tapastres
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PARA PICAR

Olivas GF, V 4 | Almendras GF, VG 3 | Pimientos del Padrón GF, VG 8 | Croquetas del Día 10

TABLAS *Sharing boards*

Tabla de Jamón Ibérico GF 18
Acorn fed Ibérian ham

Tabla de Quesos GF, V 16
Selection of Spanish cheeses, quince & walnuts

Queso Manchego GF, V 12
Manchego cheese, quince & walnuts

CARNE *Meat*

Carrilleras GF 16
Slow-cooked pork cheeks, mashed potato & ñora gravy

Albóndigas GF 10
Pork and beef meatballs, harissa, tomato sauce

Pollo con Romesco GF 12
Grilled chicken thighs with romesco sauce

Chorizo GF 11
White bean stew with chorizo and red wine

PAN *Bread*

Pan con Tomate VG 4.5
Toasted sourdough, fresh tomato, garlic & olive oil

PAN ARTESANAL VG 3.5
Basket of sourdough

PESCADO *Fish*

Vieiras GF 15
Scallops, Burgos black pudding & pea purée

Bacalao GF 16
Cod fillet with cream, white wine and shallots

Boquerones GF 8.5
Cured anchovies, parsley oil & confit garlic

Gambas al Pil Pil GF 10
King prawns, garlic, white wine, chilli

VERDURAS *Vegetables*

Tortilla GF, V 8
Classic omelette with potatoes and onion

Berenjenas VG 8.5
Crispy tempura aubergine, sugarcane treacle

Ensalada de Calabaza V, GF 10
Mixed leaves with roasted butternut squash, goats cheese, pomegranate & date vinaigrette

Calçots con Romesco GF, VG 10
Grilled baby-leeks with romesco sauce

Ensalada de Burrata GF, V 12
Confit cherry tomatoes, sherry vinegar, burrata

PATATAS BRAVAS GF, V 6.5

Triple cooked potatoes with smokey tomato sauce & alioli

GF - GLUTEN FREE VG - VEGAN V - VEGETARIAN

Please inform your server of any allergies or dietary requirements before ordering. Our kitchen handles ingredients that may contain allergens and we cannot guarantee the absence of traces.
A discretionary 10% service charge is added to bills, which is shared among the staff.