

sunday 28<sup>th</sup> july 2024

**para picar**

Smoked Olives (V)	5.2
Pan con Tomate (V)	8
Chargrilled Pimientos de Padrón (V)	10
Chickpea Salad (V)	10
Manteca Ibérica, Grilled Sourdough	11
Bone Marrow	11
Lomito Ibérico	18.2
Salt Cod Esqueixada	19

**from the grill**

Grilled Mussels. Vinaigrette	19
Grilled Squid, Green Peas, Paletilla	25
Lagarto Ibérico, Mojo Verde	27
Brill, Agua de Lourdes	47
Monkfish, Ajada	47
Asturian Frisona Beef Ribeye	13.5/100g

**from the wood fire oven**

Tumbet Mallorquín (V)	20
Lamb Shank	35
Arroz de Verano (V)	44

**for the tabletop parrilla ~ terrace only:**

Parrillada de Verduras (V)	18
Mediterranean Gambas Rojas	23
Parrilla de Pescados	45
Selection of Ibérico Pork	55
Asturian Frisona Beef Ribeye	13.5/100g

**sides**

Green Salad (V)	6.5
Mid Potatoes (V)	7
Grilled Cabbage, Garlic Cream (V)	8
Pimientos Asados (V)	9
Tomato Salad (V)	9

**desserts**

Flan, Strawberries	8
Lemon Meringue Pie, Lemon Sorbet (V)	11
Guanaja Chocolate Fondant, Olive Oil Ice Cream (V)	12
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.