

Para Picar

Piquillo Peppers 3

Gordal Olives 4

Fried Almonds 2.5

Zamorano Cheese 4

Pan con Tomate 4

Bread. Oil. PX Balsamic 3

Charcutería - Cured Meats*

Jamón Iberico de Bellota 10

Ibérico Chorizo 5

Ibérico Salchichón 5

Somalo Lomo Extra 6

Tapas

Patatas Bravas 5

Baby Potatoes. Chorizo Butter. Chimichurri 5

Goats Cheese Croquetas. Membrillo 5

Ham Croquetas 5

Padrón Peppers 4

Puntallitas: Fried Baby Squid. Allioli 6

Salt Cod Fritters. Citrus Mayo 5

Vegetables

Cesar Salad 4

Tempura Broccoli 4

Creamed Corn 3

Heritage Tomato Salad. Olive

Oil. Sherry Vinegar 5

Tacos

De Pescado de Estilo Ensenada: Beer Battered White Fish. Adobo Crema. Slaw.8

De Pollo Frito: Masa Fried Chicken. Burnt Esquites. Serrano Chile Allioli. 9

De Ropa Vieja: Slow Cooked Spiced Chuck Steak. Salsa Habanera. Red Slaw. 9

Tostada de Cameron: Crisp Shrimp Taco. Chipotle Mayo. 10

Desserts

Limón: Lemon Posset: White Chocolate. Meringue. 5

Tarta de Santiago: Santiago Tart. Almond. Citrus. 6

Mess de Fresas: Strawberry. Meringue. Fresh Cream. 5

* Our charcuterie selection is produced from selected cuts of the black Iberian pigs of Extremadura, Spain. This highly regarded breed of pig has a great capacity to accumulate fat beneath their skin and between their muscles. Coupled with a healthy base diet of acorns, as well acres of land to roam freely. This produces a unique rich and nutty flavour.

If you have an allergies please inform a member of staff before ordering.