

BAR IBÉRICO

Free from:
Alternative
Available



N
Nuts
F
Fish

Mi
Milk
Se
Sesame

G
Gluten
So
Soya

P
Peanuts
Ce
Celery

C
Crustaceans
Su
Sulfites

Mo
Molluscs
Mu
Mustard

E
Egg
L
Lupin

If you have a special dietary requirement please tell your server.
The dish descriptions do not include every ingredient within the dish; guests with serve allergies are advised to only consume dishes after assessing their own level of risk.
Vegan Menu Available!

TO PICK AT

- Mixed Olives (Su)
- Sourdough, Olive Oil & Balsamic Vinegar (G, Su)
- Kikos (Fried Maize)
- Pickles (Su)
- Picos de Pan (Spanish Breadsticks) (G)
- Habas Fritas (Fried Broad Beans)
- Jamon Flavoured Potato Crisps, Fried Egg Allioli (E, Mu)
- Smoked Catalan Almonds (N)
- Jamon Croqueta (per piece) (Mi, G, E)
- Josper Grill Padron Peppers, Roast Garlic, Japanese Seven Spice (Se, Su)
- Catalan Tomato Bread (G)

CHARCUTERIE & CHEESE

- Señorio Iberico Bellota Paleta Ham 50g
 - Señorio Iberico Bellota Salchichon Salami 50g
 - Señorio Iberico Bellota Chorizo 50g
 - Gran Reserva Serrano Ham 50g
 - Spanish Charcuterie Board 100g
 - Charcuterie & Cheese Board, Olive Oil Biscuit
 - Spanish Cheese Board, Olive Oil Biscuit
 - Vegetarian Cheese Board, Olive Oil Biscuit
- (N, Mi, G, E)

TAPAS

- Crispy Chicken & Spicy Jerez Sauce (Mi, G, Se, Su, So)
- Hot Mini Chorizo, Sangria, Membrillo, Sharon Fruit (Su)
- Beef Albondigas, Bulgolgi, Fermented Cabbage (Mu, Se, So, Su, G)
- Pork Ribeye Steak, Mojo Rojo, Pickled Shallot, Miso Allioli (G, Su, So, Mu, E, Se)
- Anchovies, Orange, Olive, Chilli Oil, Focaccia (G, F, Su)
- Josper Grilled Market Fish (see server)
- Mussels, Jerez Crema, Tobiko, Spring Onion (Mo, E, F, Se, Su, So, G)
- Fried Squid, Chermmoula, Dukkah (N, G, Mo)
- Butterbean Hummus, Chickpeas, Harissa, Fresh Herbs, Flatbread (G, Se, Su)
- Cauliflower, Ginger, Chilli, Smoked Almonds (N, Mi, G, Se, So, Su)
- Crispy Kale, Pickled Celery, Rhubarb, Seven Spice, Yoghurt (Mi, Su, Ce, Se, G)
- Patatas Bravas, Allioli (G, E, Su)
- Spanish Piquillo Pepper Tortilla, Allioli (served soft) (E, Su)
- Iceberg Salad, Nashi Pear, Sesame Soy Dressing (Se, G, So)

WOODFIRED FLATBREADS

Gluten - Free Bases Available

- Lamb Merguez, Onion Chutney, Pomegranate, Mint (G, Su)
- Chorizo, Smoked Fritada, Manchego, Chorizo Relish (G, Su, Mi, E)
- Margherita, Sundried Tomatoes, Mozzarella, Rocket (G, Mi)
- Spiced Olives, Lime Ricotta, Almond, Orange (G, Mi, N, Su)

DESSERT

- Churros & Hot Chocolate (G, Mi, E)
- Custard Tart, Cinnamon Sugar (G, Mi, E)
- Crema Catalana (Mi, E, Su)
- 2 Scoops of Homemade Ice Cream & Sorbet (see server)

