



TAPAS PARA TODOS

TAPA **TAPAS PARA TODOS**

TO BEGIN WITH...

PAN

Home Baked Sour Dough Bread.
Served with a Trio of Dips; Spanish Extra Virgin Olive Oil, Beetroot Hummus & a Pesto Made with Semi-Cured Manchego Cheese

SELECCIÓN DE SABORES ESPAÑOLES

A Selection of Spanish Flavours Designed to Entice Your Palate!
Salmorejo (An Andalusian Soup Topped with Crumbled Quails Egg & Jamón Salt), a Tartlette of Iberico Pâté Dressed with a Pedro Ximénez Gel, Jamón Iberico de Bellota & Semi-Cured Manchego Cheese

...WHILST YOU CHOOSE...

**YOUR CHOICE OF TWO TAPAS DISHES PER PERSON
FROM OUR TAPAS MENU**

...THAT WE'LL SERVE ACCOMPANIED BY...

PIMIENTOS DE PADRÓN

Spanish Green Peppers.
Pan Seared & Adorned with Maldon Sea Salt
Beware some are HOT!

BERENJENAS CON MIEL

Aubergine Crisps. Drizzled with Honey

PATATAS MIXTA

Crisp, Red Rooster Potatoes.
Topped with Both Bravas (Spicy Tomato Salsa)
& Alioli (Homemade Garlic Salsa) Sauces

...THEN TO FINISH...

CHURROS CON CHOCOLATE

Sugared Spanish Pastries. Served with Molten Hot Chocolate Dip

UNTIL SATURDAY 30TH OF MARCH 2024
£28 POR PERSONA

**(PLEASE BE AWARE THAT THIS MENU IS
NOT AVAILABLE ON A THURSDAY FROM 1700)**

DESDE LA DEHESA/ FROM THE MEADOW

CROQUETAS DE POLLO

(3) Lemon & Garlic Roasted Chicken Croquettes. Sat Atop of a Black Garlic Alioli & Adorned with Jamón Salt

MORCILLA DE BURGOS

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)

PERRITO CALIENTE

Spanish Hot Dog. A Fun Dish Using Chistorra (A Basque Chorizo) Topped with Fried Onions, A Honey Mustard Alioli in a Brioche Finger Roll

CARRILLADAS

Iberian Black Pig Cheeks. Slow Cooked, Our Unctuous Pig Cheeks Are Adorned with Crispy Kale and Manchego Cheese & Truffle Oil Infused Polenta

SOLOMILLO

Sirloin of Iberian Black Pig. Wrapped in Iberian Pancetta,
Pan Fried & Adorned with a Sobrasada Alioli
(Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca)
+++Plus £2 Supplementary Fee+++

SECRETO

Akin to a Rib Eye Steak, Secreto Has An Almost Buttery Texture To It
When Char-grilled so To Compliment This, We Adorn it with a
Salsa de Romesco (A Super Tasty Almond, Roasted Garlic & Tomato
Sauce from Tarragona in Catalunya)
+++Plus £5 Supplementary Fee+++

PRESA

Akin to a Fillet Steak, We Char-grill Our Presa To Medium Rare &
Adorn It with a Porcini Mushroom & Tarragon Alioli
+++Plus £7 Supplementary Fee+++

DESDE LA MAR/ FROM THE SEA

TORTILLITAS DE CAMARONES

Shrimp Pancakes. Fried Until Crispy & Adorned
with A Saffron Alioli

BOQUERONES FRITOS

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

**PLEASE TURN OVER FOR MORE OF OUR FISH
DISHES & OUR VEGETARIAN SELECTION OF TAPAS...**

DESDE LA MAR/ FROM THE SEA

VIEIRAS

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)
+++One Scallop Not Enough?! Add Another for £5+++

PUNTILLITAS

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

GAMBAS

Prawns. Three Large, Fresh Water Prawns, Char- grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil

CARPACCIO DE PULPO

Octopus. Carpaccio of Thinly Sliced, Slow Cooked Octopus.
Dressed with Extra Virgin Olive Oil & Dusted with Spicy Paprika

CEVICHE

Sea Bass. Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate
+++Plus £2 Supplementary Fee+++

DESDE EL CAMPO/ FROM THE LAND

BERENJENAS CON MIEL

Aubergine Crisps. Drizzled with Honey

ENSALADA DE REMOLACHA CON QUESO FETA

Beetroot and Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tricolour Quinoa

COUSCOUS MEDITERRANEO

Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty, Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands)

ALCACHOFAS CON AJO BLANCO

Artichokes. Char- grilled, Topped with Black Olives & Fresh Chilli. & Set Atop of Ajo Blanco (A Chilled Garlic & Almond Soup from Andalucía)

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

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

END OF TAPAS MENU.

PLEASE TURN OVER FOR SOME HOUSEKEEPING...

HOUSEKEEPING

We're delighted that you're interested in hosting your large party with us, but, the following Terms & Conditions are required to be observed to insure your party goes off without a hitch!

YOUR RESERVATION

Please be aware:

- * That all guests in your party are required to dine from this Menu.
- * That a deposit of £10 per person is required to confirm your reservation and that all bookings are regarded as provisional until the deposit is paid in full.
- * It will be detailed in our correspondence with you when your deposit is to be paid, and failure to adhere to this time frame will result in your booking being cancelled without further notice.
- * Should your numbers decrease with less than 24 hours' notice, the difference between the deposit paid and those in attendance (multiplied by £10) will be regarded as a late cancellation fee and will not be transferable to your final bill/ returned onto you.
- * That cancellation of your reservation with less than 24 hours' notice will result in you forfeiting your full deposit.
- * All guests must be seated and ready to order within 30 minutes of your booking time- failure to do so will result in forfeiting your deposit payment in full.

DECORATING THE VENUE

- * There is refundable bond of £100 required to be paid should you wish to decorate any part of the venue. The bond is to cover any damage, or, if you leave without adequate removal of all items and will be repaid immediately after inspection of the space.
- * Under no circumstances is confetti permitted within the venue.

BRINGING A CAKE

- * If it's a celebration, you are permitted to bring your own cake, however, the Menu price will not change if you choose not to partake in the dessert component of the Menu in lieu of a cake i.e. the Menu will remain priced at £28 per person.

SEVERE WEATHER POLICY

- * In the event that we are unable to open due to severe weather, you will be contacted and offered dates in which the party may reschedule. These dates are subject to availability.

SERVICE CHARGE

- * A discretionary service charge of 12% will be added to your final bill. 100% of this amount goes directly to our team.

BEHAVIOUR

- * Management reserves the right to refuse admission and alcohol sales and it is expected that all guests conduct themselves in an appropriate manner when dining with us.