

Available 1300- 1700, Tuesday to Saturday. Our Lunch Deal is Your Choice of Any TWO Tapas PLUS Pimientos de Padron & Patatas Mixta To Share!

## PARA PICAR TO GET YOU STARTED

### PAN 3.50 POR PERSONA

Home Baked Sourdough Bread. Served with: 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

\*IDEAL AS STARTERS, THESE DISHES ARE NOT INCLUDED IN THE DEAL.

## CROQUETAS CROQUETTES

### CROQUETAS DE POLLO ASADO

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

### CROQUETAS DE ARROZ NEGRO

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

### CROQUETAS DE CHAMPINONES

Mushroom Croquettes. Topped with Semi- Cure Manchego Cheese & Drizzled with Truffle Oil

## TOSTAS TOASTED MORSELS

### TOSTAS DE IBERICO

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

### TOSTAS DE SARDINAS

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

### TOSTAS DE ALCACHOFAS

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

## DESDE LA DEHESA FROM THE FIELD

### MORCILLA DE BURGOS

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

### CHORIZO

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

### ALBONDIGAS

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

## DESDE LA MAR FROM THE SEA

### VIEIRA

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

### PUNTILLITAS

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

### CEVICHE

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

### GAMBAS

Gambas Al Pil Pil. Prawns. Peeled & Pan Seared With Garlic and Chilli

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

Gambas Al A Parrilla. 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

Aubergine Crisps. Drizzled with Honey. Our Most Popular Dish!

### COUSCOUS MEDITERRANEO

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

### ENSALADA DE REMOLACHA CON QUESO FRESCO

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

### ESPÁRRAGOS Y CEBOLLETAS

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

### TORTILLA CON ESPINACAS Y QUESO MANCHEGO

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

### BRÛLÉE DE QUESO DE CABRA

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

### CARPACHO DE CALABACÍN

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