

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

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 (vegetarian option available v)	14

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	Baked Picos Blue Cheese, Pickled Beetroot, Hazelnut Honey	10.5
Hot Mini Chorizo, Red Wine Honey, Pickled Silverskin Onions	9.25	Crispy Cauliflower, Ginger, Chilli, Smoked Almonds v	9.25
Lamb Pincho, Thai-Pea Salsa, Chilli and Lime Allioli	10.5	Patatas Bravas, Allioli v	7
Haddock Ceviche, Miso & Lemon Thyme Crema, Pickled Mooli, Leek Oil	12.25 *	Spanish Piquillo Pepper Tortilla, Allioli (served soft) v	9
Swordfish, Fennel, Black Olive Caramel, Pickled Celery	14 **	Whipped Feta, Almond, Cashew, Chilli, Toasted Focaccia v	9.5
Crispy Prawns, Chermoula, Dukkah	12 *	Josper Grill Padron Peppers, Roast Garlic, Japanese Seven Spice v	7.75

WOOD-FIRED DISHES

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

Mussels, Jerez Crema, Tobiko, Spring Onion	9.75
Pork Belly Fideua (Baked Noodles), Allioli	12.5
Roasted Leeks, Pistachio Romesco, Queso Fresco v	9
Flatbread: Confit Duck Leg, Cassoulet, Smoked Butterbean	10.5
Flatbread: Curried Pork, Pickled Shallot, Curry Leaf Allioli,	10.5
Flatbread: Margherita, Sundried Tomatoes, Mozzarella, Rocket v	9
Flatbread: Goats 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,	7.5
Vanilla Ice Cream, Maraschino Cherries v	
2 Scoops of Homemade Ice Cream & Sorbet (see server) v	4.5



An optional 10% service charge is added to your bill & shared with our staff
Allergies or dietary requirements? **LET US KNOW** v vegetarian

WINE

WHITE

175 750

2020 Montado 7.25 29
Verdejo, Chardonnay, Spain 12.5%

✦ **2021 Viña Edmara** 8 33
Viognier, Chile 13.5%

2022 Leme 8.25 34
Vinho Verde, Portugal 12.5%

2023 Fault Line 8.5 35
Sauvignon Blanc, Marlborough 12%

2021 Valdebaron 9 37
Rioja Blanco, Spain 12.5%

2021 Andrea Di Pec 9.25 38
Pinot Grigio, Italy 12.5%

✦ **2022 Köster-Wolf** 9.5 40
Riesling, Germany 12%

2021 Coral Do Mar 12 48
Albariño, Spain 13%

SPARKLING

175 750

Vilarnau 9.5 38
Cava Brut Reserva, Spain 11.5%

Vilarnau Rosé 9.5 38
Cava Brut Reserva, Spain 12%

Veuve Clicquot - 100
Champagne Brut Yellow Label NV, France 12%

RED

175 750

2020 Antina 7.25 29
Tempranillo, Cabernet Sauvignon, Spain 12.5%

2021 Vino de Montaña 8.75 36
Garnacha 13.5%

2019 Hugonell 9 37
Crianza Rioja, Spain 13.5%

2020 Berton Vineyard 9.75 39
'Winemakers Reserve' Shiraz, Australia 14.5%

2021 Little Yering 10 41
Pinot Noir, Australia 13%

2023 Andeluna 10.25 42
Malbec, Argentina 13.5%

✦ **2019 Viña Ardanza** - 65
Rioja Reserva, Spain 14.5%

✦ **2016 Viña Arana** - 75
Gran Reserva Rioja, Spain 14.5%

ROSÉ

175 750

✦ **2022 Montado** 7 28
Tempranillo, Spain 13.5%

2021 Château de Campuget 8.25 33
Syrah, Grenache, France 13%

Vintages may vary ✦ NOT Vegan

COCKTAILS

Agua de Valencia 11.5
Haku Vodka | Mahon Gin
Cava | Orange Juice

Flor de Jerez 11
Amontillado | Dark Rum | Lemon
Apricot Liqueur | Angostura Bitters

Pomegranate Spritz 12
Haku Vodka | Pomegranate |
Passionfruit | Lime | Soda | Mint

Earl Grey Martini 12
Roku Gin | Earl Grey | Lemon
Aquafaba

Mango & Habanero Margarita 12
Cazcabel | Mango | Lime |
Habanero Agave

Spiced Rum Negroni 12.5
Spice Rum | Sweet Vermouth |
Campari | Orange Bitters

Sangria GLASS 8 JUL 28
Red Wine | Brandy | Cinnamon
Orange Liqueur | Sugar Syrup

MONTHLY SPECIAL

Lavanda Fresca 12
Roku Gin | Orange Liqueur | Lemon
Lavender Syrup | Orange Bitters

Available until 30th April

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

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

Karma 4.75 DietCoke | CokeZero 3.75
Gingerella | Orangeade Mineral Water 4.5

BEER

CANS / BOTTLES

330

Asahi 5.0% 5.5
Jubel Peach (gf) 4% 6.25
Alhambra 6.4% 6.75
Alhambra Rojo 7.2% 7.5
Avalon Sidra 4.1% 6

DRAUGHT

1/2 Pint

Estrella Damm 4.6% 3.5 7
Damm Lemon 3.2% 3 6.5
Complot IPA 4.3% 3.5 7
Estrella Free Damm
0% 3.25 6.5

SHERRY

DRY 50 100

Tio Pepe - 5 yrs
Palomino Fino 15% 3.25 6.5

Vina AB - 12 yrs
Amontillado 16.5% 3.25 6.5

OAKY 50 100

✦ **Leonor Palo Cortado - 12 yrs**
Palomino Fino 20% 3.25 6.25

✦ **Alfonso Oloroso - 8 yrs**
Palomino Fino 18% 3.25 6.25

SWEET 50 100

Néctar Pedro Ximenez - 8 yrs
Pedro Ximenez 15% 5 -

Noé Pedro Ximenez - 30 yrs
Pedro Ximenez 15.3% 10 -