

TAPAS

***Autopista** Choose any of these items if you're in a hurry

PARA PICAR

PAN DE PUEBLO* Sourdough bread, extra virgin olive oil, aged oloroso vinegar	2 ⁵⁰	BOQUERONES* Pickled Cantabrian anchovies, garlic, extra virgin olive oil	4 ⁵⁰
ACEITUNAS* Manzanilla olives, lemon zest, thyme, rosemary	2 ⁵⁰	CANGREJO* Potted Cornish crab, chapata bread	4
PAN CON TOMATE Coca bread, garlic, tomato, extra virgin olive oil	3 ⁵⁰	ALEGRÍAS* Fiery roasted peppers, garlic, extra virgin olive oil, chapata bread	3 ⁵⁰

CHARCUTERIA CURED MEATS

JAMÓN TERUEL* (D.O. Teruel 18 months) One of the best cured mountain hams from Spain	6	EMBUTIDOS Fuet, salchichón Ibérico, chorizo Ibérico, lomo curado	5
JAMÓN IBÉRICO CEBO (Guijuelo 24 months) Grain fed Ibérico black pig	7	CECINA* (León 21 months) Cured beef, Valdeón cheese, truffle oil	6
JAMÓN BELLOTA 'PATA NEGRA' (D.O. Guijuelo 36 months) The highest quality hand carved acorn-fed jamón Ibérico	12 ⁵⁰	D.O. (Denominación de Origen) is a guarantee of quality and origin from the finest producers in Spain	

QUESOS CHEESES In order of strength, lightest to fullest

ARZÚA ULLOA (D.O. Galicia 6 weeks) Soft cow cheese, fig & almond cake	5	IDIAZABAL (D.O. Basque country 4 months) Smoked ewe cheese, walnuts	5
IBORES (D.O. Extremadura 2 months) Creamy goat cheese, plum jelly	5	VALDEÓN (D.O. León 2 months) Blue cow and goat cheese, moscatel grapes	5
MANCHEGO (D.O. La Mancha 7 months) Nutty ewe cheese, quince jelly	5	TABLA DE QUESOS* Small / Large Selection of cheeses	6 ⁵⁰ /10

PESCADO FISH

All of our fresh fish is from sustainable sources, most caught off the coast of the British Isles

MEJILLONES Devonshire mussels, fino sherry sauce	5	RAPE CON ROMESCO Cornish monkfish, leek gratin, romesco sauce	9
ARROZ NEGRO Black rice, cuttlefish, squid ink, alioli	5	CORVINA Pan fried stone bass, cabbage, bacon lardons, piquillo pepper sauce	8
GAMBAS AL AJILLO* Tiger prawns, chilli, garlic, olive oil, white wine	9	CHIPIRONES* Baby squid, alioli, lemon	6
BACALAO Cod cheek & chorizo stew, almond, pepper, tomatoes	7	PULPO Charcoal grilled octopus tentacle, saffron mash, Maldon sea salt	10

VERDURAS VEGETABLES & SIDES

TORTILLA DE PATATA* Potato omelette	4	EMPANADILLAS Filled pastries with spinach, pine nuts and goat cheese	5
PATATAS BRAVAS* Potatoes with brava sauce and alioli	4 ⁵⁰	SETAS AJILLO Mixed abalone, oyster and wild mushrooms, garlic, chilli	6
ENDIVIAS* Endive, Valdeón blue cheese dipping sauce	5	PIMIENTOS DE PADRÓN* Some hot, some not!... Sautéed little green peppers	5
MAHÓN FRITO* Menorcan cow cheese fritters, homemade tomato jam	5 ⁵⁰	HUEVO CON CALABAZA (for sharing) Roasted butternut squash, sautéed potato, free-range egg, sage, truffle butter	8 ⁵⁰
TXIGORKI Baked bread, sun-dried tomato, goat cheese, roast red peppers	4	Add chorizo or jamón Teruel or Manchego	2

...From The Charcoal Grill

PINCHITO DE POLLO Free range chicken skewer, mojo picón sauce	5 ⁵⁰
COCHINILLO Suckling pig belly, white bean stew	8
CHULETÓN DE BUEY (Asturias 28 days) 250gr Rib-eye steak, lamb's lettuce	21
PRESA IBÉRICA (Extremadura) Succulent shoulder of rare Ibérico pig, roasted aubergine purée	12
MIXED GRILL PLATTER (for sharing) Rib-eye Steak Presa Ibérica Chorizo Morcilla Chicken	50
COCHINILLO ENTERO A feast for at least 6 people, 48 hours' notice Whole suckling pig Segovian style, slow-roasted with white wine, garlic and herbs	180

Our charcoal grills are imported from the Basque country, a region famous for producing some of the world's best grilled food



CARNE MEAT

CROQUETAS DE JAMÓN* Serrano ham croquettes	4 ⁵⁰
MORCILLA CON ALEGRÍAS Pan-fried black pudding from Burgos with fiery Alegria peppers	5
RIOJAN CHORIZO* 50p donation to Action Against Hunger Chorizo, roasted piquillo peppers	5
MOLLEJAS DE CORDERO Lamb sweetbreads, confited onion purée, hazelnuts, oloroso reduction	6
CARILLERA Braised Teruel pork cheek, chestnuts, baby onions	8

We only buy sustainable, seasonal produce & insist on the highest possible animal welfare. All our fresh meat & eggs are free-range

Un POCO de Todo PLATTERS

MIXTO Calamares Olivas Cangrejo Chorizo Jamón Croquetas Padrón Peppers	19
VEGETARIANO Mahón Fritter Tortilla Txigorki Olivas Padrón Peppers Patatas Bravas	19
EMBUTIDOS Y QUESOS Jamón Ibérico Cecina Salchichón Ibérico Chorizo Ibérico Fuet Lomo Curado Ibores Arzúa Ulloa Manchego	22 ⁵⁰