

TO START

Padrón peppers
Chargrilled flatbread with seaweed butter
Jamon Iberico & manchego croquetas
Jamón ibérico de bellota

MAIN TAPAS TO SHARE

Chargrilled tuna, andalusian ajo blanco, marcona almonds, rucola
Galician octopus, smoked almond hummus, pickled jalapeno
Pan roasted cod, brown chicken sauce, leeks, shimeji mushroom

Chicken saltimbocca, fine french beans, fresh peas, jamon sauce
Chargrilled iberico abanico, pork crackling, piquillo peppers

Patatas bravas, aioli, manchego
Miso roast aubergine, piquillo peppers, crispy chickpeas, pickled onion
Burrata, black cherries, almonds

DESSERTS TO SHARE

Tarta de Santiago, caramelised figs, vanilla ice cream 6.5
Tiramisu
Ice cream and sorbet selection

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER

TO START

Padrón peppers
Chargrilled flatbread with herb butter
Jamon Iberico & manchego croquetas
Jamón ibérico de bellota

MAIN TAPAS TO SHARE

Chargrilled tuna, andalusian ajo blanco, marcona almonds, rucola
Galician octopus, smoked almond hummus, pickled jalapeno
Pan roasted cod, brown chicken sauce, leeks, shimeji mushroom

Herb crusted corn fed chicken breast, grilled asparagus, broad beans, peas
Chargrilled iberico abanico, pork crackling, piquillo peppers

Patatas bravas, aioli, manchego
Miso roast aubergine, piquillo peppers, crispy chickpeas, pickled onion
Burrata, black cherries, almonds

DESSERTS TO SHARE

Tarta de Santiago, caramelised figs, vanilla ice cream 6.5
Tiramisu
Ice cream and sorbet selection

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER