

OCTOBER 2018

(v) Artisan sourdough 3
(v) Olives 3
(v) Spiced nuts 3
Boquerones 4

Charcuterie board 19
Cheese board 13.5
Mixed charcuterie & cheese Board 16.5

(v) Mixed vegetable falafel, curry tomato, lemon (soya) yoghurt 5.5

(v) Salmorejo cremosa Cordobés, olive & egg yolk 'flor' 6.5

Smoked sardine fillets, dried 'pan con tomate', grilled aubergine purée, pickled cauliflower 7.9

Salt cod stones, romesco, pine nuts 4.9

Morcilla & chickpea fritters, sweet chilli mayonnaise 5.5

Jamon iberico cebo de campo 9.5

(v) Cauliflower, spiced avocado emulsion, olive oil caviar, hazelnuts 9

(v) Special vegan dish of the day POA

Invisible octopus, duxelle de jamon iberico, smoked potato, paprika croutons 15

Sea bream fillet, steamed mussels, pil pil verde, roasted parsnip 15

Tom yum prawn & black bean velouté 9.5

Marmitako tuna, citrus potato purée, paprika 17.5

Presa iberica a la plancha, moscatel, fig, manchego crisps 16.5

Smoked duck breast, roasted vegetable & apple chutney, caramelised walnuts 14

Beef onglet, crispy truffled gnocchi, brandy reduction 15

DESSERTS

All 6.5

Chocolate, chocolate, chocolate

Crema Catalana, banana 'estofado', pistachio crumble, dried raspberry

Decadent Spanish style French toast, amaretto 'carajillo', vanilla ice cream

Cheese board 13.5

DESSERT WINES

Moscatel de Pasas (Cesar Florido) 8.9

Oloroso/Moscatel (Cesar Florido) 8.9

Rare Old India (Fernando de Castilla) 7.9

Pedro Ximenez (Fernando Castilla) 8.9

COFFEE

Café solo 2.9 Doble 3.4 Cortado 2.9 Con leche 3.4

DIGESTIVES

Jerez Espresso Martini 8.5

Fernando de Castilla Gran Reserva Brandy 4.9 / 9.5

Fernando de Castilla Gran Reserva 'Unico' Brandy 12 / 22

Disaronno Amaretto 3.2 / 6.4

Highland Park 4.9 / 9.8

Laphroaig 5.9 / 11.8

Talisker 5.9 / 11.8