



*Reineta*

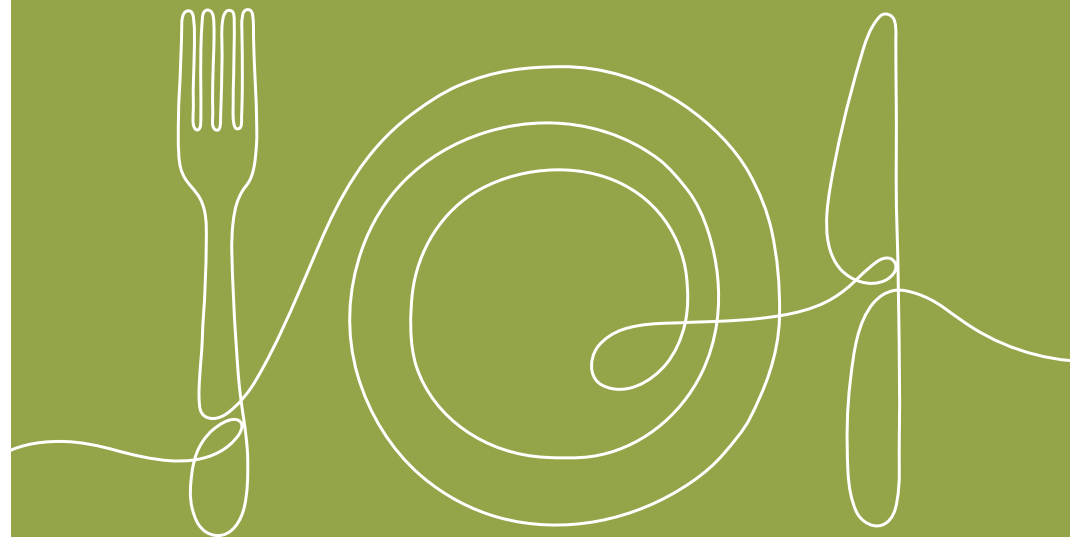
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Please speak to our staff about allergens.

A discretionary service charge of 12.5% will be added  
to table service.



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Dinner Menu

# Bites

Almonds ..... 3,00  
Marcona Almonds with olive oil.

Gordal Olives ..... 3,50  
Gordal from Spanish translates as “fatty one”, an obvious reference to its size.

Boquerones with Green Mojo..... 4,50  
White anchovies with green mojo.

00 Anchovies with “Salmorejo” ..... 5,50  
00 Anchovy on top of sour-dough bread with Andalusian tomato cream.

Tomato & Garlic Toast ..... 6,00  
Sour-dough toasted bread, a touch of garlic and IOW grated tomato.

Spanish Tortilla ..... 6,00  
Probably the best combination of onions, potatoes and eggs with mixed roasted peppers.

Paleta Iberica..... 12,50  
Sliced 100% Iberian acorn-fed pig shoulder with bread sticks.

# Tapas

We recommend 2-3 tapas per person.

# Rayuela’s Garden

Roasted Baby Potatoes & Green Mojo..... 8,50  
Broccoli Sprouts & Green Olive Mayo ..... 8,50  
Steamed broccoli sprouts, roasted pine-nuts and our homemade Gordal mayonnaise.

Mushrooms Casserole..... 9,50  
Wild mushrooms with shallots, parsley and mushroom cream and manchego cheese.

Apple & Goat Cheese Salad ..... 10,50  
Mixed leaves, seasonal apples, flamed goat cheese and walnuts.

IOW Tomatoes & Avocado Salad..... 10,50  
With pickled red onions and grated manchego cheese.

Asparagus & Romesco Sauce..... 11,50  
Grilled asparagus, Marcona almonds and Romesco sauce.

# From The Sea

Gambas al Ajillo ..... 11,50  
Sautéed prawns with our garlic sauce, a touch of spicy paprika from La Vera.

Octopus ..... 13,00  
Mixed peppers, sliced potatoes and marinated octopus with “choricero” pepper.

Cod Fish Loin ..... 13,00  
Cod fish with parsley and white wine sauce.

# From the Farm

Chorizo Tacos ..... 11,00  
Sweet and spicy combination of sobrasada and El Bierzo chorizo topped with pineapple sauce.

Stuffed Piquillo peppers ..... 11,00  
3 whole piquillo peppers filled with juicy meat and Vizcaina sauce.

Pork Cheek Tacos ..... 12,50  
Pork cheeks in wine, red pickled onions and coconut flakes.

# Specials

Availability may change.

Iberian “Secreto” Brioche..... 11,50  
Grilled Iberian Pork marinated in Kimchi.

Grilled Aubergine..... 11,50  
Cheese, Blueberry, Panela glazed and Green Mojo.

Burned Butternut Squash..... 12,50  
Fresh Cheese and Black Truffle.

Special Tacos of the Week..... 13,00  
With Baby Lamb, Suckling Pig or Monk Fish...Different each week.

