

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
Beef Carpaccio, Jospier-Grilled Piquillo & Fennel, Mojo Verde	12 *
Hot Mini Chorizo, Red Wine Honey, Pickled Silverskin Onions	9.5
Pork Belly Pinchos, Mojo Española, Celery Salsa	10.5
Salt Cod Croquetas, Zhoug, Tomato & Olive Tapenade	8.5
Kombu-Cured Sea Trout, Carrot & Ginger Emulsion, Toasted Rice Syrup, Grapefruit	10.5
Jospier-Grilled Prawns, Mojo Amarillo, Charred Corn, Manchego	12.5 *
Tuna Escabeche, Braised Leeks, Guindilla, Crispy Capers	12 *
Crispy Cauliflower, Ginger, Chilli, Smoked Almonds v	9.5
Patatas Bravas, Allioli v	7
Jospier-Grilled Radish, Ajo Blanco, Blackberry Vinaigrette, Grape, Mustard Seeds v	8.5
Vegetable Crudités, Japanese Seven Spice, Harissa Hummus v	8.5
Jospier-Grilled 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 Saturday 11.30 am - 3 pm

Orders must be placed by times stated | Excludes Bank Holidays | * + £2

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

Roasted Squash & Smoked Aubergine, Walnuts, Idiazabal, Crispy Sage v	9
Baked Picos Blue Cheese, Pickled Beetroot, Hazelnut, Honey	10.5
Flatbread: Morunos Beef, Saffron & Almond Picada, Salsa Verde, Sultana	10.5
Flatbread: Gran Reserva Serrano & Pickled Melon, Ricotta, Chilli, Mint	10.5
Flatbread: Margherita, Sun-dried Tomatoes, Mozzarella, Rocket v	9
Flatbread: Goat's Cheese, Honey-Miso Confit Garlic, Basil Pesto v	10.5

DESSERT

Churros & Hot Chocolate v	7
Custard Tart, Cinnamon Sugar v	3.5
Chocolate Mousse, Pedro Ximénez, Pistachio v	7
2 Scoops of Homemade Ice Cream & Sorbet (see server) v	4.5

WINE				COCKTAILS				SANGRIA SIP & SAVE											
WHITE		175	750	RED		175	750	Peach & Ginger Pisco Sour		13	£12 FOR 2 GLASSES								
2022 Campules La Rubia		7.25	29	2024 Antina		7.25	29	Pisco Peach Liqueur			All Day Tuesday + Wednesday								
Macabeo, Spain 12%				Tempranillo, Cabernet Sauvignon, Spain 12.5%				Ginger Syrup Lime											
✦ 2021 Viña Edmara		8	33	2021 Vino de Montaña		8.75	36	Scarlet Garden		12.5	Seville Orchard		12						
Viognier, Chile 13.5%				Garnacha 13.5%				Roku Gin Campari Orange			Vodka triple Sec Licor 43								
2022 Leme		8.25	34	2022 Hugonell		9	37	Hibiscus Syrup Lime			Apple Marmalade Ginger Ale								
Vinho Verde, Portugal 12.5%				Crianza Rioja, Spain 13.5%				Manzotoño		12	Jerez		12.5						
✦ 2023 Fault Line		8.5	35	2024 Little Yering		10	41	Sacred Ape Spiced Rum			Tio Pepe Pedro Ximenez White Wine Apricot Liqueur Brandy								
Sauvignon Blanc, Marlborough 12%				Pinot Noir, Australia 13%				Brandy Apple Lime											
2021 Valdebaron		9	37	2025 Andeluna		10.25	42	SPIRITS				MONTHLY SPECIAL							
Rioja Blanco, Spain 12.5%				Malbec, Argentina 13.5%				Gin		25	Pumpkin Spiced Espresso Martini		13						
✦ 2021 Andrea Di Peci		9.25	38	✦ 2019 Viña Ardanza		-	65	Xoriguer Mahon Gin		40%	4.5	Vanilla Vodka Espresso							
Pinot Grigio, Italy 12.5%				Rioja Reserva, Spain 14.5%				Roku Gin		43%	5.5	Pumpkin Spiced Syrup							
✦ 2022 Köster-Wolf		9.5	40	✦ 2017 Viña Arana		-	75	Vodka			5	SOFTS							
Riesling, Germany 12%				Gran Reserva Rioja, Spain 14.5%				Haku Vodka		40%		Apple Cider Spritz		6.75					
2021 Coral Do Mar		12	48					Whisky + Brandy			<td colspan="2">Apple Orange Cinnamon Lemon Soda</td> <td></td>	Apple Orange Cinnamon Lemon Soda							
Albariño, Spain 13%								Buffalo Trace Whisky		40%	4.5	Bramble Iced Tea		6.75					
SPARKLING		175	750	ROSÉ		175	750	Torres 10 Brandy		36%	4.25	Tea Brmble Syrup Apple Lemon							
Vilarnau		9.5	38	2021 Château de Campuget		8.25	33	Hakusha Distillers Reserve		43%	7.5	Jasmine & Lychee		6.75					
Cava Brut Reserva, Spain 11.5%				Syrah, Grenache, France 13%				Rum			<td colspan="2">Jasmine Tea Lychee Lime</td> <td></td>	Jasmine Tea Lychee Lime							
Vilarnau Rosé		9.5	38					Diplomatico Mantuano		40%	4.5	Homemade Sparkling Lemonade		5.25					
Cava Brut Reserva, Spain 12%								Diplomatico Planas Blanco		47%	6	Strawberry Raspberyy Lemon Lime							
Veuve Clicquot		-	100					Sacred Ape Spiced Rum		40%	5.5	Fruit Juice		3.5					
Champagne Brut Yellow Label NV, France 12%								El Bandarra Vermouth		100	<td colspan="2">Orange Pomegranate Pineapple Apple Mango</td> <td></td>	Orange Pomegranate Pineapple Apple Mango							
				Vintages may vary ✦ NOT Vegan				Blanco Rojo Al Fresco		15%	7.5	Schweppes		3	Coca Cola	4			
BEER				SHERRY				SANGRIA SIP & SAVE				SANGRIA SIP & SAVE							
CANS / BOTTLES		330		DRAUGHT		1/2	Pint	DRY		50	100	OAKY		50	100	SWEET		50	100
Asahi		5.0%	5.5	Estrella Damm		4.6%	3.5	Tio Pepe - 5 yrs				✦ Leonor Palo Cortado - 12 yrs				Néctar Pedro Ximenez - 8 yrs			
Jubel Peach (gf)		4%	6.25	Damm Lemon		3.2%	3.25	Palomino Fino 15%		3.25	6.5	Palomino Fino 20%		3.25	6.25	Pedro Ximenez 15%		5	-
Alhambra		6.4%	6.75	Complot IPA		4.3%	3.5	Vina AB - 12 yrs				✦ Alfonso Oloroso - 8 yrs				Noé Pedro Ximenez - 30 yrs			
Alhambra Rojo		7.2%	7.5	Estrella Free Damm				Amontillado 16.5%		3.25	6.5	Palomino Fino 18%		3.25	6.25	Pedro Ximenez 15.3%		10	-
Macloc Sidra		4.5%	6			0%	3.25												