

3 FOR £18 OFFER

Select any 3 dishes with the ★ symbol for £18

MONDAY - FRIDAY

12 - 5:30 PM

T&C's APPLY.

FOR THE TABLE

★ ACEITUNAS MANZANILLA v 4.95

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

★ ALMENDRAS FRITAS v 4.50

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

PAN DE COCA v 3.95

Artisan Spanish bread. Four slices simply grilled with extra virgin olive oil. **Add Sunblushed Tomato Paste +£2**

FILET DE ANCHOAS 6.95

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

ADD AN EXTRA FOR £2

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 8.95

★ SALT COD WITH HOMEMADE TARTARE SAUCE 8.50

★ PORCINI MUSHROOM WITH TRUFFLE ALIOLI v 8.50

IBERICO HAM, CONFIT GARLIC ALIOLI 8.95

FROM THE MEAT SLICER



All sliced at 30g & served with Spanish breadsticks.

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.

PALETA IBÉRICA DE BELLOTA 10.50

Rich, nutty & succulent ham from the shoulder.

★ SALCHICHÓN IBÉRICO 8.50

Superb sausage with a hint of black pepper.

IBÉRICO COPPA DE BELLOTA 9.50

Highly marbled, natural spices and Spanish paprika.

★ CHORIZO IBÉRICO 8.50

Soft, sweet, smoky and well balanced.

LOMO IBÉRICO DE BELLOTA 9.50

Smoked pork loin, elegant with intense flavour.

★ FUET EXTRA TRUFA 7.95

Pork sausage seasoned with truffle from La Rioja.

MEAT BOARDS

3 MEATS £20 | 4 MEATS £26 | 5 MEATS £31 | 6 MEATS £36

Choice of any of the above meats sliced at 20g each, served with grilled Spanish coca bread and mixed pickles.



ALLERGEN INFO

V = Vegetarian. Please inform your server of any allergies or dietary needs before ordering. Dishes are prepared in an environment where nuts, wheat, gluten, and other allergens are handled.

CHEESE BOARDS 65G

3 CHEESES £19.95 | 4 CHEESES £24.95 *All served with rosemary crackers & quince paste.

★ MANCHEGO CURADO v 7.50

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) v 7.50

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 v 8.95

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 v 7.50

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.

MIXED BOARDS

5 PIECES £35 | 8 PIECES £50 | 10 PIECES £60

Build your own meat (20g) and cheese (65g) board; served with mixed pickles, homemade onion relish, rosemary cheese biscuits, Coca bread and quince paste.

VEGETABLE TAPAS

★ PATATAS BRAVAS v 8.50

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

★ TORTILLA DE PATATAS v 6.50

Spanish potato omelette, arguably Spain's national dish.

QUESO DE CABRA FRITO CON MIEL v 8.25

Fried goats cheese with honey & cranberry relish.

★ PIMIENTOS PADRÓN v 5.95

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

★ COLIFLOR PICANTE v 6.95

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

★ RICOTTA DE BÚFALA v 9.95

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

FINCA PASCUALETE RETORTA v 14.50

Twice winner of the best Spanish cheese at the world cheese awards. Soft, creamy, almost liquid cheese from Extremadura. Served with charred coca bread.

SAUCES 2.00 Choose from:

ALIOLI - ROMESCO - CHIMICHURRI - TRUFFLE ALIOLI

CHIPOTLE ALIOLI - SPICY BRAVA SAUCE - CHORIZO ALIOLI

MEAT TAPAS

★ ALBÓNDIGAS CON TOMATE 8.95

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

COSTILLAS DE CERDO 10.95

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

★ CHORIZO AL VINO 7.95

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

★ PATÉ DE POLLO AL JEREZ 8.50

Luxuriously smooth homemade chicken liver parfait with sweet Pedro Ximenez chutney, tangy pickles and artisan Spanish coca bread.

CHORIZO PICANTE Y MORCILLA 8.95

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

CARRILLADA DE CERDO 14.50

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

SOLOMILLO DE TERNERA 22.00

Sliced Sirloin Steak marinated in Spanish herbs with chimichurri.

FISH & SHELLFISH TAPAS

SALMÓN CEVICHE 11.50

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

★ ENSALADA DE PULPO 7.95

Marinated octopus salad, red and green pepper vinaigrette.

GAMBAS PIL PIL 13.50

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

★ CALAMARES FRITOS 9.95

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

GAMBAS AL ALIOLI 16.95

Argentinian Red prawns (3) grilled in garlic & herb butter. **Add Extra Prawn +£5**

ESTOFADO DE LUBINA 12.95

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

LARGER DISHES *ALLOW 25 MINS

PAELLA 22.50pp *Minimum 2ppl

Number 1 in Spanish cuisine - a classic dish of saffron flavoured rice cooked with chicken, chorizo, mussels, King prawns & squid. Served tableside.

PORTUGUESE D'CAMPO 700-800g Sirloin: 64.95

This bone-in sirloin is dry aged for 30 to 40 days to develop deep, rich flavour. Generous in size and perfect for sharing, it's served with patatas bravas and a rocket and Manchego salad. **Serves Two**

POLLO AL SPIEDO Half: 17.95 Whole: 24.95

Succulent rotisserie chicken marinated in a blend of Spanish inspired spices. Served with patatas bravas & a trio of Spanish sauces.

La Terraza

TAPAS & COCKTAILS



ALLERGY INFORMATION AVAILABLE: SCAN QR CODE / ASK YOUR SERVER

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.