

tuesday 9th April 2024

para picar

Andalusian Olives (V)	5.2
Pan con Tomate (V)	8
Chargrilled Pimientos de Padrón (V)	10
Bone Marrow, Chimichurri	11
Manteca Ibérica, Grilled Sourdough	11
Anchoas, Piparras	12
Torta de Barros, Membrillo	13
Lomito Ibérico	18.2
Salt Cod Esqueixada	19

from the grill

Calcots, Romesco (V)	14
Wild Mushrooms, Egg Yolk (V)	19
Grilled Squid, Verdinas Beans	25
Lagarto Ibérico, Mojo Verde	27
Presa Ibérica, Pimientos Asados	32
Octopus, Patatas Revolconas, Mojo Rojo	33
Monkfish, Ajada	40/45
Hereford Beef Sirloin	13.5/100g

from the wood fire oven

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

for the tabletop parrilla ~ terrace only:

Mediterranean Gambas Rojas	23
Selection of Ibérico Pork	55
Hereford Beef Sirloin	13.5/100g

sides

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

desserts

Lemon Meringue Pie, Lemon Sorbet (V)	11
Guanaja Chocolate Fondant, Olive Oil Ice Cream (V)	12
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.