

Para Picar

Fried Queen Almonds V 3

Gordal Olives V 5

Pan con Tomate: Sourdough | Isle of Wight Heritage Tomato | Sal de Añana V 4

Pan de Payes: Sourdough Country Roll | Ampersand Cultured Butter 5

Pimientos de Padrón: Padrón Peppers | Sal de Añana | Olive Oil V 5

Pimientos Piquillos: Piquillo Peppers | Goat's Cheese | Tempura | Honey 5

Croquetas

Goat's Cheese 5

Salt Cod 6

Cheese

12 Month Manchego | La Mancha 5

Mont-Bru Garrotxa Goat's Cheese | Cataluña 5

Son Mercer de Baix Mahón | Menorca 6

Vegetables

Patatas Bravas: Crisp Heritage Potatoes | Salsa Brava | Allioli V 5

Brocoli: Tempura Broccoli | Mojo Picón | Fried Almonds | Crispy Onion V 6

Tomate: Heritage Tomato Salad | Goat's Cheese | Black Olive Caramel | Vine Oil V 5/6

Seafood

Puntillitas: Fried Baby Squid | Szechuan Pepper | Tajín | Black Allioli | Lime 7

Gamba Blanca de Huelva: White Prawns | Garlic | Sal de Añana 10

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

La Berenjena: Miso Roasted Aubergine | Ponzu | Garlic Chive V 12

Tostada de Atún Contramar: Sashimi Grade Yellowfin Tuna | Soy | Yuzu | Avocado 14

Camerón: Tempura Shrimp | Chipotle & Lime Butter Sauce | Avocado | Fennel 16