Tapas Dishes

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

Hand Carved, 36 Months Old, Acorn Fed, 100% **Iberian Ham**	36.00	**"Pan con tomate"**. Crispy artisan bread rubbed with fresh tomato and extra virgin olive oil.	11.50

Veggie Tapas

Roasted Beetroot Ravioli Creamy goat's cheese Ravioli, Toasted Pistachios & Bitter Leaves **(V)**	13.50	**Honey & Butter Roasted Delica Pumpkin** Lime Yoghurt, Toasted Pumpkin Seeds, Lime Zest & Pink Grapefruit **(V)**	£12.50
A Simple Salad Romaine Lettuce Hearts, Caesar Dressing (No Anchovies) & Mahón Cheese Powder. **(V)**	9.50	**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	**Grilled Artichokes**, Catalan Romesco Sauce **(V)**	10.50

Fish Tapas

Maldon Rock Oyster Tempura Light Ají Amarillo Mayonnaise.	each 4.50	**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)	17.50	Grilled Galician **Octopus**, Potato Parmentier, Capers & Paprika	23.00

Meat Tapas

Mini Chicken & Duck Breast Burger Our Secret Sauce & Baby Spinach Leaves	each 6.00	Our Famous **Ham Croquettes (6 pieces)**	12.50
Crunchy Taco Of **Beef Tartar** With Truffle, Amontillado Sherry& Secret Sauce (1 Pc)	each 4.75	Baby Brioche Of **Basque Chorizo** "Txistorra", Light Kimchi Mayo & Onion Crumbs (1 Pc)	6.00
Grilled **Beef Wellington Toasty**, mushroom duxelles, aged Manchego cheese, beef jus	22.00		

Main Dishes

Hake Tempura Quail Escabeche Sauce, Mussels & Curly Lettuce	29.00	Basque - Style Grilled **Seabass**, Yellow Courgettes, Romesco sauce, Dry Tomato, Garlic, Chilli Dressing	32.00
36 hours oxtail, slow cooked and carmelised in red wine,celeric purée & honey-glazed shallots	39.00	**Grilled Lamb Cutlets** with Catalan-style Trinxat (mashed potatoes, spinach and chard)	35.00
Grouse & Wild Mushrooms Paella to share (2-3people) Bomba rice with grouse stock and artichokes & rosemary	70.00	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

Sweet Oloroso Sherry Cream, Poached Pear, Cinnamon Crumble	12.50	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

