

Lunch Menu

- Pimientos Piquillos: Piquillo Peppers | Goat's Cheese | Tempura | Honey 3
Ferreros de Morcilla: Blood Sausage | Hazelnut | Roasted Apple 3
Pan con Tomate: Sourdough | Isle of Wight Heritage Tomato | Sal de Añana 4
Pimientos de Padrón: Padrón Peppers | Sal de Añana | Olive Oil 4

Croquetas

- Jamón 5
Goat's Cheese 5
Salt Cod 5

Vegetables

- Tomate: Isle of Wight Heritage Tomatoes | Sal de Añana | Vine Oil 4
Patatas Bravas: Crisp Heritage Potatoes | Duck Fat | Salsa Brava | Allioli 5
Brocoli: Tempura Broccoli | Mojo Picón | Fried Almonds | Crispy Onion 5

Seafood

- Puntillitas: Fried Baby Squid | Szechuan Pepper | Tajín | Allioli | Lime 5

La Taqueria

Our tortillas are made in house from heirloom corn that we source from the landraces of Oaxaca, Mexico. The corn is nixtamalised, a process by which it is cooked and soaked in an alkaline solution to soften the pericarp. The corn is then washed and ground between the volcanic rocks of our molino to produce masa; the dough which is shaped and pressed into your tortillas.

Tacos

- Pollo Frito: Masa Fried Chicken | Creamed Corn | Serrano Allioli 10
Ropa Vieja: Shredded Beef Chuck and Short Rib | Curtidos | Habanero Salsa | Crema 10

Please inform a member of staff if you have any dietary requirements or allergies prior to ordering.