



PARA PICAR

PAN RÚSTICO (V)

Rustic bread with salt flakes & extra virgin olive oil 50

PAN CON TOMATE (V)

Grated tomato with extra virgin olive oil on crispy coca bread 60

OLIVAS MARINADAS (V)

Mixed olives Andalusian-style 80

CROQUETAS DE JAMÓN IBÉRICO (3PCS)

Creamy Iberico ham croquettes 105

Add one piece +35

CROQUETAS DE GAMBAS (3PCS)

Pink prawn & seafood croquettes 105

Add one piece +35

TORTILLA DE PATATAS (V)

Juicy omelette made with organic eggs, potato & onion confit 90

PIMIENTOS DEL PADRÓN, UNOS PICAN Y OTROS NO (V)

Small green peppers from Galicia with salt flakes 80

PATATAS BRAVAS (V)

Fried Agria potato with confit garlic aioli foam & smoked spicy sauce 90

HUEVOS ROTOS CON SOBRASADA Y TORREZNOS

Slow cooked organic egg, potato, Ibérico spread chorizo & pork belly crackling from Soria 120

ESPARRAGOS CON MANCHEGO (V)

Green asparagus, smoked breadcrumb & grated Manchego cheese 130

ENSALADILLA DE BOGAVANTE

Lobster potato salad, seafood mayonnaise, organic egg & salmon roe 160

ENSALADA DE TOMATES (V)

Seasonal cherry tomatoes, red onion, nuts with mint & coriander dressing 130

GAMBAS AL AJILLO

Prawns in garlic & chilli oil 180

PULPO

Slow cooked Galician octopus, baby potatoes, smoked paprika, salt flakes & extra virgin olive oil 180

CARABINERO (2PC)

Grilled Spanish red prawn on rock salt 240

CHORIZO AL INFIERNO

Flaming chorizo sausage on brioche bread & toppings 130

EMBUTIDOS Y QUESOS

SPANISH COLD CUTS AND CHEESES

JAMÓN IBÉRICO

Acorn-fed Ibérico ham "Arturo Sánchez" 190

Must-have pan con tomate! +60

SURTIDO DE IBÉRICOS

Assortment of ham, chorizo, salchichón & longaniza 260

TABLA DE QUESOS

Assortment of Spanish cheese 190

SANGRIA

SINGLE 65 | BY THE JUG 275
SIESTA TIME WEEKDAY 4-7PM | GLASS 50

TINTO | Cognac, Berry Liqueur & Seasonal Fruit

BLANCO | Gin, Peach Liqueur & Seasonal Fruit

ROSADO | Rum, Berry Liqueur & Seasonal Fruit



ARROZ Y FIDEO

PRICED PER PERSON | MINIMUM FOR TWO PERSONS

PAELLA/FIDEUA DE MARISCO

Bomba rice or fideo pasta with prawns, clams & mussels 170

ARROZ NEGRO

Bomba rice, cuttlefish, prawns, clams & squid ink 170

PAELLA DE IBÉRICOS

Bomba rice, Ibérico pork presa, ribs & green beans 160

PAELLA VEGETARIANA (V)

Bomba rice & seasonal vegetables 140

ARROZ DE BOGAVANTE

Whole Boston lobster juicy rice 'Picada' nuts, tomatoes, parsley & garlic 205

CARNES Y PESCADOS

MAIN COURSE

POLLO ASADO

Mediterranean marinated roasted whole spring chicken 240

COCHINILLO

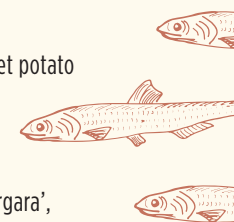
16-hours slow cooked suckling pig leg, sweet potato & pear sauce 360

RIBEYE

300g Spanish black Angus steak 'Miguel Vergara', confit piquillo peppers & homemade fries 390

TURBOT

500g Whole Spanish turbot 'Santurce', tomato & garlic confit dressing 390



POSTRES CASEROS

DESSERTS

CHURROS CON CHOCOLATE (V)

Traditional Spanish fried dough with chocolate sauce 80

ARROZ CON LECHE ASTURIANO (V)

Caramelized creamy rice infused with milk, cinnamon & citrus 70

QUIERO CHOCOLATE (V)

Chocolate gooey cake, gianduja & homemade milk chocolate ice cream 80

HELADOS Y SORBETES (V)

Assortment of homemade ice cream & sorbets 80



TRY ONLINE ORDERING SEE FOOD



All prices are subject to 10% service charge

MAJO



MAJO

TAPAS PAELLA BAR