



# 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/FIDEUÀ DE MARISCO

Bomba rice or fideuà 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

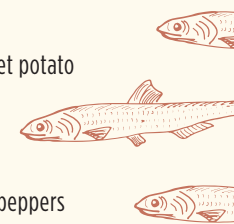
16-hours slow cooked suckling pig leg, sweet potato & pear sauce 360

## RIBEYE

300g Spanish Black Angus mbs4+, piquillo peppers confit & 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