



APERITIF I TO START

Negroni	10
Fig & Almond Martini	11
Manzanilla Sherry	6

PARA PICAR I NIBBLES

Gordal Olives, Thyme, Orange	5
Pan, Aioli	4
Valencian Salted Almonds	4
Hand Carved Serrano Jamon 80g	16
Hand Carved Acorn Fed Iberico Jamon 50g	22
Aged Manchego & Membrillo	7.5
Cecina De Leon – Smoked Cured Beef, Cornichon	9
Anchovies & Boquerones	8.5
Pan Con Tomate	6
Mojama – Air Dried Tuna, Pepper, Orange, Nuts	9
Oyster, Shallot Vinaigrette	3.5
Gilda Pinxto – Olive, Anchovy, Guindilla	2

EL MAR I THE SEA

4 Shell Baked Scallops, Sobrassada Butter	14.5
Gambas Pilpil – Prawns, Garlic, Chilli	11.5
Pan Fried Cod, Ajo Blanco, Basil Oil	14
Crispy Squid, Lemon, Aioli	9
Tempura Fish, Aioli, Capers, Lemon, Dill	13.5
Octopus á Feira, Potatoes, Mojo Rojo	18

LA TIERRA I THE LAND

Moorish Meatballs, Saffron Yoghurt, Almonds	11.5
Chicharrones – Pork Belly, Paprika Aioli	9
Smoked Paprika Garlic Chicken, Romesco	12
Sobrassada, Goats Cheese & Honey Flatbread	11
Iberico Jamon Croquettes, Paprika Aioli	8
Minute Steak, Chimichurri	16
Flamed Chorizo, Honey, Chilli	9

EL JARDIN I THE GARDEN

Garlic, Fino, Creamy Mushroom Flatbread	9.5
Charred Hispi Cabbage, Romesco, Almonds	9
Tempura Aubergine Fritas, Honey	9
Honey Beetroot, Figs, Cabrales Blue, Almonds	9
Padron Peppers, Paprika Aioli	7.5
Goats Cheese, Honey, Truffle, Migas	10
Truffle Mushroom Croquettes, Black Aioli	8
Patatas Bravas, Salsa Brava, Aioli	8.5
Roasted Red Peppers, Anchovies, Sherry	8
Baby Gem, Crispy Jamon, Anchovy, Lemon	11

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POSTRES I DESSERTS

Baked Basque Cheesecake – Pedro Ximenez add Moscatel	8
Tarta Santiago add Manzanilla	6
Raspberry Chocolate Bite	2.5
Portuguese Tart	3.5
Churros Con Chocolate	8
Pedro Ximenez Affogato	9.5
Aged Manchego – Membrillo add Manzanilla	7.5
Cabrales Blue – Chestnut Honey add Pedro Ximenez	7.5
Chocolate Espresso Martini	11

JEREZ I SHERRY

Fino Fresh Dry Palate – Yeasty – Marzipan – Lemon	6
Manzanilla Intense – Dry – Citrus – Almonds	6
Amontillado Nutty – Burnt Sugar – Herbs – Woody	6
Oloroso Nutty – Dry Fruits – Balsamic – Tobacco	6
Palo Cortado Caramel – Honey – Orange – Hazelnuts	6
Solera Cream Figs – Raisins – Wood – Vanilla – Caramel	6
Pedro Ximenez Lusciously Sweet – Dates – Raisins – Velvet	7

VINO DULCE I SWEET WINE

Moscatel Peach – Apricot – Jasmine – Velvet 50ml / 7 / 375ml 34

DIGESTIF I TO FINISH

Espresso Martini	11
Chocolate Espresso Martini	11
Licor 43	3.5
Vermouth Forzudo	5
Soberano Brandy	6
Local Cotswold Whiskey	6
Limoncello	4
Coffee/Tea	

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CHOOSE A MENU FOR YOUR GROUP OF 8+

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TAPAS MENU 1

Gordal Olives – Thyme – Orange

Pan – Aioli

Iberico Jamon 100% Acorn Fed

Aged Manchego – Membrillo

Padron Peppers – Sea Salt – Lime – Paprika Aioli

Truffle Mushroom Croquettes – Black Aioli

Gambas Pilpil – Prawns – Garlic – Chilli

Smoked Paprika Garlic Chicken – Romesco

Roasted Red Peppers – Anchovies – Sherry

Patatas Bravas – Salsa Brava – Aioli

Flamed Chorizo – Honey – Chilli

Crispy Squid – Lemon – Aioli

Raspberry Chocolate Bites

£28pp



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Raspberry Chocolate Bites

£28pp



£35pp



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TAPAS MENU 2

Gordal Olives – Thyme – Orange

Pan – Aioli

Iberico Jamon 100% Acorn Fed

Aged Manchego – Membrillo

Anchovies – Boquerones

Padron Peppers – Sea Salt – Lime – Paprika Aioli

Truffle Mushroom Croquettes – Black Aioli

Shell Baked Scallop – Sobrassada Butter

Pork Belly – Chicharonnes – Paprika Aioli

Patatas Bravas – Salsa Brava – Aioli

Octopus á Feira – Potatoes – Mojo Rojo

Smoked Paprika Garlic Chicken – Romesco

Heritage Tomatoes – Shallots – Ajo Blanco

Raspberry Chocolate Bites

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TAPAS MENU 2

Gordal Olives – Thyme – Orange

Pan – Aioli

Iberico Jamon 100% Acorn Fed

Aged Manchego – Membrillo

Anchovies – Boquerones

Padron Peppers – Sea Salt – Lime – Paprika Aioli

Truffle Mushroom Croquettes – Black Aioli

Shell Baked Scallop – Sobrassada Butter

Pork Belly – Chicharonnes – Paprika Aioli

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Octopus á Feira – Potatoes – Mojo Rojo

Smoked Paprika Garlic Chicken – Romesco

Heritage Tomatoes – Shallots – Ajo Blanco

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