

## 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

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

## CAVA

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

## BLANCO

glass / carafe / bottle

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

## ROSADO

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

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

## TRADITIONAL SANGRIA

<b>House-made red sangria</b>	160 / jug
<b>Refreshing white sangria</b>	160 / jug

## SPANISH STYLE G&T

<b>Gin Mare</b>	120
<b>The London Nº1</b>	98