



Picoteo. While you wait 4

- Aceitunas.** Marinated olives
- Encurtidos.** Olives & pickles mix
- Rebujina.** Spiced mixed nuts
- Papas con alioli.** Potato & alioli salad
- Zanahoria aliñá.** Andalusian carrot salad
- Paté.** Today's pate with sesame crackers
- Bread board.** With olive oil & balsamic

Tapas

- Gazpacho.** Andalusian tomato, pepper, cucumber & garlic chilled soup 5
- Boquerones al eneldo.** Anchovies marinated in dill and wholegrain mustard 6
- Mejillones en escabeche.** Local mussels in escabeche served with toasted bread 6
- Pimientos de Padrón.** Fried salty Padron peppers 5
- Patatas bravas.** Fried diced potatoes, spicy tomato sauce, alioli 6
- Feta frito con chutney de melón.** Fried feta cheese with melon chutney 6
- Rascacielos Santelmo.** Aubergine, tomato, goat's cheese & smoked salmon tower 7
- Tortilla de patata.** Potato, onion & red pepper omelette 6
- Tortilla de patata con chorizo.** Potato, onion & chorizo omelette 6
- Gambas al ajillo.** Prawns, garlic & chilli, served with toasted bread 7
- Pulpo a la gallega.** Galician style octopus, potato, paprika, olive oil 8
- Albóndigas.** Beef meatballs, tomato & basil sauce, parmesan, alioli 7
- Chorizo a la sidra.** Chorizo cooked in cider with onion and diced potatoes 7
- Morcilla con huevo.** Burgos rice black pudding, quail eggs, caramelised onion 7
- Lagrimitas de pollo.** Panko fried lemon & garlic chicken with sweet chilli alioli 7

Croquetas 7

- Jamón.** Serrano ham
- Bacalao.** Cod
- Espinacas con queso.** Spinach & goat's cheese
- Variado.** One of each

Vegetarian

Vegan

Gluten free

Dairy free

We can't guarantee that all dishes are 100% free of traces of flour.

Please ask a member of staff for other allergens.