

PARA PICAR

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

CHARCUTERIA

48 months hand carved Jamón Ibérico de Bellota	198
36 months Paleta Ibérico de Bellota	88
24 months Jamón Serrano	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

Grass-fed 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, 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, jamón, honey, sourdough	138
Scallop ceviche, citrus, 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 2015 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