

friday 23<sup>rd</sup> february 2024

### para picar

Andalusian Olives (V)	5
Pan con Tomate (V)	7.8
Chargrilled Pimientos de Padrón (V)	9.8
Anchoas	11
Manteca Ibérica, Grilled Sourdough	11
Torta de Barros, Membrillo (V)	12
Lomito Ibérico	17
Salt Cod Esqueixada	18

### from the grill

Grilled Oyster, Tomatillo and Jalapeno Gazpacho	6
Calcots y Romesco (V)	14
Wild Mushrooms, Egg Yolk (V)	19
Grilled Squid, Verdinas Beans	25
Lagarto Ibérico, Mojo Verde	27
Grilled White Asparagus, Hazelnut Cream	25
Pork Chop, Chimichurri	28
Lamb Cutlets, Carrots and Broccoli	33
Seabream, Agua de Lourdes	40
Hereford Beef Sirloin	13.5/100g

### from the wood fire oven

Braised Oxtail, Kale	30
Arroz de Invierno (V)	44

### for the tabletop parrilla – terrace only:

Mediterranean Gambas Rojas	21
Selection of Ibérico Pork	54
Hereford Beef Sirloin	13.5/100g

### sides

Green Salad (V)	6.5
Mid Potatoes (V)	7
Tomato Salad (V)	9
Grilled Broccoli, Manchego	9
Pimientos Asados (V)	9

### desserts

Lemon Meringue Pie, Lemon Sorbet (V)	11
Guanaja Chocolate Fondant, Olive Oil Ice Cream (V)	12
Whole Piña Catalana to Share (V)	28
Spanish Cheese Board	16



a discretionary 12.5% service charge will be added to your bill, prices include 20% VAT,  
please advise us of any dietary requirements.  
art by dan cook.