

PARA PICAR

Pan con tomate -----	48
Jamón croquettes -----	58
Padron peppers -----	88
Marinated olives -----	48
Smoked sardine, sourdough -----	78
Anchovies, lemon, sourdough -----	148

CHARCUTERIA

Hand carved Jamón Ibérico de Bellota Jabugo -----	198
Paleta Ibérico de Bellota -----	78
Jamón de Teruel -----	68
Salchichón Ibérico de Bellota -----	68
Copita Ibérico de Bellota -----	68
Lomito Ibérico de Bellota -----	98
Chorizo Ibérico de Bellota -----	78
Selection of Charcuteria -----	228

SEAFOOD

Crispy chipirones, chili, lime, aioli -----	128
Clams, chorizo, peas -----	138
Sea bass, mushroom, spinach purée -----	148
Octopus, potato, chili, coriander -----	138

MEAT

Wild Hereford beef tartare, chorizo, pine nut -----	138
Roasted pork ribs, white bean, BBQ sauce -----	128
Braised lamb, bravas sauce, courgette -----	168
Spring chicken, pepper, red onion -----	118

VEGETABLES

Heirloom tomato, black olives, basil, pine nut -----	88
Gem lettuce, crab, manchego, hazelnut -----	108
Beetroot, orange, yoghurt, walnut -----	78
Courgette flower, goat's cheese, baby courgette, honey -----	108

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 & chorizo burgers, black garlic, pickles	168
Seafood paella, chili, piquillo pepper	168
Tetilla, Iberico, honey	138
Scallop ceviche, lemon, coriander	148
Jamón, manchego & truffle toastie, quail eggs	98

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	55 / 310
Tío Pepe “en rama” Fino - González Byass – iodine, pear & almond	85 / 490
Los Arcos Dry Amontillado - Lustau – dry, salt, toasted nuts & sultanas	85 / 490
Alfonso Oloroso Seco - González Byass – slightly savoury, dried fruits & ripe on the palate	65 / 375
22nd SHIP The Lost Ship Palo Cortado - González Byass – nutty, spices & complex	65 / 375
East India Solera Palomino & Pedro Ximénez – Lustau – cocoa, toffee & semi sweet	115 / 450 500ml
Solera 1847 Cream Palomino & Pedro Ximénez - González Byass – dried figs, raisins & semi sweet	85 / 490
Nectar Pedro Ximénez - González Byass – raisins, super sweet	60 / 365

CAVA

Mas Sardana, Brut Nature, Franck Massard NV Xarel.lo/Macabeo/Parellada	70 / 310
D.O. Segura Viudas Reserva Heredad Macabeo/Parellada	100 / 550

BLANCO

glass / carafe / bottle

Swartland, Kloof Street, Mullineaux, South Africa 2016 Chenin Blanc	80 / 210 / 330
D.O. Penedes, Xarel-lo, Vilarnau 2015 Xarel.Lo	100 / 270 / 400
D.O.C. Vinho Verde, Alvarinho, Contacto, Anselmo Mendes 2016 Alvarinho	114 / 290 / 440

ROSADO

D.O. Terra Alta, Mas Amor 2016 Gamacha/Carignan	70 / 180 / 280
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TINTO

D.O.O. Priorat, Humilitat, Franck Massard 2011 Gamacha/Carignan	80 / 210 / 330
D.O. Toro, Tempranillo, Flor de Vetus 2014 Tempranillo	90 / 240 / 340
D.O.C. Barbera d'Alba, Domenico Clerico 2014 Barbera	110 / 327 / 440

TRADITIONAL SANGRIA

House-made red sangria	160 / jug
Refreshing white sangria	160 / jug

SPANISH STYLE G&T

Gin Mare	120
The London Nº1	98