

Tapas Dishes

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

Hand Carved, 36 Months Old, Acorn Fed, 100% Iberian Ham	32.50	"Pan con tomate" . Crispy artisan bread rubbed with fresh tomato and extra virgin olive oil.	11.50
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Veggie Tapas

Heritage Carrots , Smoked Aubergine Purée, Macadamia Pesto, Aged Manchego Cheese (V)	12.00	Spanish Iberico Tomato Salad with shallots, marinated anchovies, olive oil (Vg)	17.50
The "Elegant" Spicy Patatas Bravas , Luis Navacerrada's Recipe (V)	11.50	Padrón Peppers From Galicia (Vg)	8.75
"Eight Hours" Roast Tomatoes with Sweet Oloroso Sherry, La Peral Blue Cheese & Lime Zest (V)	13.75	Classic Spanish Omelette With Caramelised Onion & Truffle (V)	16.00
Grilled Artichoke , Catalan Romesco Sauce (V)	8.75	Lightly Roasted Avocado , Toasted Almonds, Lime & Dill Emulsion (V)	12.75
A simple Green Salad , lettuce, apple, fennel, honey vinigerette	12.50	Spanish Iberico tomato salad , shallots, Cantabrian anchovies, olive oil	12.50
Green gazpacho , avocado, cucumber, grapes & vcoriander (VG)	7.75		

Fish Tapas

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

Meat Tapas

Our Famous Ham Croquettes (6 pieces)	10.50	Crunchy Taco Of Beef Tartar With Truffle, Amontillado Sherry& Secret Sauce (1 Pc)	4.75
Baby Brioche Of Basque Chorizo "Txistorra", Light Kimchi Mayo & Onion Crumbs (1 Pc)	5.50	Grilled Beef Wellington Toasty , mushroom duxelles, aged Manchego cheese, beef jus	22.00

Main Dishes

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

Dessert

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

