

## Tapas Dishes

Small dishes to be shared, 3 to 4 Tapas per person recommended

|                                                                |       |                                                                                                     |      |
|----------------------------------------------------------------|-------|-----------------------------------------------------------------------------------------------------|------|
| Hand Carved, 36 Months Old, Acorn Fed, 100% <b>Iberian Ham</b> | 32.50 | <b>"Pan con tomate"</b> . Crispy artisan bread rubbed with fresh tomato and extra virgin olive oil. | 9.50 |
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## Veggie Tapas

|                                                                                                            |       |                                                                                                         |       |
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| Heritage <b>Carrots</b> , Smoked Aubergine Purée, Macadamia Pesto, Aged Manchego Cheese <b>(V)</b>         | 12.00 | <b>White Asparagus</b> , wild garlic cream, red grapefruit, pistachio & shallot vinaigrette <b>(Vg)</b> | 18.00 |
| The "Elegant" Spicy <b>Patatas Bravas</b> , Luis Navacerrada's Recipe <b>(V)</b>                           | 10.50 | <b>Padrón Peppers</b> From Galicia <b>(Vg)</b>                                                          | 7.95  |
| "Eight Hours" <b>Roast Tomatoes</b> with Sweet Oloroso Sherry, La Peral Blue Cheese & Lime Zest <b>(V)</b> | 13.75 | Classic <b>Spanish Omelette</b> With Caramelised Onion & Truffle <b>(V)</b>                             | 16.00 |
| <b>Grilled Artichoke</b> , Catalan Romesco Sauce <b>(V)</b>                                                | 8.75  | Lightly Roasted <b>Avocado</b> , Toasted Almonds, Lime & Dill Emulsion <b>(V)</b>                       | 12.00 |
| A simple <b>Green Salad</b> , lettuce, apple, fennel, honey vinigerette                                    | 12.50 | Spanish <b>Iberico tomato salad</b> , shallots, Cantabrian anchovies, olive oil                         | 12.50 |
| <b>Green gazpacho</b> , avocado, cucumber, grapes & vcoriander <b>(VG)</b>                                 | 7.75  |                                                                                                         |       |

## Fish Tapas

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| Baby <b>Anchovies</b> Marinated In Sherry Vinegar, Cucumber Tartar & Radish                                                                            | 14.00 | Spanish Garlic & Chilli <b>Red Prawns</b> with super thin fries                         | 18.00 |
| <b>Tuna</b> tataki ajo blanco from Málaga, pickled Romanesco & grapes                                                                                  | 16.00 | <b>Crispy Salmon Nigiri</b> , spicy chipotle & grapefruit soya sweet dressing(5 Pcs)    | 16.50 |
| Grilled Galician <b>Octopus</b> , Potato Parmentier, Capers & Paprikai                                                                                 | 19.75 | <b>Courgette flowers</b> stuffed with salty cod brandade, grandma's tomato sauce (1 Pc) | 6.50  |
| Spanish "Ensaladilla Rusa". <b>Potato Salad</b> With Confit Tuna In Olive Oil, White Prawns, Green Olives, Basque Piparra Chilli, Boiled Egg & Ali Oli | 12.00 |                                                                                         |       |

## Meat Tapas

|                                                                                            |       |                                                                                           |       |
|--------------------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------------------|-------|
| Our Famous <b>Ham Croquettes</b>                                                           | 10.50 | Crunchy Taco Of <b>Beef Tartar</b> With Truffle, Amontillado Sherry& Secret Sauce (1 Pc)  | 4.75  |
| Baby Brioche Of <b>Basque Chorizo</b> "Txistorra", Light Kimchi Mayo & Onion Crumbs (1 Pc) | 5.50  | Grilled <b>Beef Wellington Toasty</b> , mushroom duxelles, aged Manchego cheese, beef jus | 18.00 |

## Main Dishes

|                                                                                                                      |       |                                                                                                      |       |
|----------------------------------------------------------------------------------------------------------------------|-------|------------------------------------------------------------------------------------------------------|-------|
| <b>Grilled monkfish</b> , Cantabrian anchovy sauce, pak choi, sprouting broccoli and sobrasada chorizo from Mallorca | 35.00 | <b>Grilled Lamb Cutlets</b> with Catalan-style Trinxat (mashed potatoes, spinach and chard)          | 35.00 |
| Basque - Style Grilled <b>Seabass</b> , Yellow Courgettes, Romesco sauce, Dry Tomato, Garlic, Chilli Dressing        | 32.00 | Grilled Iberian <b>Pluma Pork</b> , "The Tastiest Cut Of Iberian Pork"Roast Pineapple, Prunes, Chard | 32.00 |
| 42 Day Dry Aged Hereford <b>Rib Sirloin</b> , Roast Potatoes & Secret Sauce                                          | 42.00 | <b>Dutch Veal Cutlet</b> Grilled with roasted potatoes and secret sauce                              | 41.00 |

## Dessert

|                                                                              |       |                                                                                            |       |
|------------------------------------------------------------------------------|-------|--------------------------------------------------------------------------------------------|-------|
| The Creamiest Soft Basque <b>Cheesecake</b>                                  | 12.00 | Hot Spanish <b>Chocolate &amp; Churros Pastries</b>                                        | 8.50  |
| <b>Wimbledon's Strawberries &amp; cream</b> , Px vingear & mint              | 10.50 | <b>White chocolate &amp; yogurt ganache</b> , ginger ice cream, passion fruit & pistachios | 12.00 |
| Homemade <b>Sorbet</b> (Scoop): Raspberry   Mango   Cherry   Lemon           | 4.50  | Cañarejal <b>Sheep's Cheese</b> , Quince Jam, Walnuts                                      | 8.50  |
| Homemade <b>Ice Cream</b> (Scoop): Espresso Coffee   Chocolate   Lemon-Thyme | 4.50  |                                                                                            |       |



For allergy and nutritional information please scan the QR code. Please notify your waiter of any allergies before ordering. Our fish is responsibly caught from sustainable sources.

A discretionary service charge of 12.5% will be added to your bill.

# *Cambio De Tercio*

