



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 Tomato	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

Tell us all allergy/dietary requirements on arrival, we have menus specifically for your dietary needs

Our chefs cook and prepare your tapas fresh to order, our front of house team bring it to you as and when its ready.

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
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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
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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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Please also be aware we use **nuts** in our kitchen.