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| CECINA DE LEON / CURED BEEF | 18 | LAMB BARBACOA TERRINE EN | 15 |
| D.O LEON | | SALSA VERDE | |
| YORKSHIRE GOAT CHEESE, SMOKED HONEY, ROCKET | | HOJA SANTA, TOMATILLO & ROASTED JALAPEÑO SALSA, CRISPY CORN, CURRANTS | |
| SLOW-BRAISED OXTAIL IN RED WINE | 15 | SOLOMILLO IBERICO & MANCHEGO | 11 |
| SWEET POTATO, HABANERO HONEY, TRUFFLE DUST. | | PATA NEGRA IBERICO TENDERLOIN, ROASTED POTATO, ROASTED GARLIC ALI OLI | |
| PORK BELLY CARNITAS TACOS | 13.5 | BEEF CHEEK, PARDINA LENTILS, FRIED QUAIL EGG | 16 |
| BRAISED PORK BELLY, ORANGE HABANERO GEL, BLANCHED ONION | | PARDINA LENTILS SIMMERED WITH IBERICOS, FERMENTED WATERMELON RADISH | |
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| SMOKED ROASTED OCTOPUS | 21 | BLACK RICE, SQUID | 17 |
| MORITA CHILE & PONZU, HUMMUS | | DEVON CRAB, BURNT ONION & ROASTED GARLIC ALI OLI | |
| BOQUERONES EN VINAGRE | 9 | PINTXO DE ANCHOAS DEL CANTÁBRICO | 12.5 |
| ANCHOVY FILLETS MARINTATED IN VINEGAR | | CATALONIAN BREAD, CANTABRIAN ANCHOVIES, ROASTED PEAR, YORKSHIRE GOAT CHEESE | |
| SQUID & OCTOPUS, HAND-PRESSED CORN TORTILLA (SOPE) | 14 | SPICY TUNA TARTAR CORN TOSTADA | 14.5 |
| MORITA ADOBO, CRUMBLED FETA | | SPICY TOMATILLO GEL, FURIKAKE, WAKAME, CHIPOTLE ALI OLI, | |
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| HUMMUS & ROASTED PUMPKINS SEEDS TOSTADA | 9 | GRILLED HERITAGE CARROTS, YOGURT ALI OLI | 13 |
| MISO, CILANTRO, DRIED CORN TORTILLA | | CHIPOTLE & PIQUILLO PEPPER CONFITURE, NEALS YARDS PARMESAN, SORREL | |
| ROASTED CAULIFLOWER, SPICY ROMESCO | 12.5 | CLASSIC TORTILLA (MADE TO ORDER) | 10.5 |
| MISO GLAZE, ALMONDS | | CLARENCE COURT FREE RANGE EGGS, CONFIT POTATO, CARAMELIZED ONION | |
| PATATAS BRAVAS | 8.5 | - | |
| SALSA ROJA, CHIPOTLE ALI OLI | | - | |
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| JAMON IBERICO DE BELLOTA | 22 | LOMITO IBERICO, BEETS, BURRATA | 17 |
| ARTURO SÁNCHEZ PALETA IBERICO DE BELLOTA D.O GUIJUELO CURED FOR 12 MONTHS | | CURED IBERICO PORK LOIN, RAINBOW BEETROOT, BALSAMIC GLAZE | |
| MANCHEGO & QUINCE | 10 | CHEESE PLATE | 17 / 8.5 |
| D.O LA MANCHA 6 MONTHS MATURED SHEEP CHEESE | | GARROTXA PASTEURISED GOAT'S MILK, MANCHEGO PASTEURISED SHEP'S MILK, SAN SIMON SMOKED COW'S MILK, QUINCE, BREAD | |
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| PAN CON TOMATE | 8 | ALMONDS | 5 |
| SOURDOUGH, TOMATO PULP, ARBERQUINA OLIVE OIL, MALDON SALT | | SPANISH FRIED ALMONDS | |
| COUNTRY SOURDOUGH BREAD | 6.5 | OLIVES | 5.5 |
| ARBERQUINA OLIVE OIL OR CHIPOTLE ALI OLI | | MANZANILLA OR GORDAL WITH GUINDILLA | |
| | | KIKOS | 3.5 |
| | | CRISPY BBQ CORN (DRY SNACK) | |
| <div style="border: 1px dashed orange; border-radius: 15px; padding: 5px; display: inline-block;"> --- DESSERT --- TARTA DE SANTIAGO </div> | | | |
| ALMOND CAKE, COCONUT FOAM | | | |