

**Choose 3 to 4 small tapas dishes per person from this page and NO main course
OR**

Choose 1- 2 small dishes per person and a Main courses

TRADITIONAL TAPAS

JAMON IBERICO "5 JOTAS SANCHEZ ROMERO CARVAJAL" PAN CON TOMATE "A LA CATALANA"	£22.95
Iberico Pata Negra Ham "5 JOTAS SANCHEZ ROMERO CARVAJAL" toasted bread & tomato	
CALAMARES FRITOS A LA ANDALUZA	£ 8.25
Fried Squid "A la andaluza" with lime and Ali oli	
PULPO GALLEGO A LA BRASA CON PARMENTIER DE PATATA Y ACEITE DE PIMENTON	£ 12.00
Char grill Galician Octopus, potato parmentier, paprika oil	
GAMBAS A LA PLANCHA CON ACEITE DE AJO Y PEREJIL	(PER UNIT) £ 2.00 EACH
Prawns "a la plancha" garlic-parsley oil	
CROQUETAS CREMOSAS DE JAMON SERRANO CON SALSA DE TOMATE-TOMILLO	£ 7.50
Crispy Serrano ham Croquettes, thyme and tomato sauce	
LAS "NUEVAS PATATAS BRAVAS"	£ 7.50
The "new spicy Patatas bravas"	
PIMIENTOS DEL PADRON FRITOS CON SAL GORDA	£ 6.00
Galician Padron Peppers with sea salt	
CHULETILLAS DE CORDERO A LA BRASA CON TOMILLO Y PIQUILLOS	(PER UNIT) £ 2.75 EACH
Grilled Lamb cutlets with thyme and piquillo peppers.	

OUR CHEF'S SIGNATURE TAPAS

NUESTRO HOMENAJE A LA TORTILLA DE PATATA CON CHORIZO DE "EL BULLI "	£ 4.00 PER PERSON
The famous deconstructed Spanish chorizo Omelette from EL BULLI	
SALMOREJO CORDOBES CON REMOLACHA Y CECINA DE LEON	£ 7.00
Typical Salmorejo tomato soup from Cordoba, beetroot and cured cecina beef from Leon	
RAVIOLIS DE CHANGURRO, EMULSION DE PUERRO, SALICORNIA Y ALGAS	£ 8.50
Raviolis of Crab "Basque style", leeks emulsion, sea asparagus and Galicean seaweed	
TERRINA DE FOIE CON MOSCATEL, POLVO DE NUEZ, MANGO Y GELATINA DE PEDRO XIMENEZ	£ 15.00
Pressed terrine of Foie gras and Muscat wine, walnuts powder, mango Pedro Ximenez jelly	
SARDINAS MARINADAS EN VINAGRE DE JEREZ, CON ARBEQUINA Y GELATINA DE MARTINI ROSSO	£ 7.50
Sardines marinated in sherry vinegar, Arbequina olives, baby gems and Martini Rosso jelly	
TARTAR DE ATUN, SEMILLAS DE TOMATE, CREMA DE AGUACATE Y CAVIAR DE SALMON	£12.50
Tuna tartar, tomato seeds, creamed avocado, salmon caviar	
MILHOJAS CAMELIZADO DE FOIE GRAS, ANGUILA AHUMADA, MANZANA ASADA	£11.00
Caramelised millefeuille of Foie gras, smoked eel, baked apple	
RABO DE TORO CAMELIZADO AL VINO TINTO, MANZANA VERDE EN TEXTURAS	£12.00
Ox tail caramelised in red wine with green apple textures	
CHULETA DE CERDO DE BELLOTA ALA BRASA CON PURE DE CHORIZO HIGOS Y CAMELO DE VINAGRE	£ 12.00
Grilled chop of "Acorn feed Iberico pork" with chorizo and potato cream, figs vinegar caramel	

MAIN COURSES

BACALAO CONFITADO CON TERRINA DE CABEZA DE COCHINILLO, CEBOLLETAS Y AIRE DE NARANJA Grilled Spanish salty Cod, braised pig's head, baby onions, orange AIR	£ 17.50
LOMOS DE SALMONETE CON ESCABECHE DE NARANJA Y GUISO DE LENTEJAS DEL BIERZO Red Mullet fillets, pickled with herbs, orange and vanilla with Stew of Spanish Bierzo lentils	£ 18.25
RAPE EN SALSA VERDE CON NAVAJAS, HABITAS Y ESPARRAGOS Basque style Monkfish casserole, griddled razor clams, broad beans, asparagus tips, parley jus	£ 19.50
MERLUZA A LA PLANCHA CON FIDEUA DE CHIPIRONES Y ALIOLI LIGERO Griddled supreme of Hake with Catalanian baby squid and light Ali oli "fideua"	£ 17.50
SOLOMILLO DE BUEY A LA PARRILLA CON TERRINA DE PERA Y BONIATO, TUETANO Y JUGO DE OLOROSO	£ 21.50
Grill fillet of Beef, pear and sweet potato terrine, braised marrow bone, Oloroso sauce	
PERDIZ ASADA EN SU JUGO CON ARROZ DE ESPINACAS Y TORTA DEL CASAR Roasted Partridge with Bomba rice of spinach and Torta del Casar cheese	£ 18.00
GUISO DE CONEJO Y MANZANILLA, VERDURITAS Y HUEVOS DE CODORNIZ Rabbit casserole with vegetables, Manzanilla sherry and poached quails eggs	£ 17.75
RABO DE TORO CAMELIZADO EN VINO TINTO CON MANZANA EN TEXTURAS (36 horas) Red wine caramelised Ox tail, with green apple "textures" (36 hours)	£ 22.50
COCHINILLO ASADO A LA SEGOVIANA, CON PATATAS AL ROMERO Segovia suckling pig, slowly roasted, rosemary potatoes, cooking juices.	£ 23.00

SIDE ORDERS

'Sautéed spinach, pine nuts and raisins	£ 3.50
'Galician Padron Peppers in sea salt	£ 6.00
'Grilled green asparagus	£ 6.50
'Roasted rosemary potatoes	£ 3.50

GOURMET PAELLAS ARE SERVED AT
"TENDIDO CUATRO"
108-110 New King's Road (Parsons Green)

ASK YOUR WAITER FOR INFORMATION, GRACIAS

20%VAT IS INCLUDED IN THE PRICES; OPTIONAL 12.50% SERVICE CHARGE WILL BE ADDED TO YOUR BILL