

CAMBIO DE TERCIO

3 Tapas per person recommended

TO START

Iberian ham from Jabugo, 100% acorn fed, 36 months old, hand carved £32.50
Jamon Iberico 100% bellota, 36 meses

BBQ "Pan de Cristal" thin, crunchy artisan bread, rubbed tomato, olive oil £8.25
Pan de cristal con tomate

MEAT TAPAS

Mini bun of pulled Ox tail cooked in Oloroso sherry, secret sauce, rocket leaves £6.00 (each)

Mini bun de rabo de toro caramelizado en oloroso con salsa secreta, rúcula

Our famous ham croquettes £9.50
Nuestras famosas croquetas de Jamón

VEGETARIAN TAPAS

Grilled Savoy cabbage, buttermilk, walnut powder, manchego cheese, £16.00
Spanish black garlic "NEW"

Repollo asado con suero de mantequilla, polvo de nuez, Manchego y ajo negro

Warm white asparagus with virgin olive oil & sherry vinegar "NEW" £15.00
Esparragos blancos con vinagreta

Confit leeks with a rosemary vinaigrette and olive oil "NEW" £11.00
Puerros confitados con vinagreta de romero y aceite de oliva

Simple green salad (baby gem, fennel, apple), sherry vinegar, honey, olive oil dressing £8.50
Ensalada verde de cogollos, hinojo y manzana

The "Elegant" spicy patatas bravas Luis Navacerrada's recipe £9.50
Patatas bravas elegantes

"Eight hours" roast tomatoes in sweet oloroso sherry, la Peral blue cheese, lime zest £13.75
Tomatoes asados, "8 horas" en oloroso dulce, crema de queso azul la Peral

Traditional Spanish omelette with winter truffle £16.25
Tortilla de patata con trufa de invierno

Grilled ripe avocado, mustard, lime and dill emulsion, toasted almonds £11.00
Aguacate a la parrilla, frutos secos tostados, salsa de mostaza, lima y eneldo

Heritage carrots, smoked aubergine purée, macadamia pesto, aged manchego cheese £11.00
Zanahorias orgánicas, puré de berenjena ahumado, pesto de macadamia

FISH TAPAS

Crispy salmon nigiri, sweet soy sauce, spicy chipotle (5 pieces) <i>Nigiri crujiente de salmon con soja dulce y chipotle picante (5 piezas)</i>	£16.50
Blow torch sea bream, yuzu, aji amarillo & grapes "NEW" <i>Dorada soasada con yuzu, aji amarillo y uvas</i>	£14.00
Crunchy "taco" with tuna, potato, olives, ali oli sauce, red prawns ceviche from Huelva <i>Taco crujiente de ensaladilla rusa y gambas de Huelva</i>	£4.75 (each)
Fried king prawns andalusian style, shellfish smooth mayo sauce <i>Gambas en gabardina con ali oli de marisco</i>	£16.50

VEGAN TAPAS

Andalucian gazpacho , cucumber sorbet, pickled cherries "NEW" <i>Gazpacho con sorbete de pepino y cerezas escabechadas</i>	£9.50
Heritage organic tomato salad, spring onions, Manzanilla olives "NEW" <i>Ensalada de tomates organicos, cebolleta fresca y jugo de aceitunas</i>	£10.50
Chargrilled green asparagus, catalan romesco sauce, almonds garlic chips "NEW"	£15.00
<i>Esparragos verdes a la brasa con salsa romescu</i>	
BBQ "King oyster" mushrooms, tomato tartar, kimchi, kalletes powder "NEW" <i>Setas "King oyster" asadas con tartar de tomate, kimchy y polvo de Kalettes</i>	£12.50
Padron peppers from Galicia <i>Pimientos del Padrón</i>	£7.95

MAIN DISHES

MEAT MAIN DISHES

Our Beef Wellington with truffle and Madeira sauce (serves 2-3 people)

(Our take on the Icon British dish replacing the mushrooms with Spanish black pudding) **“NEW” £70.00**

Solomillo Wellington a nuestra manera, con morcilla de Burgos, trufa y Madeira

Grilled Iberian pluma pork “the tastiest cut”, roast pineapple, prunes , chard

£29.25

Pluma ibérica a la brasa con piña asada y ciruelas

Grilled lamb cutlets, artichoke, spinach & potato mash

£29.00

Chuletillas de cordero , alcachofas y trinxat

42 Day dry aged Hereford rib sirloin, roast potatoes, secret sauce

£37.25

Chuletón de Hereford a la brasa con patatas asadas y salsa secreta

FISH MAIN DISHES – DAILY CHANGING “CATCH OF THE DAY”



“Espresso Martini” / “Frozen Margarita”

£12.75



£13.00



DESSERTS

Hot spanish chocolate & churros pastries

£8.00

Churros con chocolate

**White chocolate & yogurt ganache, pistachio, passion fruit,
ginger ice cream**

“NEW”

£9.50

Ganache de chocolate blanco y yogurt, pistacho, fruta de la pasion y helado de jengibre

Soft Basque Cheesecake with oat milk ice cream

“NEW”

£9.50

Tarta de queso al estilo vasco con helado de leche de avena

Cañarejal sheep's cheese, quince jam walnuts

£7.50

Queso cañarejal de oveja, membrillo y nueces

Homemade ice creams:

£4.50 (scoop)

- Espresso coffee
- Ginger

Homemade sorbets:

£4.50 (scoop)

- Yuzu
- Raspberry