

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	Padrón Peppers From Galicia (Vg)	8.75
The "Elegant" Spicy Patatas Bravas , Luis Navacerrada's Recipe (V)	11.50	Classic Spanish Omelette With Caramelised Onion & Truffle (V)	16.00
"Eight Hours" Roast Tomatoes with Sweet Oloroso Sherry, La Peral Blue Cheese & Lime Zest (V)	13.75	Lightly Roasted Avocado , Toasted Almonds, Lime & Dill Emulsion (V)	12.75
Grilled Artichokes , Catalan Romesco Sauce (V)	10.50	A simple Green Salad , lettuce, apple, fennel, honey vinaigrette	12.50

Fish Tapas

Blowtorched Sea Bream Escabeche sauce, pickled baby carrot & mangetout	18.00	Spanish Garlic & Chilli Red Prawns with super thin fries	18.00
Baby Anchovies Marinated In Sherry Vinegar, Cucumber Tartar & Radish	14.00	Crispy Salmon Nigiri , spicy chipotle & grapefruit soya sweet dressing(5 Pcs)	16.50
Grilled Galician Octopus , Potato Parmentier, Capers & Paprika	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)	12.50	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

Seared Tuna Steak , chicken & sherry jus, cauliflower purée, enoki mushrooms	32.00	Grouse & Wild Mushrooms Paella to share (2-3people) Bomba rice with grouse stock and artichokes & rosemary	70.00
36 hours oxtail , slow cooked and caramelised in red wine, celeric purée & honey-glazed shallots	36.00	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		

Dessert

Butter & Honey Roasted Nectarines Peach cream, lemon thyme ice cream	11.00	The Creamiest Soft Basque Cheesecake	12.00
Hot Spanish Chocolate & Churros Pastries	8.50	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

