

- - S P E C I A L S - -

**BEEF CHEEK BARBACOA TACO (1) 9**

TOMATILLO SALSA, CHILE DE ARBOL PICKLED RADISH, SOFT CORN TORTILLA

**IBERIAN ALBONDIGAS, SHERRY SAUCE 13**

IBERICO PICADILLO, BEEF MEATBALLS, PEDRO XIMENEZ SALSA

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<b>BRAISED OXTAIL IN RED WINE</b>	15
SWEET POTATO, HABANERO HONEY, TRUFFLE DUST, DAIKON	
<b>CECINA DE LEON / CURED BEEF D.O LEON</b>	19
YORKSHIRE GOAT CHEESE, SMOKED HONEY, ROCKET	
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<b>PINTXO DE ANCHOAS DEL CANTÁBRICO</b>	13
CATALONIAN BREAD, CANTABRIAN ANCHOVIES, HONEY GLAZED PEAR, YORKSHIRE GOAT CHEESE	
<b>SQUID &amp; OCTOPUS ADOBO</b>	15
ON HAND-PRESSED CORN PATTIE, CRUMBLE FETA	
<b>BOQUERONES EN VINAGRE</b>	9.5
ANCHOVY FILLETS MARINTATED IN VINEGAR	
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<b>HUMMUS &amp; PUMPKINS SEEDS TOSTADA</b>	9.5
MISO, CILANTRO, DRIED CORN TORTILLA	
<b>ROASTED POTATOES</b>	9
SALSA BRAVA, CHIPOTLE ALI OLI	
<b>CLASSIC TORTILLA (MADE TO ORDER)</b>	11
CLARENCE COURT FREE RANGE EGGS, CONFIT POTATO, CARAMELIZED ONION	
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<b>JAMON IBERICO DE BELLOTA</b>	23
ARTURO SÁNCHEZ PALETA IBERICO DE BELLOTA D.O GUIJUELO CURED FOR 12 MONTHS	
<b>MANCHEGO &amp; QUINCE</b>	10.5
D.O LA MANCHA 6 MONTHS MATURED SHEEP CHEESE	
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<b>PAN CON TOMATE</b>	8.5
SOURDOUGH, TOMATO PULP, ARBERQUINA OLIVE OIL, MALDON SALT	
<b>COUNTRY SOURDOUGH BREAD</b>	6.5
ARBERQUINA EXTRA VIRGIN OLIVE OIL OR CHIPOTLE ALI OLI	
<b>LAMB BARBACOA TERRINE EN SALSA VERDE</b>	16
HOJA SANTA, TOMATILLO & JALAPEÑO SALSA, LAMB JUS, CRISPY CORN, CURRANTS,	
<b>PORK BELLY CARNITAS TACOS (2)</b>	14
SLOW COOKED PORK BELLY, ORANGE HABANERO GEL, BLANCHED ONION	
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<b>SPICY TUNA TARTAR TOSTADA</b>	15
SPICY TOMATILLO GEL, FURIKAKE, WAKAME, CHIPOTLE ALI OLI,	
<b>BLACK RICE, SQUID</b>	18
DEVON CRAB, BURNT ONION & GARLIC ALI OLI	
<b>SMOKED ROASTED OCTOPUS</b>	22
MORITA CHILE & PONZU, HUMMUS	
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<b>GRILLED HERITAGE CARROTS, YOGURT ALI OLI</b>	13.5
CHIPOTLE & PIQUILLO PEPPER CONFITURE, NEALS YARDS PARMESAN, SORREL	
<b>ROASTED CAULIFLOWER, SPICY ROMESCO</b>	13
MISO GLAZE, ALMONDS	
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<b>LOMITO IBERICO, BEETS, BURRATA</b>	18
CURED IBERICO PORK LOIN, HERITAGE BEETROOT, BALSAMIC GLAZE	
<b>CHEESE PLATE</b>	18 / 9
GARROTXA PASTEURISED GOAT'S MILK, MANCHEGO PASTEURISED SHEP'S MILK, SAN SIMON SMOKED COW'S MILK, QUINCE, BREAD	
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<b>ALMONDS</b>	5
SPANISH FRIED ALMONDS	
<b>OLIVES</b>	5.5
MANZANILLA OR GORDAL WITH GUINDILLA	
<b>KIKOS</b>	3.5
CRISPY BBQ CORN (DRY SNACK)	
<b>DESSERT</b>	10.5
<b>TARTA DE SANTIAGO</b>	
ALMOND CAKE, COCONUT FOAM	

PLEASE ADVISE MEMBERS OF THE STAFF OF ANY FOOD ALLERGIES

## **CURED MEATS**

18

CECINA DE LEÓN, LOMITO IBERICO DE  
BELLOTA, FUET CATALÁN