

# 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. **Add Pan Con Tomata +£2**

### 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 ✓

## 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.

### LOMITO IBERICO DE BELLOTA

Ultra-tender, cured with intense marbling and complex acorn notes.

### PALETA IBÉRICA DE BELLOTA

Rich, nutty & succulent ham from the shoulder.

### CHORIZO IBÉRICO

Soft, sweet, smoky and well balanced.

## 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.

### 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.

### PAPRIKA CORN ON THE COB ✓

Sweet charred corn dusted with paprika and sea salt.

### 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.

### HARISSA ROASTED HEIRLOOM CARROTS ✓

Sweet heirloom carrots coated in a spicy, aromatic harissa.

### RICOTTA DE BÚFALA ✓

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

### STEAMED ASPARAGUS WITH ROMESCO ✓

Tender asparagus spears served with a rich, nutty Catalan pepper sauce.

## 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.

### BROCHETA DE CERDO

Pork skewer marinated in our Spanish seasonings, served with romesco and olive oil.

### BROCHETA DE POLLO

Chicken skewer marinated in our Spanish seasonings, served with romesco and olive

### 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.

### PULLED LAMB

Pulled lamb shoulder pressed in its own liquor then crumbed served with a pea & mint puree, crispy potato and a cherry tomato, lemon herb dressing.

## FISH & SHELLFISH TAPAS

### SALMÓN CEVICHE

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

### TUNA CRUDO

Atun Crudo, tuna loin lightly cured in harissa served with burnt citrus, chives and olive oil.

### 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, genrously dusted with cinnamon sugar. Served with the famous Pedro Mayo chocolate sauce & indulgent caramel.