












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
- Pimientos de Padrón.** Fried salty Padron peppers   5
- Setas al Pedro Ximénez.** Mixed wild mushrooms cooked in Pedro Ximénez wine  7
- Patatas bravas.** Fried diced potatoes, spicy tomato sauce, alioli    6
- Feta frito con chutney de melón.** Panko fried feta cheese with melon chutney  7
- Tortilla de patata.** Potato, onion & red pepper omelette    6
- Mejillones en escabeche.** Local mussels in escabeche served with toasted bread  7
- 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
- Lagrimitas de pollo.** Panko fried lemon & garlic chicken with sweet chilli alioli  7
- Morcilla de Burgos.** Rice black pudding with quail eggs & caramelised onion   7

Croquetas 7

Jamón ibérico. Iberian ham

Bacalao. Cod

Queso con cebolla. Mature cheddar & red onion 

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.