

PARA PICAR

Pan con tomate -----	38
Jamón croquetas -----	58
Padron peppers -----	88
Marinated olives -----	48
Smoked sardine, sourdough -----	58

CHARCUTERIA

Jamón Ibérico de Bellota Jabugo -----	158
Paleta Ibérico de Bellota -----	78
Jamón de Teruel -----	48
Salchichón Ibérico de Bellota -----	58
Copita Ibérico de Bellota -----	68
Morcilla Ibérico de Bellota -----	68
Chorizo Ibérico de Bellota -----	58
Selection of Charcuteria -----	228

FISH

Gambas, aioli -----	98
Seafood paella, chili, piquillo pepper -----	168
Sea bass, asparagus, white mushroom, spring onion -----	148
Octopus, chilli, garlic, smoked paprika -----	128

MEAT

Wild Hereford beef tartar, chorizo, pine nut -----	118
Meatballs, bravas sauce, manchego -----	128
Braised lamb, bravas sauce, courgette -----	168
Baby spring chicken, gremolata, lemon -----	98

VEGETABLES

Heirloom tomato, black olives, basil, pine nut -----	68
Gem lettuce, manchego, jamón -----	58
Beetroot, orange, yoghurt, walnut -----	78
Peas, broad beans, goat's cheese, serrano -----	98

DESSERT

Crème Catalan -----	58
Churros, chocolate sauce -----	58
Goat's cheese, cheesecake, honey, pistachio -----	68
Selection of Spanish cheese, quince paste -----	168

HAM & SHERRY



SIGNATURES

Ibérico pork & foie gras burgers, avocado, pickled cucumbers -----	178
Roast suckling pig, piquillo peppers, pineapple -----	198
Tetilla, Iberico, honey -----	132
Scallop ceviche, lemon, coriander -----	148
Jamón, manchego & truffle toastie, quail eggs -----	88

SHERRY PAIRING

IT SWIMS....FINO OR MANZANILLA
IT FLIES....AMONTILLADO OR PALO CORTADO
IT RUNS....OLOROSO

SHERRY

glass 125ml / bottle

La Guita Manzanilla - Hijos De Rainera Pérez Marin – light, crisp & refreshing -----	50 / 285
Tío Pepe “en rama” Fino - Gonzalez Byass – iodine, pear & almond -----	85 / 490
Los Arcos Dry Amontillado - Lustau – dry, salt, toasted nuts & sultanas -----	85 / 605
Alfonso Oloroso Seco - Gonzalez Byass – slightly savoury, dried fruits & ripe on the palate -----	65 / 375
22nd SHIP The Lost Ship Palo Cortado - Gonzalez Byass – nutty, spices & complex -----	65 / 375
East India Solera Palomino & Pedro Ximénez – Lustau – cocoa, toffee & semi sweet -----	115 / 450 500ml
Emilín Moscatel – Lustau – dates, plums & sweet -----	85 / 458
Nectar Pedro Ximénez - Gonzlez Byass – raisins, super sweet -----	60 / 365

CAVA

Mas Sardana, Brut Nature, Franck Massard NV Xarel.lo/Macabeo/Parellada -----	68 / 270
D.O. Segura Viudas Reserva Heredad Macabeo/Parellada -----	100 / 550

BLANCO

D.O. Rías Baixas, Follas Novas, Paco & Lola 2012 Albariño -----	68 / 270
D.O. Cataluña, Ca N'Estruc, Idoia Blanco 2012 Xarel.Lo -----	105 / 420
D.O.C. Rioja Blanco, Viura, Finca Allende 2010 Viura -----	130 / 520

ROSADO

D.O. Terra Alta, Mas Amor 2010 Gamacha/Carignan -----	55 / 230
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TINTO

D.O.O. Priorat, Humilitat, Franck Massard 2012 Gamacha/Carignan -----	80 / 330
D.O. Montsant, Faunus, Ediciones I Limitadas 2011 Tempranillo -----	100 / 400
A.V.A. Central Coast, Qupé Syrah -----	120 / 490

TRADITIONAL SANGRIA

House-made red sangria -----	140 / jug
Refreshing white sangria -----	140 / jug