSIC DRINKS PACKAGE 85.00

1 Bottle House Red/White/Rosé Wine1 Jug of Classic Sangría OR Lola's Spritz5 Bottles of Victoria Málaga OR Estrella Damm Lemon

SUPERIOR DRINKS PACKAGE 125.00

1 Bottle Vilarnau Reserva Cava
1 Jug of Classic Sangría **OR** Lola's Spritz
10 Bottles of Victoria Málaga **OR** Estrella Damm Lemon

HOUSE WINE PACKAGE PACKAGE 135.00

5 Bottle House Red/White/Rosé Wine (Centello, Montado tinto, Bobal la Chita)

PARTY WINE PACKAGE PACKAGE 150.00

5 Bottle House Red/White/Rosé Wine (White Field Blend, Vida Essentia, Bobal la Chita)

RIOJA WINE PACKAGE PACKAGE 200.00

5 Bottle House Red/White/Rosé Wine (Rioja Blanco, Rioja Crianza, Finca Manzanos)

BEER BUCKET 80.00

15 Bottles of Victoria Málaga **OR** Estrella Damm Lemon

BEER BUCKET 105.00

20 Bottles of Victoria Málaga **OR** Estrella Damm Lemon