

TAPAS

RUSTIC BREAD (V)

Garlic and oil 40

PAN TUMACA (V)

Grilled crystal bread (Spanish ciabatta) with oxheart heirloom tomato 60
Add 18 month jamon de Cebo 60

ACEITUNAS MARINADAS (V)

Majo's marinated olives 80

ANCHOAS MARINADAS

White anchovies cured in garlic, red onion and parsley 65

CEVICHE DE LUBINA

Seabass ceviche with mango Leche de Tigre 160

CROQUETAS DE BACALAO

Cod fish croquette with squid ink Alioli 120 - 3 piece

CROQUETAS DE JAMON

Serrano ham croquette with saffron mayo 120 - 3 piece

PATATAS BRAVAS (V)

Fried potato topped Alioli and Salsa Brava (smoked pepper salsa) 80

ALBONDIGAS

Wagyu meatballs in tomato sauce 90

GAMBAS AJILLO

Tiger prawns cook in garlic oil and cream 190

PULPO Y PAPAS ARRUGADAS A LOS DOS MOJOS

Octopus with potato and green and red mojo sauce 160

SOPA

SALMOREJO CORDOBA (V)

Chilled tomato soup from Cordoba with boiled egg, croutons & jamon 85

EMBUTIDO

REGIONAL SPANISH HAMS AND CHEESE

QUEZO

CHEESE

IDIAZABAL (V)

Smoked cows' milk cheese from the North 100

QUEZO AZUL (V)

Blue cheese with onion and walnuts 90

JAMON

42 MONTH JAMON DE CEBO

and smoked almonds 160

CHORIZO IBERICO

and tomato confit 130

TABLAS MIXTA

Mixed platter of two jamon and two quezo

For two people 240
For four people 400

ENSALADAS

DE TOMATE (V)

Tomates, pickles, smoked sardines and Requeson (Spanish ricotta) 110

MIXTAS (V)

Mixed leaves, goats' cheese gratin, mustard, honey, cherry tomatoes, onions, nuts and caramelised pear 130

PLATO PRINCIPAL

MAIN COURSE

BACALAO A LA BILBAINA

Cod fish poached in garlic, red pepper and tomato sauce 220

CAZUELA DE MARISCO

Tomato seafood soup, garlic and parsley 220 single | 390 for two

LUBINA A LA PARRILLA

Grilled whole seabass with garlic and herbs 420 for two or more

MAIN MEAT

PICAÑA STEAK

300g Wagyu grade 9 sirloin cap with smoked eggplant cream and cherry tomato confit 390

PALETILLA DE CORDERO ASADA

Roast lamb shoulder with pumpkin chestnut cream and pomegranate 280

COLIFLOR

Spiced cauliflower and Romesco sauce 170

PAELLAS

ALL PRICED PER PERSON | MINIMUM 2 PEOPLE

VEGAN (V)

Seasonal vegetables on request - check with our team 120

DE PATO

Duck confit, ceps mushroom, spring onion and truffle mayo 140

VALENCIANA

Chicken, rabbit, French bean, white bean, snails and rosemary 150

AL NERO DE SEPIA

Cuttlefish, squid ink, fava bean, prawns and Alioli 170

FIDEUA'

Spanish pasta cooked in paella with today's seafood 160

ARROZ MELOSO DE BOGAVANTE

Lobster wet rice 450 per dish served for two

POSTRE

DESSERT

CREMA CATALANA

Infused with thyme, ginger and liquorice 90

GREIXONERA

Bread pudding with almond cream 80

BASQUE CHEESECAKE

Mix berries 90

TORRIJAV

Cataluna French toast with hazelnut ice cream 80

All prices are subject to 10% service charge



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Majo