
LUNCH IN TAPA

Available 1200- 1700. Tuesday to Saturday (Basically Everyday We're Open!)

TO START

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

ACEITUNAS **£5.95**

Gordal Olives. Extra Large, Home Marinated, Spanish Olives

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

THE TAPAS LUNCH DEAL **£15**

Your Choice of Any Two of the Following Tapas PLUS Pimientos de Padron & Patatas Mixta To Share for just £15 Per Person!

DESDE LA DEHESA

MORCILLA DE BURGOS

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

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

ALBÓNDIGAS

Meatballs. Traditional Spanish Meatballs in a Smoked Paprika Enriched Tomato Sauce

POLLO AL CAZADOR

Chicken Thighs. Boneless Chicken Thighs, Slow Cooked in a Brandy & Almond Sauce

CARRILLADAS

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

SOLOMILLO

Loin of Iberian Black Pig, Wrapped in Iberian Pancetta & Adorned with a Sobrasada Alioli (A Pâté Style of Chorizo from Mallorca)

DESDE LA MAR

PUNTILLITAS

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

BOQUERONES FRITOS

Anchovies. Lightly Floured & Fried Until Crisp. Dressed with a Herb, Garlic & Chilli Enriched Salsa

TORTILLITAS DE CAMARONES

Crispy Shrimp Pancakes. Adorned with A Saffron Alioli

DORADA

Pan Fried Fillet of Sea Bream Adorned with Pesto Enriched with Manchego Cheese

GAMBAS

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

CEVICHE

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

DESDE EL CAMPO

BERENJENAS CON MIEL

Aubergine Crisps. Drizzled with Honey One of Our Most Popular Tapas Dishes

ENSALADA DE INVIERNO

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

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

ALCACHOFAS

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

ESPÁRRAGOS Y CEBOLLETAS

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

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

DON'T FORGET TO ASK ABOUT OUR CROQUETA DEL DIA! (OUR CROQUETTE OF THE DAY!)
