

# THURSDAY CLUB

50% Off Your Food Bill from 1600 Every Thursday- Order Whatever You'd Like From This Menu & We'll Only Charge You Half Price!

## PARA PICAR TO GET YOU STARTED

### PAN 3.50 POR PERSONA

Bread. Served with a Trio of Dips; Extra Virgin Spanish Olive Oil, Beetroot Hummus & Pesto

### ACEITUNAS 7.50

Gordal Olives. Extra Large Spanish Olives

### EMBUTIDOS DE LA CASA 19.50

A Sharing Platter of Spanish Cured Meats & Cheese

## CROQUETAS CROQUETTES

### CROQUETAS DE POLLO ASADO 7.50

Moorish Spiced, Roasted Chicken Croquettes. Sat Atop of a Black Garlic Alioli & Adorned with Jamón Salt

### CROQUETAS DE ARROZ NEGRO 7.50

Squid Ink & Prawn Croquettes. Enriched with Rice & Served on a Homemade Garlic Salsa

### CROQUETAS DE CHAMPINONES 7.50

Mushroom Croquettes. Topped with Shavings of Semi-Cured Manchego Cheese & Drizzled with Truffle Oil

## TOSTAS TOASTED MORSELS

### TOSTAS DE IBERICO 7.50

Toasted Sourdough Bread. Topped with Pâté Iberico & Dressed with Pedro Ximenez Gel

### TOSTAS DE SARDINAS 7.50

Toasted Sourdough Bread. Topped with Mojo Verde, Confit Sardines & Chimichurri

### TOSTAS DE ALCACHOFAS 7.50

Toasted Sourdough Bread. Topped with an Artichoke & Confit Garlic Pâté

## DESDE LA DEHESA FROM THE MEADOW

### MORCILLA DE BURGOS 7.95

Black Pudding. Pan Fried & Rested on a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg

### CHORIZO 8.95

Chorizo. Char-grilled & Dressed with Aji (A Piquant, Roasted Yellow Pepper Sauce)

### ALBONDIGAS 9.50

Traditional Spanish Meatballs, Slow Cooked in A Tomato & Herb Salsa

## DESDE LA MAR FROM THE SEA

### VIEIRA 9.50

Scallop. Pan Seared King Scallop, Served in it's Shell with a Spiced, Roasted Yellow Pepper Sauce and Topped with a Sobrasada Crust (Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca)

### PUNTILLITAS 9.95

Squid. Baby Squid, Lightly Floured & Fried Until Tender. Served with a Homemade Garlic Salsa

### CEVICHE 15.00

Sea Bass. Thinly Sliced Fillet of Sea Bass. Cured with Citrus, Topped with Coriander, Red Onion, Mango & Pomegranate

### GAMBAS 9.50

#### Gambas Al Pil Pil 9.50

Prawns. Peeled & Pan Seared With Garlic and Chilli

#### Gambas Gabardina 12.00

Prawns. Peeled & Fried In Homemade Crispy Batter. Served with Garlic Salsa

#### Gambas Al A Parrilla 14.00

Prawns. Large, Freshwater Tiger Prawns, Char-grilled in Their Shells. Dressed in a Homemade Garlic & Herb Infused Olive Oil

## DESDE EL CAMPO FROM THE LAND

### BERENJENAS CON MIEL 6.50

Aubergine Crisps. Drizzled with Honey

### PIMIENTOS DE PADRÓN 7.50

Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt

### COUSCOUS MEDITERRANEO 7.50

Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty, Citrus Fruit & Mojo Verde

### ENSALADA DE REMOLACHA CON QUESO FRESCO 7.95

Beetroot & Queso Fresco Salad. A Superfood Salad of Beetroot, Homemade Cheese, Walnuts & Tricolour Quinoa

### ESPÁRRAGOS Y CEBOLLETAS 8.50

Asparagus Spears & Whole Spring Onions. Char-grilled & Dressed with a Salsa de Romesco

### TORTILLA CON ESPINACAS Y QUESO MANCHEGO 8.50

Traditional Spanish Potato & Onion Omelette. With Layers of Spinach and Manchego Cheese

### CARPACHO DE CALABACÍN 9.50

Courgette. Carpaccio of Thinly Sliced Courgette. Topped with Homemade Queso Fresco (Cheese), Sweet Red Drop Peppers, Pickled Red Onion, Black Olives & Pine Nuts

### BRÛLÉE DE QUESO DE CABRA 10.50

Goats Cheese. Warm Goats Cheese, Topped with Caramelised Muscovado Sugar & Accompanied by Peach Alioli Dressed with Fresh Chilli

### PATATAS 5.50

Crisp, Fried Potatoes. Topped with EITHER Spicy Tomato Salsa or Homemade Garlic Salsa

### PATATAS MIXTA 5.95

Crisp, Fried Potatoes. Topped with BOTH Spicy Tomato Salsa AND Homemade Garlic Salsa