

March 2019

Rosita Original Pale Ale 5.5 Rosita Woll Belgium-style 5.9 El Gaitero cider 4.5
Tanqueray 5.5/8.5 Gin Mare 7.5/12.5 Monkey47 8.5/15

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

Jamon Iberico cebo de campo 9.5
Charcuterie board 19
Cheese board 13.5
Mixed charcuterie & cheese Board 16.5

Smoked sardine fillets, dried 'pan con tomate', grilled aubergine purée, pickled cauliflower 6.9

Slow Cooked egg with seasonal mushrooms 4.9

(v) Cauliflower in green curry with cashew nuts 5.9

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

King prawns on olive oil and garlic poached potato 12.9

Salt cod stones, romesco, pine nuts 4.9

Morcilla & chickpea fritters, sweet chilli mayonnaise 5.5

Invisible octopus, duxelle de Jamon Iberico, smoked potato, paprika croutons 15

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

Marmitako tuna, citrus potato purée, paprika 17.5

Aconr - fed Iberico pork, manchego and pistachio puree, fried capers, bbq sauce 16.5

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

Beef onglet, crispbread, mushroom escabeche, squid ink and truffle potato quenelles with brandy reduction 15

Customers with allergies and intolerances please ask a member of staff for details on today's menu.
All prices include VAT at current rate. An optional 12.5% service charge will appear on the bill.