



DE LA DESPENSA

FROM THE PANTRY

GILDA (1PC)

Skewer of white & salty anchovy, pickle green chili, sundried tomato & Gordal olive 35

BOQUERONES & ANCHOAS

Marinated white anchovy in vinegar from Cantabria & extra virgin olive oil 65
Salty anchovy from Cantabria & extra virgin olive oil 50

MATRIMONIO

White & salty anchovies, grated tomato & rustic bread 95

ACEITUNAS ALIÑADAS (V)

Mixed Spanish olives Andalusian-style 70

PARA PICAR

TAPAS - SMALL PLATES



PAN RÚSTICO (V)

Rustic bread, salt flakes & extra virgin olive oil 45

PAN CON TOMATE (V)

Grated tomato, extra virgin olive oil & crispy coca bread from Folgueroles 55

CROQUETAS DE JAMÓN IBÉRICO (3PCS)

Homemade Ibérico ham croquettes 105
Add one piece +35

CROQUETAS DE GAMBAS (3PCS)

Homemade prawn & seafood croquettes 105
Add one piece +35

TORTILLA DE PATATAS (V)

Juicy omelette made with organic eggs, potatoes & onion confit 85

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

Small green peppers from Galicia with salt flakes 80

PATATAS BRAVAS (V)

Fried Agria potato, aioli foam & smoked spicy sauce 90

ENSALADILLA

Potato salad, tuna mayonnaise, egg & salmon roe 115

ALBONDIGAS

Ibérico pork & beef meatballs with sofrito sauce 90

HUEVOS ROTOS CON JAMÓN

Ibérico ham, organic fried egg & Agria potato 135

HUEVOS ROTOS CON SETAS (V)

Mixed mushroom, organic fried egg, potatoes & garlic oil 105

ESPARRAGOS CON MANCHEGO (V)

Gratin green asparagus, Manchego cheese, sundried tomato & smoked garlic oil 110

TARTAR DE TOMATE (V)

Seasonal tomatoes, pickles, dressing, cured yolk & crispy bread 135

GAMBAS AL AJILLO

Prawns in garlic & chilli oil 175

PULPO

Galician octopus, smoked paprika, potatoes, salt flakes & extra virgin olive oil 175

CARABINERO (2PC)

Grilled Spanish red prawn on rock salt 265

CHORIZO AL INFIERNO

Flaming chorizo sausage, brioche bread & toppings 105



EMBUTIDOS Y QUESOS

SPANISH COLD CUTS AND CHEESES

JAMÓN IBÉRICO

Acorn-fed Ibérico ham "Arturo Sánchez" 175
Must-have pan con tomate! +55

SURTIDO DE IBÉRICOS

Assortment of ham, chorizo, salchichón & longaniza 190

TABLA DE QUESOS

Assortment of D.O.P. Spanish cheese (Manchego, Idiazabal, Payoyo) 150



PAELLAS

PAELLA DE MARISCO

Bomba rice, prawns, clams & mussels 340

PAELLA DE IBÉRICOS

Bomba rice, Ibérico pork presa, 'butifarra' sausage & rosemary 320

ARROZ NEGRO

Bomba rice, octopus, prawns & squid ink 340

PAELLA DE VERDURAS (V)

Bomba rice, mushrooms, chickpeas, asparagus & sundried tomato 280

PRINCIPALES

MAIN COURSE

PIQUILLOS RELLENOS DE SETAS Y TRUFAS (V)

Gratin piquillo pepper stuffed with mixed mushroom, cheese & truffled bechamel 205

POLLO ASADO

Mediterranean marinade roasted whole spring chicken & baby potatoes 225

PALETILLA DE CORDERO

Deboned lamb shoulder, chestnut purée & lamb reduction 235

COCHINILLO

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

RIBEYE

300gr Angus steak mbs4+, piquillo peppers confit & fried potato cubes 385

LOMO DE BACALAO

Cod loin, chickpeas, sofrito sauce & Padrón pepper oil 220

POSTRES

DESSERTS

CHURROS CON CHOCOLATE (V)

Traditional Spanish fried dough & chocolate sauce 85

CREMA CATALANA (V)

The most iconic dessert in Catalunya, caramelized custard cream flavoured with citrus & cinnamon 70

QUIERO CHOCOLATE (V)

Almond chocolate cake, Gianduja mousse, chocolate shaving & homemade chocolate ice cream 80

SANGRIA

SINGLE 70 | BY THE JUG 290
SIESTA TIME WEEKDAY 4-7PM | GLASS 55

TINTO | Cognac, Berry Liqueur & Seasonal Fruit
BLANCO | Gin, Peach Liqueur & Seasonal Fruit
ROSADO | Rum, Berry Liqueur & Seasonal Fruit



MAJO

All prices are subject to 10% service charge