



NIBBLES

ACEITUNAS CAMPESINAS ♥♥	4.95
Marinated Spanish Manzanilla olives	
ALMENDRAS FRITAS ♥♥	3.95
Valencian almonds fried in olive oil	
PATATAS FRITAS ♥♥	2.50
Daily home fried potato crisps with sea salt	

BREAD

PAN CON ALI-OLI ♥	5.95
Daily baked Galician artisan bread with ali-oli	
PAN AMB TOMAQUET	5.95
Famous toasted bread with extra virgin olive oil, grated tomato & garlic	

BOARDS

TASTER PLATE ♥	9.95
Small plate of 100% Iberian Acorn fed ham	
QUESO MANCHEGO ♥	9.95
Award winning matured Manchego cheese served with quince paste	

MEAT

ALBÓNDIGAS	8.50
Homemade Iberian minced pork meatballs in tomato sauce	
CHORIZO AL VINO ♥	7.95
Baked semi-cured chorizo from Teruel in a reduction of red Rioja wine	
CHORIZO CRIOLLO ♥	8.95
Grilled Galician fresh sausage on a bed of fried potatoes with chimichurri	
POLLO ASADO ♥	8.95
Roasted marinated chicken thigh served with tomato & vegetable stew	
SOLOMILLO A LA PLANCHA ♥	11.95
Grilled acorn fed 100% Iberian pig tenderloin	
ZORZA ♥	8.95
Pan fried chopped pork loin marinated in garlic, sweet & spicy paprika	

FISH

BOQUERONES ♥	6.95
Fresh anchovies with extra virgin olive oil & garlic, served with our crisps	
CALAMARES A LA ANDALUZA	10.95
Deep fried squid rings thinly buttered with flour from Sevilla	
GAMBAS AL AJILLO ♥	10.95
Peeled Argentinian king prawns cooked in extra virgin olive oil, white wine, garlic & chilli	
PULPO ♥	15.95
Grilled Galician octopus leg on a bed of infused mashed potatoes	
PUNTILLITAS	10.95
Deep fried baby squid thinly battered with flour from Sevilla	
SARDINAS ♥	7.95
Roasted whole Atlantic sardines	
TORTILLITAS DE CAMARONES	7.95
Baby shrimp fritters	

VEGGIE

BERENJENAS ♥	7.95
Aubergine tempura with organic sugarcane honey from Málaga	
CALÇOTS ♥♥	7.95
Roasted leek with homemade Romesco sauce	
ENSALADA DE TOMATE ♥♥	8.95
Heritage Spanish tomatoes, seasoned with oregano & Maldon salt, balanced with Cabernet Sauvignon & olive oil	
ESPINACAS CON GARBANZOS ♥♥	7.50
Spinach & chickpea stew, typical from Sevilla	
PATATAS BRAVAS ♥♥	7.95
Crispy double cooked Galician Agria potatoes with spicy "brava" sauce (with or without ali-oli)	
PISTO MANCHEGO ♥♥	7.75
Homemade Spanish ratatouille with fried organic egg on top (option without an egg available)	
SETAS ♥♥	8.95
Grilled wild oyster mushrooms with garlic & parsley	
TORTILLA ♥	8.95
Traditional free range egg, onion & Galician Agria potato omelette	

DESSERT

CHURROS CON CHOCOLATE ♥	5.95
Deep fried churros with hot chocolate sauce	
TARTA DE SANTIAGO	6.95
Almond cake from Santiago de Compostela with vanilla ice cream	
CREMA CATALANA ♥	7.95
The Catalan "crème brule"	
HELADO DE VAINILLA ♥	4.95
Locally sourced vanilla ice cream served with sugar cane honey from Málaga	



Dishes may contain allergens, if you have any food allergy please talk to your waiter. ♥ Dishes made with Gluten Free ingredients; ♥ Vegan dishes;

SOFT DRINKS

STILL WATER/SPARKLING WATER	330ml	2.50
COCA COLA/DIET/ZERO	330ml	3.95
FANTA	330ml	3.95
LIMONATA	330ml	3.95
JUICE	200ml	3.95
orange, apple, pineapple, cranberry		

BEER&CIDER

ESTRELLA GALICIA 4.8%	330ml	4.95
draft	pint	8.95
MAHOU 5.1%	330ml	5.95
ESTRELLA GALICIA 1906 6.5%	330ml	6.96
ESTRELLA GALICIA 0.0%	330ml	4.95
CIDER 5.5%	330ml	5.95

SHERRY

	50ml	bottle
MANZANILLA	5.95	24.95
Palomino (Sanlucar de Barrameda, Cadiz)		
TÍO PEPE	5.95	
Palomino (Jerez, Cadiz)		
AMONTILLADO	5.95	
Palomino (Jerez, Cadiz)		
PALE CREAM	5.95	
Palomino, Pedro Ximénez, Moscatel de Alejandria (Jerez, Cadiz)		
CARDENAL CISNEROS	7.95	
Pedro Ximénez (Jerez, Cadiz)		

ROSE WINE

	125ml	bottle
EXCELLENS ROSÉ 14%	6.50	29.95
Garnacha, Tempranillo, Viura (Rioja)		

RED WINE

	125ml	bottle
TORRES SALMOS PRIORAT 14%		59.95
Syrah, Garnacha (Catalunya)		
PESQUERA CRIANZA 14.5%	9.95	49.95
Tempranillo (Ribera del Duero)		
MARQUES DE RISCAL RESERVA 14%		39.75
Tempranillo, Graciano (Rioja)		
LA FEA RESERVA 13.5%	7.95	36.95
Tempranillo (Cariñena)		
DAVID MORENO 14%		32.95
Garnacha, Tempranillo (Alta Rioja)		
RIVAREY CRIANZA 13%	6.50	29.95
Tempranillo (Rioja)		
CAL Y CANTO 13%	5.75	26.95
Tempranillo, Merlot, Syrah (Castilla y León)		
	glass	jug
SANGRIA ♥	9.95	20.95
Classic red wine sangria		

WHITE WINE

	125ml	bottle
DELUSA NAI ALBARIÑO 13%		44.95
Albariño (Rias Baixas)		
PIXEL 13.5%		42.95
Pedro Ximenez, Moscatel (Andalucía)		
CUNQUEIRO RIBEIRO 12%		39.95
Treixadura, Godello, Albariño (Ribeiro)		
ONDAS DE ALMA 13%		39.95
Godello (Monterrei)		
MARQUES DE RISCAL RUEDA 13%		38.50
Verdejo (Castilla y Leon)		
EXCELLENS SAUV BLANC 13.5%	7.95	36.95
Sauvignon Blanc (Rueda)		
TXAKOLI 11.5%		34.95
Xarel·lo, Viura, Chardonnay (Basque)		
EXCELLENS VIURA 12%	6.95	29.95
Viura (Rioja)		
CAL Y CANTO 12.5%	5.75	26.95
Verdejo (Castilla y León)		

CAVA

	125ml	bottle
CANALS CANALS ROSÉ 11.5%		39.95
Garnatxa and Pinot Noir (Penedès)		
MARQUÉS DE CÁCERES 12%	8.95	34.95
Parellada, Macabeo, Xarel·lo (Valencia)		
	glass	jug
AQUA DE VALENCIA ♥	10.95	22.95
Cava, organge juice, vodka & gin		

G&T

NORA 40% ♥	14.95
Our own gin with zesty notes & peppery warmth, served with Indian Tonic	
PUERTO DE INDIAS STRAWBERRY 37.5%	14.95
with Indian tonic & frozen strawberries (Sevilla)	
GIN MARE 42.7%	14.95
with Mediterranean tonic, cardamom, black & pink peppercorns (Costa Dorada)	
NORDES 40%	14.95
with Indian tonic, frozen grapes & bay leaf (Galicia)	
POMADA XORIGUER GIN 38%	14.95
with lemonade & lemons (Mahón, Mallorca)	

LIQUOR

	50ml
PACHARÁN ZOCO (Navarra)	6.95
CREMA CATALANA (Catalunya)	6.95
LICOR 43 (Murcia)	6.95

BRANDY

	50ml
VETERANO (Cadiz)	7.95
CARLOS I XO (Cadiz)	10.95

