

BAR IBÉRICO

TO PICK AT

✿ Mixed Olives v	5
✿ Sourdough, Olive Oil & Balsamic Vinegar v	4.5
✿ Kikos (Fried Maize) v	3
✿ Pickles v	4.5
✿ Picos de Pan (Spanish Breadsticks) v	3.5
✿ Habas Fritas (Fried Broad Beans) v	3.5
✿ Jamon Flavoured Potato Crisps, Fried Egg Allioli	4.5
Smoked Catalan Almonds v	5
Jamon Croqueta (per piece)	2.5
Catalan Tomato Bread v	5

✿ Menu Rapido Dishes

TAPAS

All of our dishes come out of the kitchen as & when they're ready.
We advise you order as a group rather than individually.

Crispy Chicken & Spicy Jerez Sauce	10.5
Hot Mini Chorizo, Red Wine Honey, Pickled Silverskin Onions	9.5
Lamb Pincho, Thai-Pea Salsa, Chilli and Lime Allioli	10.5
Haddock Ceviche, Miso & Lemon Thyme Crema, Pickled Mouli, Leek Oil	11.5 *
Salt Cod Croquetas, Zhoug, Tomato & Olive Tapenade	8.5
Crispy Prawns, Chermoula, Dukkah	12.5 *
Baked Picos Blue Cheese, Pickled Beetroot, Hazelnut Honey	10.5
Crispy Cauliflower, Ginger, Chilli, Smoked Almonds v	9.5
Patatas Bravas, Allioli v	7
Spanish Piquillo Pepper Tortilla, Allioli (served soft) v	9
Whipped Feta, Almond, Cashew, Chilli, Toasted Focaccia v	9.5
Roasted Vegetable Carpaccio, Tomato & Pepper Salsa, Escalavida Dressing v	8.5
Josper Grill Padron Peppers, Roast Garlic, Japanese Seven Spice v	7.75

MENU RAPIDO - 18

1 dish from To Pick At ✿ + 2 dishes from Tapas

Monday - Friday 11.30 am - 5 pm

Orders must be placed by 5 pm | Excludes Bank Holidays | * + £2 ** + £4

CHARCUTERIE & CHEESE

Señorio Iberico Bellota Paleta Ham 50g	17
Señorio Iberico Bellota Chorizo 50g	8.5
Gran Reserva Serrano Ham 50g	8.5
Spanish Charcuterie Board 100g	14
Charcuterie & Cheese Board, Olive Oil Biscuit	14
Spanish Cheese Board, Olive Oil Biscuit	14
Vegetarian Spanish Cheese Board, Olive Oil Biscuit v	14

WOOD-FIRED DISHES

Mon - Fri : From 5 pm
Sat : 11.30 am - 10 pm

Mussels, Jerez Crema, Tobiko, Spring Onion	9.75
Pork Belly Fideuà (Baked Noodles), Allioli	12.5
Flatbread: Morunos Beef, Saffron & Almond Picada, Salsa Verde, Sultana	10.5
Flatbread: Curried Pork, Pickled Shallot, Curry Leaf Allioli,	10.5
Flatbread: Margherita, Sundried Tomatoes, Mozzarella, Rocket v	9
Flatbread: Goat's Cheese, Red Onion Marmalade, Rocket v	10.5

DESSERT

Churros & Hot Chocolate v	7
Custard Tart, Cinnamon Sugar v	4.5
Chilled Caramelised Rice Pudding, Vanilla Ice Cream, Maraschino Cherries v	7.5
2 Scoops of Homemade Ice Cream & Sorbet (see server) v	4.5

WINE

WHITE			RED		
	175	750		175	750
2020 Montado	7.25	29	2020 Antina	7.25	29
Verdejo, Chardonnay, Spain 12.5%			Tempranillo, Cabernet Sauvignon, Spain 12.5%		
2021 Viña Edmara	8	33	2021 Finca Constancia Seleccion	7.75	32
Viognier, Chile 13.5%			Cabernet Sauvignon, Spain 14%		
2022 Leme	8.25	34	2021 Vino de Montaña	8.75	36
Vinho Verde, Portugal 12.5%			Garnacha 13.5%		
2023 Fault Line	8.5	35	2019 Hugonell	9	37
Sauvignon Blanc, Marlborough 12%			Crianza Rioja, Spain 13.5%		
2021 Valdebaron	9	37	2021 Little Yering	10	41
Rioja Blanco, Spain 12.5%			Pinot Noir, Australia 13%		
2021 Andrea Di Pcc	9.25	38	2023 Andeluna	10.25	42
Pinot Grigio, Italy 12.5%			Malbec, Argentina 13.5%		
2022 Köster-Wolf	9.5	40	✿ 2019 Viña Ardanza	-	65
Riesling, Germany 12%			Rioja Reserva, Spain 14.5%		
2021 Coral Do Mar	12	48	✿ 2016 Viña Arana	-	75
Albariño, Spain 13%			Gran Reserva Rioja, Spain 14.5%		
SPARKLING			ROSÉ		
	175	750		175	750
Vilarnau	9.5	38	✿ 2022 Montado	7	28
Cava Brut Reserva, Spain 11.5%			Tempranillo, Spain 13.5%		
Vilarnau Rosé	9.5	38	2021 Château de Campuget	8.25	33
Cava Brut Reserva, Spain 12%			Syrah, Grenache, France 13%		
Veuve Clicquot	-	100	Vintages may vary ✿ NOT Vegan		
Champagne Brut Yellow Label NV, France 12%					

BEER

CANS / BOTTLES			DRAUGHT		
	330		1/2		Pint
Asahi	5.0%	5.5	Estrella Damm	4.6%	3.5 7
Jubel Peach (gf)	4%	6.25	Damm Lemon	3.2%	3.25 6.5
Alhambra	6.4%	6.75	Complot IPA	4.3%	3.5 7
Alhambra Rojo	7.2%	7.5	Estrella Free Damm		
Avalon Sidra	4.1%	6		0%	3.25 6.5

COCKTAILS

Peach Gin Iced Tea	12	Earl Grey Martini	12
Mahon Gin Peach Liqueur Peach Syrup Tea Lemon		Earl Grey Infused Gin Elderflower Liqueur Lemon	
Cucumber & Elderflower Sprit	12	Blueberry & Pineapple Margarita	12
Cucumber Infused Vodka Apple Elderflower Liqueur Lime Soda		Cazcabel Blueberry Syrup Pineapple Lime	
Palomapeño	12	El Dorado	12.5
Cazcabel Grapefruit Lime Habanero Agave		Sacred Ape Spiced Rum Triple Sec Apricot Liqueur Lime	

SANGRIA
SIP & SAVE

£12 FOR 2 GLASSES
All Day | Tuesday + Wednesday

Sangria Tinto	8	JUG 28
Red Wine Brandy Cinnamon Orange		
Sangria Blanco	8	JUG 28
White Wine Brandy Apricot Apple Lemon		

SPIRITS

Gin		25
Xoriguer Mahon Gin	40%	4.5
Roku Gin	43%	5.5
Vodka		
Haku Vodka	40%	5
Whisky + Brandy		
Buffalo Trace Whisky	40%	4.5
Torres 10 Brandy	36%	4.25
Hakusha Distillers Reserve	43%	7.5
Rum		
Diplomatico Mantuano	40%	4.5
Diplomatico Planas Blanco	47%	6
Sacred Ape Spiced Rum	40%	5.5
El Bandarra Vermouth		100
Blanco Rojo Al Fresco	15%	7.5

MONTHLY
SPECIAL

Blackberry Sour	12.5
Bourbon Blackberry Syrup Egg White Orange Lemon	

SOFTS

Apple Cider Spritz	6.75
Apple Orange Cinnamon Lemon Soda	
Fiebre Del Mango	6.75
Mango Habanero Agave Ginger Ale Lime Grenadine	
Green Tea Colada	6.75
Green tea Lime Pineapple Coconut Syr	
Homemade Sparkling Lemonade	4.75
Strawberry Rasperry Lemon Lime	
Fruit Juice	3.5
Orange Cranberry Pineapple Apple Mango	
Schweppes	3
Soda Water Tonic	
Karma	4.75
Gingerella	
Coca Cola	4
Diet Coke Coke Zero	
Mineral Water	4.5

SHERRY

DRY			OAKY			SWEET		
	50	100		50	100		50	100
Tio Pepe - 5 yrs			✿ Leonor Palo Cortado - 12 yrs			Néctar Pedro Ximenez - 8 yrs		
Palomino Fino 15%	3.25	6.5	Palomino Fino 20%	3.25	6.25	Pedro Ximenez 15%	5	-
Vina AB - 12 yrs			✿ Alfonso Oloroso - 8 yrs			Noé Pedro Ximenez - 30 yrs		
Amontillado 16.5%	3.25	6.5	Palomino Fino 18%	3.25	6.25	Pedro Ximenez 15.3%	10	-