

# 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

Señorío Iberico Bellota Paleta Ham 50g	17
Señorío 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		175	750	RED		175	750
2020 Montado	Verdejo, Chardonnay, Spain 12.5%	7.25	29	2020 Antina	Tempranillo, Cabernet Sauvignon, Spain 12.5%	7.25	29
2021 Viña Edmara	Viognier, Chile 13.5%	8	33	2021 Finca Constanca Selección	Cabernet Sauvignon, Spain 14%	7.75	32
2022 Leme	Vinho Verde, Portugal 12.5%	8.25	34	2021 Vino de Montaña	Garnacha 13.5%	8.75	36
2023 Fault Line	Sauvignon Blanc, Marlborough 12%	8.5	35	2019 Hugonell	Crianza Rioja, Spain 13.5%	9	37
2021 Valdebaron	Rioja Blanco, Spain 12.5%	9	37	2021 Little Yering	Pinot Noir, Australia 13%	10	41
2021 Andrea Di Pec	Pinot Grigio, Italy 12.5%	9.25	38	2023 Andeluna	Malbec, Argentina 13.5%	10.25	42
2022 Köster-Wolf	Riesling, Germany 12%	9.5	40	2019 Viña Ardanza	Rioja Reserva, Spain 14.5%	-	65
2021 Coral Do Mar	Albariño, Spain 13%	12	48	2016 Viña Arana	Gran Reserva Rioja, Spain 14.5%	-	75
SPARKLING		175	750	ROSÉ		175	750
Vilarnau	Cava Brut Reserva, Spain 11.5%	9.5	38	2022 Montado	Tempranillo, Spain 13.5%	7	28
Vilarnau Rosé	Cava Brut Reserva, Spain 12%	9.5	38	2021 Château de Campuget	Syrah, Grenache, France 13%	8.25	33
Veuve Clicquot	Champagne Brut Yellow Label NV, France 12%	-	100				

Vintages may vary  NOT Vegan

# COCKTAILS

Agua de Valencia	11.5	Earl Grey Martini	12
Haku Vodka   Mahon Gin Cava   Orange Juice		Roku Gin   Earl Grey   Lemon Aquafaba	
Flor de Jerez	11.5	Mango & Habanero Margarita	12
Amontillado   Dark Rum   Lemon Apricot Liqueur   Angostura Bitters		Cazcabel   Mango   Lime   Habanero Agave	
Pomegranate Spritz	12	Spiced Rum Negroni	12.5
Haku Vodka   Pomegranate   Passionfruit   Lime   Soda   Mint		Spice Rum   Sweet Vermouth   Campari   Orange Bitters	

## 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

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

## MONTHLY SPECIAL

Strawberry & Basil Margarita 12.5  
Tequila | Triple Sec |  
Strawberries | Basil Syrup | Lime

# SOFTS

Apple Cider Spritz	6.75		
Apple   Orange   Cinnamon   Lemon   Soda			
Fiebre Del Mango	6.75		
Mango   Habanero Agave   Ginger Ale   Lime   Grenadine			
Barcelonata Beach	6.75		
Grapefruit   Lime   Ginger			
Homemade Sparkling Lemonade	4.75		
Strawberry   Raspberry   Lemon   Lime			
Fruit Juice	3.5		
Orange   Cranberry   Pineapple   Apple   Mango			
Schweppes	3	Coca Cola	4
Soda Water   Tonic		Diet Coke   Coke Zero	3.75
Karma	4.75	Mineral Water	4.5
Gingerella   Orangeade			

# BEER

CANS / BOTTLES	330	DRAUGHT	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

# SHERRY

DRY	50	100	OAKY	50	100	SWEET	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	-