

TAPAS BRINDISA

Card
only

Single
use

WHILE YOU WAIT

PAN DE LA CASA	3.5
Sally Clarke house breads, North & South olive oil, Pedro Ximénez vinegar	
ALMENDRAS FRITAS	4
Salted Catalan almonds	

MEAT & FISH

HUEVOS ROTOS	10
Potatoes, broken eggs, Mallorcan black pig sobrasada	
FABAS DE LOURENZÁ AL CHORIZO LEÓN	10
Heirloom Galician faba beans, chargrilled León chorizo, rocket, piquillo peppers	
POLLO AL ROMESCO	13
Marinated free-range chicken thighs, romesco	
ARROZ NEGRO	10
Squid ink black rice, alioli	
GAMBAS AL AJILLO	9
King prawns, chilli, garlic, olive oil	
PULPO A LA GALLEGA	16
Galician octopus, potatoes, paprika, olive oil	

BOARDS

TABLA DE CHARCUTERÍA	23
Salchichón, lomo Ibérico, chorizo, picos de pan	
TABLA DE QUESOS	19
Selection of seasonal cheeses: Valdeon Picos de Europa blue, Moluengo ash goat, Torta de Barros creamy ewe's milk, Zamorano hard ewe's milk, Sally Clarke oat cakes	

Enjoy a tapa plate of any single cheese for £6

Ⓥ VEGETARIAN Ⓥ VEGAN

For allergen advice, please speak to a member of our team before ordering.
A discretionary 12.5% service charge is added to your bill.

PICOTEO

PERELLÓ GORDAL OLIVES	4
Hand-stuffed Gordal olives, orange, oregano	
PIMIENTOS DE PADRÓN Ⓥ	6
Galician Padrón peppers, rock salt	
PAN DE COCA CON TOMATE Ⓥ	4
Catalan coca bread, tomato, garlic	
CROQUETAS DE JAMÓN IBÉRICO	6.5
Iberian ham croquettes (3)	
BOQUERONES FRITOS	7.5
Deep-fried fresh anchovies, lemon	

PULSES & VEG TAPAS

TORTILLA ESPAÑOLA Ⓥ	6
Potato & onion omelette, alioli	
PATATAS BRAVAS Ⓥ	6
Fried potatoes, spicy tomato sauce, alioli	
ENSALADA DE TOMATE Ⓥ	6
Heritage tomato salad	
ENSALADA DE LENTEJAS PARDINAS Ⓥ	7.5
Pardina lentil & herb salad, almond picada	
ESPARRAGOS CON PAYOYO	7
Chargrilled asparagus, shaved Payoyo cheese, Pedro Ximénez reduction	

SWEET

CREMA CATALANA	5
Orange & cinnamon Catalan custard, brulée top	
MOUSSE DE CHOCOLATE	5
Chocolate mousse	
TARTA DE SANTIAGO	6
Homemade almond & quince tart	
HELADOS Y SORBETES DE LA CASA	5
Ask for today's homemade ice cream & sorbet	