

**SPECIAL
DIETARY
REQUIREMENT
MENU**

| | |
|---|--------------------|
| VEGAN MENU | PAGES 1-2 |
| MENU FOR THOSE THAT ARE GLUTEN INTOLERANT | PAGES 3-5 |
| MENU FOR THOSE THAT ARE LACTOSE INTOLERANT | PAGES 6-8 |
| ALLERGEN MATRIX | PAGES 10-14 |
| ALLERGEN INDEX | PAGES 15-17 |

VEGAN MENU

In our full Tapas Menu the first page is a Cheat Sheet of our best selling Drinks, but, unfortunately, there's not enough room here for that, so, please see the accompanying Red Folder for our incredible Drinks selection- that we suggest you order with some of our awesome Home Baked Sourdough Bread & epic Gordal Olives to stave off any hunger whilst you choose your Tapas for the Main Event!

PARA PICAR TO GET YOU STARTED

| | |
|--|--------------------------|
| PAN | £2.50 POR PERSONA |
| Home Baked Sourdough Bread. Served with a Trio of Dips: Orodeal Extra Virgin Spanish Olive Oil, Beetroot Hummus & Pesto Made with Semi-Cured Manchego Cheese | |
| FYI: We make an amazing Basil Infused Olive Oil (that has the same flavour profile as our Pesto!) as an alternative, so, please ask for yours to be served with this instead! | |
| HABAS FRITAS | £2.50 |
| Crispy Roasted Broad Beans | |
| KIKONES | £2.50 |
| Crunchy Giant Roasted Corn Kernels | |
| GUINDILLAS | £2.95 |
| Pickled Spanish Green Peppers | |
| PATATAS FRITAS | SMALL (40G) £3.50 |
| Artisanal Black Truffle Flavoured Crisps | |
| ALMENDRAS DE VALENCIA | £3.95 |
| Salted Almonds from Valencia | |
| BANDERILLAS | £3.95 |
| (4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers | |
| ACEITUNAS | £4.95 |
| Gordal Olives. Extra Large, Home Marinated, Spanish Gordal Olives | |

CARTA DE TAPAS THE TAPAS MENU

Ok! You've now ordered something to sate your appetite, so, before we set you off into the Main Menu, we just wanted you to know that whilst we suggest you work to a rule of thumb of two or three tapas dishes per person it's entirely up to you how many you go for! Just remember you can order as many times as you want to! And if any point you need assistance or have any questions, don't hesitate to give us a shout, we're always more than happy to help!

DESDE EL CAMPO FROM THE LAND

| | |
|--|--------------|
| BERENJENAS CON MIEL | £5.50 |
| Aubergine Crisps. Drizzled with Honey | |
| FYI: We have Tate & Lyle's Golden Syrup (which is a Vegan appropriate Golden Syrup) available as a substitute for the Honey in this dish, please just ask for yours to be made with this! | |
| PIMIENTOS DE PADRÓN | £5.95 |
| Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt | |
| ENSALADA DE INVIERNO | £6.50 |
| A Warm Salad of Char- Grilled Celeriac, Topped with Fragrant Butternut Squash Salsa, Feta, Rocket, Pumpkin Seeds, Puy Lentils & Drop Peppers | |
| FYI: Please ask for yours to be made without the Feta Cheese, it's just as exciting, we promise! | |
| POTAJE DE JUDIONES Y GARBANZOS | £6.95 |
| Fennel, Roasted Mediterranean Vegetable, Chickpea & Butterbean Stew. Enriched with Cavolo Nero- A Delicious Type of Dark Green Kale | |

Please Turn Over For Over For More Vegan Dishes



| | |
|---|-------|
| ALCACHOFAS | £6.95 |
| Char- Grilled Artichokes. Topped with Black Olives, Red Onions & Fresh Chilli. Dressed with Basil Infused Olive Oil & Homemade Balsamic Reduction | |
| ESPÁRRAGOS Y CEBOLLETAS | £7.50 |
| Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco (An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya) | |
| PATATAS BRAVAS | £4.25 |
| Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa | |
| PATATAS A LO POBRE | £4.95 |
| Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers | |

PARA ALGO DULCE **AND NOW FOR SOMETHING SWEET**

| | |
|--|-------|
| CHURROS CON CHOCOLATE | £5.95 |
| Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce FYI: Our Hot Chocolate Dipping Sauce is Vegan appropriate but- as we previously mentioned- we also have Tate & Lyle's Golden Syrup if you'd prefer- please just say! | |
| AFROGATO DE ESPRESSO MARTINI | £9.95 |
| Homemade Crema de Licor Ice Cream (Think: Spanish Baileys!) Served with an Espresso Martini To Pour Over it FYI: The Crema de Licor Ice Cream is not Vegan appropriate, so, we'll serve yours with Swedish Glace Vanilla Ice Cream Instead! | |

Or Enjoy an Espresso Martini on its Own for Just £8.95!

CAFÉ **COFFEE**

FYI: We've assigned one of our Coffee Machine wands solely for steaming non- diary milks & have Soya, Coconut, Almond & Oat Milk in the restaurant, so, we can make your favourite Coffee without any risk of cross contamination. We also have excellent Decaffeinated Coffee, so, all our Coffees can be made sin- caffeine too, so, if you fancy a Decaff, Almond Latte, we're on it!

| | | | |
|--|-------|---|-------|
| ESPRESSO | £2.00 | DOUBLE ESPRESSO | £2.95 |
| AMERICANO | £2.95 | CAFÉ CON LECHE | £3.25 |
| CAFÉ CORTADO | £2.75 | CAFÉ LATTE | £3.25 |
| Single Shot of Espresso with The Same Again of Textured Milk | | Double Shot of Espresso Topped with Textured Milk | |
| Single Shot of Espresso with The Same Again of Textured Milk | | Single Shot of Espresso Topped with Textured Milk | |

End Of Vegan Menu. We hope You Enjoy Your Experience!
~~XXX~~

MENU FOR THOSE THAT ARE GLUTEN INTOLERANT

In our full Tapas Menu the first page is a Cheat Sheet of our best selling Drinks, but, unfortunately, there's not enough room here for that, so, please see the accompanying Red Folder for our incredible Drinks selection- that we suggest you order with some of our awesome Home Baked Sourdough Bread, epic Gordal Olives & Charcuterie Boards to stave off any hunger whilst you choose your Tapas for the Main Event!

PARA PICAR TO GET YOU STARTED

| | |
|---|-----------------------------|
| PAN | £2.50 POR PERSONA |
| Home Baked Sourdough Bread. Served with a Trio of Dips; Ordeal Extra Virgin Spanish Olive Oil, Beetroot Hummus & Pesto Made with Semi-Cured Manchego Cheese <u>FYI:</u> We will always have Gluten Free Bread Rolls & Nairn's Gluten Free Oat Cakes as an alternative to our Sourdough Bread, however, please just be aware there's a short lead time to prepare the Bread but otherwise, we've got you! | |
| GUINDILLAS | £2.95 |
| Pickled Spanish Green Peppers | |
| PATATAS FRITAS | SMALL (40G)... £3.50 |
| Artisanal Crisps from Torres. Choose from: Jamón <u>or</u> Black Truffle | |
| ALMENDRAS DE VALENCIA | £3.95 |
| Salted Almonds from Valencia | |
| BANDERILLAS | £3.95 |
| (4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers | |
| CORTEZAS DE CERDO | £4.95 |
| Spanish Pork Scratchings. Dusted with Spicy Paprika | |
| ACEITUNAS | £4.95 |
| Gordal Olives. Extra Large, Home Marinated, Spanish Gordal Olives | |
| BOQUERONES | £5.50 |
| Fresh, Cured Anchovy Fillets | |
| ANCHOAS | £5.95 |
| Salt Cured Anchovy Fillets | |

CHARCUTERIA CHARCUTERIE

If we had to choose one product to represent the essence of Spanish gastronomy it would, undoubtedly, be Jamón- this richly flavoured, cured ham is omnipresent in the subconscious of all Spaniards. But what you might not know is that it comes in many different grades- from the white pigs that provide our Jamón Serrano Gran Reserva to the 100% Iberico certified Pigs that make our Jamón Ibérico de Bellota- that also take into account the Pigs diet and how long the meat has been cured for. A true artisanal product, we're delighted to be able to offer so many different expressions of this exceptional meat and are always happy to chat about it if you'd like some pointers!

| | |
|---|---------------|
| EMBUTIDOS DE LA CASA | £15.00 |
| A Sharing Platter of Spanish Cured Meats & Cheese. With: (2) Jamón Serrano Gran Reserva, (4) Chorizo Ibérico de Bellota, (4) Salchichon Ibérico de Bellota, (4) Lomo Curado & (4) Semi-Cured Manchego Cheese | |
| TABLA DE QUESOS | £15.00 |
| A Sharing Platter of Spanish Artisanal Cheeses. With; (4) Semi-Cured Manchego, (2) Payoyo, (2) Mezcla, (2) Mahón & (2) San Simon Cheeses | |

*Typically. We Ran Out of Space. So. Please Turn Over For
More Gluten Free Dishes*



JAMÓN IBÉRICO DE RECEBO £22.50

100g of Hand Cut Jamón Ibérico de Recebo
Cured for 24 months from Pigs fed with both acorns & cereal,
this dish is the perfect entry point into the seductive world of Jamón!

Add Semi-Cured Manchego Cheese for £4

JAMÓN IBÉRICO DE BELLOTA £27.50

80g of Hand Cut Jamón Ibérico de Bellota
Made from 100% Ibérico certified Pigs, that are allowed to gorge themselves on acorns for two
seasons & then cured for 48 months, this is an exquisite example of the incredible husbandry
behind the production of Jamón that's not to be missed!

Add Semi-Cured Manchego Cheese for £4

TABLAS IBÉRICA DE BELLOTA £36.00

The Ultimate Iberian Black Experience!
80g of Hand Cut Jamón Ibérico de Bellota, (4) Chorizo Ibérico de Bellota, (4) Salchichon Ibérico de
Bellota (4) Lomo Ibérico de Bellota & (4) Semi-Cured Manchego Cheese

CARTA DE TAPAS THE TAPAS MENU

Ok! You've now ordered something to sate your appetite, so, before we set you off into the Main
Menu, we just wanted you to know that whilst we suggest you work to a rule of thumb of two or
three tapas dishes per person it's entirely up to you how many you go for! Just remember you can
order as many times as you want to! And if any point you need assistance or have any questions,
don't hesitate to give us a shout, we're always more than happy to help!

DESDE LA DEHESA FROM THE MEADOW

MORCILLA DE BURGOS £6.95

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

CHORIZO £7.95

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

*Looking for Something Special?
Try Our Cuts of Iberian Black Pig!*

CARRILLADAS £12.00

Iberian Black Pig Cheeks. Unctuous, Slow Cooked Pig Cheeks with Manchego Cheese
& Truffle Oil Infused Polenta

SECRETO £15.00

Secreto comes from between the shoulder blade & the loin of the Iberian Black Pig & has an
almost buttery texture to it when griddled. To compliment this, we adorn it with a Salsa de
Romesco (A Super Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

PRESA £17.00

Preso sits between the top of the shoulder & beginning of the loin of the Iberian Black Pig- it's
an AWESOME piece of meat that is akin to an aged Fillet Steak, so, we treat it as such!
Griddling it to Medium Rare & then adorning it With a Porcini Mushroom & Tarragon Alioli

DESDE LA MAR FROM THE SEA

BROCHETA DE MERLUZA Y GAMBAS £9.50

(1) Skewer of Hake & Prawns. Moorish Marinated Fresh Hake & Prawns, Skewered & Pan Fried

One Skewer not Enough?! Add an Extra Skewer for just £4.50!

CARPACCIO DE PULPO £12.00

Octopus. Carpaccio of Thinly Sliced, Slow Cooked Octopus. Dressed with Extra
Virgin Spanish Olive Oil & Dusted with Spicy Paprika. Our Subtle Nod to Pulpo a la Gallega

GAMBAS £12.00
(3) Large, Fresh Water Prawns. Char- Grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil

CEVICHE £14.00
Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate

DESDE EL CAMPO **FROM THE LAND**

PIMIENTOS DE PADRÓN £5.95
Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt

ENSALADA DE INVIERNO £6.50
A Warm Salad of Char- Grilled Celeriac, Topped with Fragrant Butternut Squash Salsa, Feta, Rocket, Pumpkin Seeds, Puy Lentils & Drop Peppers

POTAJE DE JUDIONES Y GARBANZOS £6.95
Fennel, Roasted Mediterranean Vegetable, Chickpea & Butterbean Stew. Enriched with Cavolo Nero- A Delicious Type of Dark Green Kale

ALCACHOFAS £6.95
Char- Grilled Artichokes. Topped with Black Olives, Red Onions & Fresh Chilli. Dressed with Basil Infused Olive Oil & Homemade Balsamic Reduction

ESPÁRRAGOS Y CEBOLLETAS £7.50
Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco (An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

BRÛLÉE DE QUESO DE CABRA £9.95
Warm Goats Cheese. Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli & Accompanied by Peach Alioli

PARA ACOMPAÑAR **TO ACCOMPANY YOUR TAPAS**

PATATAS BRAVAS £4.25
Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

PATATAS ALIOLI £4.25
Crisp, Fried Potatoes. Topped with Homemade Garlic Salsa

PATATAS MIXTA £4.95
Crisp, Fried Potatoes. Topped with Both Spicy Tomato Salsa AND Homemade Garlic Salsa

PATATAS A LO POBRE £4.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

PARA ALGO DULCE **AND NOW FOR SOMETHING SWEET**

AFROGATO DE ESPRESSO MARTINI £9.95
Homemade Crema de Licor Ice Cream (Think: Spanish Baileys!) Served with an Espresso Martini To Pour Over it

Or Enjoy an Espresso Martini on its Own for Just £8.95!

End Of Gluten Free Menu. We Hope You Enjoy Your Experience!
XXX

MENU FOR THOSE THAT ARE LACTOSE INTOLERANT

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PARA PICAR TO GET YOU STARTED

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| PAN | £2.50 POR PERSONA |
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| HABAS FRITAS | £2.50 |
| Crispy Roasted Broad Beans | |
| KIKONES | £2.50 |
| Crunchy Giant Roasted Corn Kernels | |
| GUINDILLAS | £2.95 |
| Pickled Spanish Green Peppers | |
| PATATAS FRITAS | SMALL (40G)... £3.50 |
| Artisanal Crisps from Torres. Choose from: Jamón <u>or</u> Black Truffle | |
| ALMENDRAS DE VALENCIA | £3.95 |
| Salted Almonds from Valencia | |
| BANDERILLAS | £3.95 |
| (4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers | |
| CORTEZAS DE CERDO | £4.95 |
| Spanish Pork Scratchings. Dusted with Spicy Paprika | |
| ACEITUNAS | £4.95 |
| Gordal Olives. Extra Large, Home Marinated, Spanish Gordal Olives | |
| BOQUERONES | £5.50 |
| Fresh, Cured Anchovy Fillets | |
| ANCHOAS | £5.95 |
| Salt Cured Anchovy Fillets | |

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| | |
|---|---------------|
| JAMÓN IBÉRICO DE RECEBO | £22.50 |
| 100g of Hand Cut Jamón Ibérico de Recebo Cured for 24 months from Pigs fed with both acorns & cereal, this dish is the perfect entry point into the seductive world of Jamón! | |

| | |
|--|---------------|
| JAMÓN IBÉRICO DE BELLOTA | £27.50 |
| 80g of Hand Cut Jamón Ibérico de Bellota Made from 100% Ibérico certified Pigs, that are allowed to gorge themselves on acorns for two seasons & then cured for 48 months, this is an exquisite example of the incredible husbandry behind the production of Jamón that's not to be missed! | |

FYI: Milk products are used in the process of making Chorizo & Salchichon Ibérico de Bellota. However, this is only the case in the harder, Charcuterie style Chorizo & not in the softer Chorizo that we use for cooking with- which is why Chorizo is not available to you in this section but is in the Tapas Menu below.

CARTA DE TAPAS THE TAPAS MENU

Ok! You've now ordered something to sate your appetite, so, before we set you off into the Main Menu, we just wanted you to know that whilst we suggest you work to a rule of thumb of two or three tapas dishes per person it's entirely up to you how many you go for! Just remember you can order as many times as you want to! And if any point you need assistance or have any questions, don't hesitate to give us a shout, we're always more than happy to help!

DESDE LA DEHESA FROM THE MEADOW

MORCILLA DE BURGOS £6.95

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

CHORIZO £7.95

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

Looking for Something Special?!
Try Our Cuts of Iberian Black Pig!

SECRETO £15.00

Secreto comes from between the shoulder blade & the loin of the Iberian Black Pig & has an almost buttery texture to it when griddled. To compliment this, we adorn it with a Salsa de Romesco (A Super Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

PRESA £17.00

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DESDE LA MAR FROM THE SEA

BROCHETA DE MERLUZA Y GAMBAS £9.50

(1) Skewer of Hake & Prawns. Moorish Marinated Fresh Hake & Prawns, Skewered & Pan Fried

One Skewer not Enough?! Add an Extra Skewer for just £4.50!

CARPACCIO DE PULPO £12.00

Octopus. Carpaccio of Thinly Sliced, Slow Cooked Octopus. Dressed with Extra Virgin Spanish Olive Oil & Dusted with Spicy Paprika. Our Subtle Nod to Pulpo a la Gallega

GAMBAS £12.00

(3) Large, Fresh Water Prawns. Char- Grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil

CEVICHE £14.00

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

DESDE EL CAMPO FROM THE LAND

BERENJENAS CON MIEL £5.50

Aubergine Crisps. Drizzled with Honey

PIMIENTOS DE PADRÓN £5.95

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

Please Turn Over For Over For More Lactose Free Dishes



ENSALADA DE INVIERNO £6.50

A Warm Salad of Char- Grilled Celeriac, Topped with Fragrant Butternut Squash Salsa, Feta, Rocket, Pumpkin Seeds, Puy Lentils & Drop Peppers

FYI: Please ask for yours to be made without the Feta Cheese, it's just as exciting, we promise!

POTAJE DE JUDIONES Y GARBANZOS..... £6.95

Fennel, Roasted Mediterranean Vegetable, Chickpea & Butterbean Stew. Enriched with Cavolo Nero- A Delicious Type of Dark Green Kale

ALCACHOFAS £6.95

Char- Grilled Artichokes. Topped with Black Olives, Red Onions & Fresh Chilli. Dressed with Basil Infused Olive Oil & Homemade Balsamic Reduction

ESPÁRRAGOS Y CEBOLLETAS £7.50

Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco (An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

PARA ACOMPAÑAR **THE TAPAS MENU**

PATATAS BRAVAS £4.25

Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

PATATAS A LO POBRE £4.95

Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

PARA ALGO DULCE **AND NOW FOR SOMETHING SWEET**

CHURROS CON CHOCOLATE £5.95

Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce

FYI: Our Hot Chocolate Dipping Sauce is Vegan appropriate but we also have Tate & Lyle's Golden Syrup if you'd prefer- please just say!

AFFOGATO DE ESPRESSO MARTINI £9.95

Homemade Crema de Licor Ice Cream (Think: Spanish Baileys!) Served with an Espresso Martini To Pour Over it

FYI: The Crema de Licor Ice Cream is not Lactose Free, so, we'll serve yours with Swedish Glace Vanilla Ice Cream Instead!

COFFEE

Or Enjoy an Espresso Martini on its Own for Just £8.95!

CAFÉ

FYI: We've assigned one of our Coffee Machine wands solely for steaming non- diary milks & have Soya, Coconut, Almond & Oat Milk in the restaurant, so, we can make your favourite Coffee without any risk of cross contamination. We also have excellent Decaffeinated Coffee, so, all our Coffees can be made sin- caffeine too, so, if you fancy a Decaff, Almond Latte, we're on it!

ESPRESSO £2.00

DOUBLE ESPRESSO £2.95

AMERICANO £2.95

CAFÉ CON LECHE £3.25

Double Shot of Espresso Topped with Textured Milk

CAFÉ CORTADO £2.75

CAFÉ LATTE £3.25

Single Shot of Espresso with The Same Again of Textured Milk


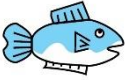



Single Shot of Espresso Topped with Textured Milk

End Of Lactose Free Menu. We Hope You Enjoy Your Experience!



XXX

ALLERGEN
MATRIX
& CONTENT



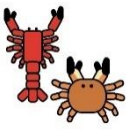
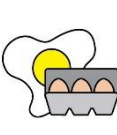
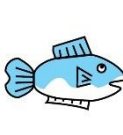


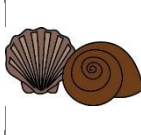






TAPA: OUR DISHES AND THEIR ALLERGEN CONTENT

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|--------------------------|---|---|---|---|---|--|---|---|---|---|---|---|---|---|
| | CELERY | CEREALS CONTAINING GLUTEN | CRUSTACEANS | EGGS | FISH | LUPIN | MILK | MOLLUSC | MUSTARD | NUTS | PEANUTS | SESAME SEEDS | SOYA | SULPHITES & SULPHUR DIOXIDE |
| PAN SOLO (1) | | ✓ | | | | | | | | | | | | |
| OLIVE OIL (2) | | | | | | | | | | | | | | |
| HOUMOUS DE REMOLACHA (3) | | | | | | | | | | | | | | ✓ |
| PESTO CON MANCHEGO (4) | | | | ✓ | | | ✓ | | | ✓ | ✓ | | | ✓ |
| HABAS FRITAS (5) | | ✓ | | | | ✓ | | | | ✓ | ✓ | ✓ | | ✓ |
| KIKONES (6) | | ✓ | | | | ✓ | | | | ✓ | ✓ | ✓ | | ✓ |
| GUINDILLAS (7) | | | | | | | | | | | | | | ✓ |
| PATATAS FRITAS (8) | | | | | | | | | | | | | | |
| ALMENDRAS (9) | | | | | | | | | | ✓ | ✓ | | | |
| BANDERILLAS (10) | | | | | | | | | | | | | | ✓ |



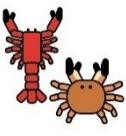
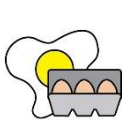
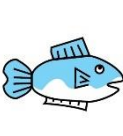
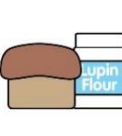

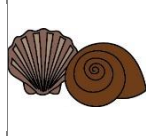






TAPA: OUR DISHES AND THEIR ALLERGEN CONTENT

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|---------------------------------|---|---|---|---|---|--|---|---|---|---|---|---|---|---|
| | CELERY | CEREALS CONTAINING GLUTEN | CRUSTACEANS | EGGS | FISH | LUPIN | MILK | MOLLUSC | MUSTARD | NUTS | PEANUTS | SESAME SEEDS | SOYA | SULPHITES & SULPHUR DIOXIDE |
| CORTEZAS (11) | | | | | | | | | | | | | | |
| ACEITUNAS (12) | | | | | | | | | | | | | | |
| BOQUERONES (13) | | | | | ✓ | | | | | | | | | |
| ANCHOAS (14) | | | | | ✓ | | | | | | | | | |
| EMBUTIDOS DE LA CASA (15) | | | | ✓ | | | ✓ | | | | | | | |
| TABLA DE QUESOS (16) | | | | ✓ | | | ✓ | | | | | | | |
| JAMON IBERICO DE RECEBO (17) | | | | | | | | | | | | | | |
| JAMON IBERICO DE BELLOTA (18) | | | | | | | | | | | | | | |
| TABLAS IBERICAS DE BELOTTA (19) | | | | ✓ | | | ✓ | | | | | | | |
| CROQUETAS DE POLLO (20) | | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ | | | | | | ✓ |


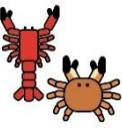
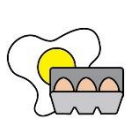

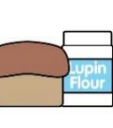








TAPA: OUR DISHES AND THEIR ALLERGEN CONTENT

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|---------------------------------------|---|---|---|---|---|--|---|---|---|---|---|---|---|---|
| | CELERY | CEREALS CONTAINING GLUTEN | CRUSTACEANS | EGGS | FISH | LUPIN | MILK | MOLLUSC | MUSTARD | NUTS | PEANUTS | SESAME SEEDS | SOYA | SULPHITES & SULPHUR DIOXIDE |
| MORCILLA (21) | | | | ✓ | | | | | | | | | | |
| CHORIZO (22) | | | | | | | | | | | | | | |
| CARRILLADAS (23) | | | | | | | ✓ | | | | | | | ✓ |
| SECRETO (24) | | | | | | | | | | ✓ | ✓ | | | ✓ |
| PRESA (25) | | | | ✓ | | | | | | | | | | ✓ |
| CROQUETAS DE ARROZ NEGRO (26) | | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ | | | | | | ✓ |
| PUNTILLAS (27) | | ✓ | ✓ | | ✓ | | ✓ | | | | | | | ✓ |
| BROCHETAS DE MERLUZA & GAMBAS (28) | | | ✓ | | ✓ | | | | | | | | | |
| PULPO (29) | | | | | | | | ✓ | | | | | | |
| GAMBAS (30) | | | ✓ | | | | | | | | | | | |

TAPA: OUR DISHES AND THEIR ALLERGEN CONTENT

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|----------------------------------|---|---|---|---|---|--|---|---|---|---|---|---|---|---|
| | CELERY | CEREALS CONTAINING GLUTEN | CRUSTACEANS | EGGS | FISH | LUPIN | MILK | MOLLUSC | MUSTARD | NUTS | PEANUTS | SESAME SEEDS | SOYA | SULPHITES & SULPHUR DIOXIDE |
| CEVICHE (31) | | | | | ✓ | | | | | | | | | |
| BERENJENAS CON MIEL (32) | | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ | | | | | | ✓ |
| CROQUETAS DE CHAMPIONENS (33) | | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ | | | | | | ✓ |
| PIMIENTOS DE PADRON (34) | | | | | | | | | | | | | | ✓ |
| ENSALADA DE INVIERNO (35) | | ✓ | | | | | ✓ | | ✓ | ✓ | ✓ | | ✓ | ✓ |
| POTAJE DE GARBANZOS (36) | | | | | | | | | | | | | | ✓ |
| ALCACHOFAS (37) | | | | | | | | | | | | | | ✓ |
| ESPARRAGOS (38) | | | | | | | | | | ✓ | ✓ | | | ✓ |
| BRULEE DE CABRA (39) | | | | | | | ✓ | | | ✓ | ✓ | | | ✓ |
| PATATAS BRAVAS (40) | | | | | | | | | | | | | | ✓ |

TAPA: OUR DISHES AND THEIR ALLERGEN CONTENT

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|-----------------------------------|---|---|---|---|---|--|---|---|---|---|---|---|---|---|
| | CELERY | CEREALS CONTAINING GLUTEN | CRUSTACEANS | EGGS | FISH | LUPIN | MILK | MOLLUSC | MUSTARD | NUTS | PEANUTS | SESAME SEEDS | SOYA | SULPHITES & SULPHUR DIOXIDE |
| PATATAS ALIOLI (41) | | | | | | | ✓ | | | | | | | ✓ |
| PATATAS MIXTA (42) | | | | | | | ✓ | | | | | | | ✓ |
| PATATAS A LO POBRE (43) | | | | | | | | | | | | | | ✓ |
| CHURROS CON CHOCOLATE (44) | | ✓ | | | | | | | | | | | | |
| TARTA DE QUESO (45) | | ✓ | | ✓ | | | ✓ | | | | | | | ✓ |
| AFROGATO DE ESPRESSO MARTINI (46) | | | | ✓ | | | ✓ | | | | | | | ✓ |
| HELADO VEGAN (48) | | | | | | | | | | | | | ✓ | |
| | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | |

OUR DISHES AND THEIR ALLERGEN CONTENT

It's not always immediately obvious how an allergen can present itself, so, in order to help you make an educated decision and to avoid any confusion when dining with us, in addition to our Allergen Matrix we felt it necessary to also outline exactly how individual allergens are presented in dishes.

And whilst every effort is taken to prevent cross contamination of allergens, due to the incredibly diverse range of ingredients used in our kitchen, we cannot- in absolute terms- guarantee that all dishes are entirely allergen free, so, throughout this index we have also sort to detail the presence of any trace amounts of any listed allergen that may be present.

ALLERGEN INDEX

(1). PAN SOLO

Gluten is present in the Sourdough Bread.

(2). OLIVE OIL

None of the 14 allergens are present in this dish.

(3). HUMMUS DE REMOLACHA

Sulphites & Sulphur Dioxide are present in the Beetroot part of this dish.

FYI: Although it is traditional to do so, we do not use Tahini in our Hummus de Remolacha to avoid Sesame Seeds being unnecessarily present in this dish.

(4). PESTO CON MANCHEGO

Whilst made with Pine Nuts, we have been unable to source Pine Nuts for this dish without Nuts and Peanuts present at trace amounts in the Pine Nuts. Eggs and Milk are also present in the Manchego Cheese component of this dish. Sulphites will be present at trace amount from the Egg that presents in the Manchego Cheese.

(5). HABAS FRITOS

Gluten, Lupin, Nuts, Sesame Seeds and Sulphites & Sulphur Dioxide are present in trace amounts.

(6). KIKONES

Gluten, Lupin, Nuts, Sesame Seeds & Sulphites & Sulphur Dioxide are present in trace amounts.

(7). GUINDILLAS

Sulphites & Sulphur Dioxide are present in the Brine used to store this dish.

(8). PATATAS FRITAS

None of the 14 allergens are present in this dish.

(9). ALMENDRAS

Nuts present in Almonds. Peanuts present at trace amounts in this dish.

(10). BANDERILLAS

Sulphites & Sulphur Dioxide are present in the Brine used to store this dish.

(11). CORTEZAS

None of the 14 allergens are present in this dish.

(12). ACEITUNAS

None of the 14 allergens are present in this dish.

(13). BOQUERONES

Fish is present in this dish.

(14). ANCHOAS

Fish is present in this dish.

(15). EMBUTIDOS

Eggs and Milk are present in the curing process of the Jamon, Chorizo & Salchichon and in the Manchego Cheese of this dish.

(16). TABLE DE QUESOS

Eggs and Milk are present in the Cheeses in this dish.

(17). JAMON IBERICO DE RECEBO

None of the 14 allergens are present in this dish.

(18). JAMON IBERICO DE BELLOTA

None of the 14 allergens are present in this dish.

(19). TABLAS IBERICAS DE BELLOTTA

Eggs and Milk are present in the curing process of the Chorizo and Salchichon AND in the Manchego Cheese of this dish.

(20). CROQUETAS DE POLLO

Gluten, Egg, & Milk are present in the Croquette. Sulphites & Sulphur Dioxide, Crustacean, Fish & Mollusc are present in trace amounts due to cooking technique of this dish.

(21). MORCILLA

Egg is present in the Quail's Egg component of this dish.

(22). CHORIZO

None of the 14 allergens are present in this dish.

(23). CARRILLADAS

Milk is present in the Manchego Cheese Infused Polenta & Sulphites & Sulphur Dioxide are present in the sauce of this dish through use of Red Wine in the cooking process.

(24). SECRETO

Nuts, Peanuts & Sulphites & Sulphur Dioxide are present in the Romesco Sauce. Whilst only Almonds are used in the Romesco Sauce we have not been able to source Almonds for this Dish without trace amounts of Peanuts in the Almonds.

(25). PRESA

Eggs are present in the Mushroom Alioli component of this dish.

(26). CROQUETAS DE ARROZ NEGRO

Gluten, Egg, Molluscs, Fish, Crustacean & Milk are present in the Croquette. Sulphites & Sulphur Dioxide are present in trace amounts due to cooking technique of this dish.

(27). PUNTILLITAS

Gluten is present in the flour the Squid is dredged in, Crustaceans in trace amount from the producer, Fish due to the nature of the ingredient, Milk is present in the Garlic Salsa Served with this Dish and Sulphites & Sulphur Dioxide are present in trace amounts due to the cooking technique of this dish.

(28). BROCHETAS DE MERLUZA Y GAMBAS

Crustaceans present in the Prawns & Fish present in the Hake.

(29). PULPO

Mollusc is present in the Octopus.

(30). GAMBAS

Crustaceans are present in the Prawns.

(31). CEVICHE

Fish is present in the Sea Bass.

(32). BERENJENAS CON MIEL

Gluten & Sulphites & Sulphur Dioxide present in the batter of the Aubergines. Eggs, Milk, Crustacean, Sulphites & Sulphur Dioxide and Mollusc present in trace amounts due to the cooking technique of this dish.

(33). CROQUETAS DE CHAMPINONES

Gluten, Milk & Egg present in Croquette. Mollusc, Sulphites & Sulphur Dioxide, Fish & Crustacean are present in trace amounts due to the cooking technique of this dish.

(34). PIMIENTOS DE PADRON

Sulphites & Sulphur Dioxide are present in trace amounts due to the cooking technique of this dish.

(35). ENSALADA DE INVIERNO

Milk is present in the Feta Cheese component of this dish. Nuts & Peanuts as we have not been able to source Pumpkin Seeds without trace amounts of either. In addition to this the Pumpkin Seeds also contain trace amounts of Gluten, Mustard, Soya and Sulphites & Sulphur Dioxide.

(36). POTAJE DE GARBANZOS

Sulphites & Sulphur Dioxide is in the storage of the Chickpeas.

(37). ALCACHOFAS

Sulphites & Sulphur Dioxide is present in the Artichokes, Balsamic Reduction & Olives.

(38). ESPARRAGOS

Nuts, Peanuts & Sulphur Dioxide are present in the Romesco Sauce. Whilst only Almonds are used in the Romesco Sauce we have not been able to source Almonds for this Dish without trace amounts of Peanuts in the Almonds.

(39). BRULEE DE QUESON DE CABRA

Milk is present in the Goat's Cheese and Nuts are present in the Pistachio Dust component in this dish. Peanuts and Sulphites & Sulphur Dioxide are also present in trace amounts in the Pistachio Dust.

(40). PATATAS BRAVAS

Sulphites & Sulphur Dioxide are present in trace amounts due to the cooking technique of this dish.

(41). PATATAS ALIOLI

Milk is present in Alioli component of this dish and Sulphites & Sulphur Dioxide are present in trace amounts due to the cooking technique of this dish.

(42). PATATAS MIXTA

Milk is present in Alioli component of this dish and Sulphites & Sulphur Dioxide are present in trace amounts due to the cooking technique of this dish.

(43). PATATAS A LO POBRE

Sulphur Dioxide is present in the potatoes as White Wine is used in the initial cooking process and Mollusc, Gluten, Milk, Egg, Fish & Crustacean is present in trace amounts due to the cooking technique of this dish.

(44). CHURROS CON CHOCOLATE

Gluten is present in Churros component of this dish.

(45). TARTA DE QUESO

Gluten, Eggs & Milk are present in this dish.

(46). AFROGATO DE ESPRESSO MARTINI

Eggs, Sulphur Dioxide & Milk are present in the Ice Cream component of this dish. Sulphur Dioxide in the Spirits used to make the Espresso Martini.

(47). HELADO VEGAN

Soya present in the Ice Cream component of this dish.

HASTA

LA PRO

XIMA