

ENDLESS FREE FLOWING TAPAS

£31.95 PER PERSON

EVERY SUNDAY 12 - 8PM | 90 MINS TABLE TIME | *T&C'S APPLY

NIBBLES

ACEITUNAS MANZANILLA ✓

Carefully selected olives from special harvests. Marinated in chilli, rosemary & garlic. Served with Spanish breadsticks.

ALMENDRAS FRITAS ✓

Queen Spanish almonds fried in sunflower oil & sprinkled with sea salt & our secret rub.

PAN DE COCA ✓

Artisan Spanish bread. Simply grilled with extra virgin olive oil.

FILET DE ANCHOAS

Cantábrico anchovies served simply on grilled bread rubbed with extra virgin olive oil & fresh tomato. Celebrated across Spain as some of the best in the world.

CROQUETAS 3 PIECES

You'll find these croquetas gracing some of the best pintxos bars in San Sebastian. These are entirely hand-made with a thick bechamel made from the local milk of the region.

BASQUE CHORIZO WITH ROMESCO SAUCE

SALT COD WITH HOMEMADE TARTARE SAUCE

PORCINI MUSHROOM WITH TRUFFLE AIOLI ✓

IBERICO HAM, CONFIT GARLIC ALIOLI

FROM THE MEAT SLICER



*Drizzled with Spanish Rincon de la Subbetica olive oil.

These amazing cured meats are from grain or acorn fed Iberico pigs produced by the **Arturo Sanchez** family with over 100 years of knowledge & expertise.

SALCHICHÓN IBÉRICO

Superb sausage with a hint of black pepper.

IBÉRICO COPPA DE BELLOTA

Highly marbled, natural spices and Spanish paprika.

LOMO IBÉRICO DE BELLOTA

Smoked pork loin, elegant with intense flavour.

PALETA IBÉRICA DE BELLOTA

Rich, nutty & succulent ham from the shoulder.

CHORIZO IBÉRICO

Soft, sweet, smoky and well balanced.

FUET EXTRA TRUFA

Pork sausage seasoned with truffle from La Rioja.

CHEESE BOARDS

*All served with rosemary crackers & quince paste.

MANCHEGO CURADO ✓

This quality cheese has "Queso Manchego D.O." seal of authenticity, attesting to its high quality. Very intense flavour with aromas of leather and cereal. Full body with hints of caramel.

TETILLA (D.O.P) ✓

Made from first-class cow's milk. This mild semi-hard cheese from Lugo, Galicia has a pleasantly milky, slightly acidic flavour and is rich in fat on the palate.

MANCHEGO TRUFAS ✓

From La Mancha. This cheese is cured for up to 6 months allowing time for the truffle to infuse into the milk and develop an intense cheese with complex notes of cocoa and woodland.

QUESO AZUL PICOS ✓

The most famous Spanish blue cheese from Valdeon, a strong aroma and an intense flavour, slightly lactic, salty, piquant with a caramelised aroma and buttery texture.

VEGETABLE TAPAS

PATATAS BRAVAS ✓

Crispy fried potatoes with our "Brava" sauce & alioli.

TORTILLA DE PATATAS ✓

Spanish potato omelette, arguably Spain's national dish.

QUESO DE CABRA FRITO CON MIEL ✓

Fried goats cheese with honey & cranberry relish.

PIMIENTOS PADRÓN ✓

Sweet peppers with the odd spicy one! Served with XV olive oil & sea salt.

CHAMPIÑONES CON MANCHEGO ✓

Creamy garlic mushrooms with a Manchego crumb.

COLIFLOR PICANTE ✓

In-house harissa roasted cauliflower, toasted almonds & XV olive oil.

RICOTTA DE BÚFALA ✓

Light and fluffy, made traditionally from Buffalo milk. Whipped in-house served with honey, fresh thyme & charred coca bread.

SAUCES Choose from:

ALIOLI - ROMESCO - CHIMICHURRI - TRUFFLE ALIOLI

CHIPOTLE ALIOLI - SPICY BRAVA SAUCE - CHORIZO ALIOLI

MEAT TAPAS

ALBÓNDIGAS CON TOMATE

Beef & pork meatballs cooked in a smoked paprika & tomato sauce, shaved Manchego cheese.

COSTILLAS DE CERDO

Meaty pork ribs- dry rubbed and braised to perfection before being served with a smoked chipotle alioli.

CHORIZO AL VINO

Authentic Spanish chorizo cooked in red Rioja wine, bay leaves & garlic.

PATÉ DE POLLO AL JEREZ

Chicken liver parfait, Pedro Ximenez chutney, pickles & Spanish coca bread.

CHORIZO PICANTE Y MORCILLA

Spicy chorizo sausage sauteed with Spanish black pudding, tomato, saffron & butter bean stew with hispi cabbage.

CARRILLADA DE CERDO

Braised pork cheeks slowly cooked until tender, buttery mash, pork jus & apple.

FISH & SHELLFISH TAPAS

SALMÓN CEVICHE

Lightly cured fresh salmon, jalapeno & avocado puree, chilli, lime & coriander dressing, squid ink crackers.

ENSALADA DE PULPO

Marinated octopus salad, red and green pepper vinaigrette.

GAMBAS PIL PIL

Classic Andalusian dish of sizzling prawns with olive oil, garlic & chilli. Served with coca bread to mop up all that sauce.

CALAMARES FRITOS

Deep-fried baby squid with alioli, lemon wedges & Añana salt flakes.

ESTOFADO DE LUBINA

Seabass fillet on a rich tomato, butterbean & chorizo stew.

... SAVED ROOM FOR DESSERT?

HOMEMADE CHURROS X5 ✓ 9.50

Five freshly fried golden Spanish dough sticks, generously dusted with cinnamon sugar. Served with the famous Pedro Mayo chocolate sauce & indulgent caramel.