

TAPA
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VEGAN MENU

So! There's lots of different ways to enjoy our tapas & we absolutely urge you to discover your own style, but, if you're looking for a starting point we'd suggest that you grab a few things from our Para Picar Section below whilst you choose your Tapas for the main event! And if at any point you need a hand, please don't hesitate to ask, we're always more than happy to chat about our food! Que aproveche!

PARA PICAR / TO GET YOU STARTED

PAN £2.00 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 have an amazing Basil Infused Olive Oil that has the same flavour profile as the Pesto, so, please ask for yours to be served with this instead!

GUINDILLAS..... £2.50

Pickled Spanish Green Peppers

PATATAS FRITASSMALL (40G) £1.70

Artisanal Black Truffle Flavoured Crisps

LARGE (125G) £4.00

HABAS FRITAS £2.50

Crispy Roasted Broad Beans

KIKONES £2.50

Crunchy Giant Roasted Corn Kernels

ALMENDRAS DE VALENCIA £3.00

Salted Almonds from Valencia

BANDERILLAS £3.00

(5) Skewers of Pickled Gherkin/ Pickled Onion/ Olive/ Guindilla Peppers/ Red Pepper

ACEITUNAS £3.95

Gordal Olives. Home Marinated

TAPAS MENU

Ok! So now you've ordered something to sate your appetite, before we set you off into the main menu, we just want you to know that this is a safe space, so, 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 want to go for! We won't judge you! But just remember you can order as many times as you want!

DESDE EL CAMPO / FROM THE LAND

BERENJENAS CON MIEL £4.95

Aubergine Crisps. Drizzled with Honey

FYI: We have Tate & Lyle's Golden Syrup available as a substitute for Honey in this dish, please just ask!

ENSALADA DE REMOLACHA CON QUESO FETA £5.95

Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa

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

PIMIENTOS DE PADRÓN £5.95

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

COUSCOUS MEDITERRANEO£6.50

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

ESPÁRRAGOS Y CEBOLLETAS £6.95
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 / EXTRAS

PATATAS BRAVAS £3.50
Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

PATATAS A LO POBRE £3.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

PARA ALGO DULCE / 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 Tata & Lyle's Golden Syrup if you'd prefer- please just say!

HELADO £4.50
Swedish Glace Vanilla Ice Cream. Served in a Gluten Free Waffle Cone Adorned with a Salsa de Patxran
(A Sauce Made from Strawberries Macerated in Patxaran) & Topped with Candied Walnuts

CAFE / COFFEES

All our coffee is single origin, 100% Arabica beans, that are fully traceable from the Department of Nariño, Columbia & are roasted freshly for us by the Cobbled Roasters on Thistle Street in Edinburgh!

We always have Soya, Coconut, Almond & Oat Milks in the restaurant, so, we can make any Coffee that you might like with one of these, please just ask for your favourite!

MENU FOR THOSE THAT ARE GLUTEN INTOLERANT

So! There's lots of different ways to enjoy our tapas & we absolutely urge you to discover your own style, but, if you're looking for a starting point we'd suggest that you grab a few things from our Para Picar Section & Charcuterie Sections below whilst you choose your Tapas for the main event! And if at any point you need a hand, please don't hesitate to ask, we're always more than happy to chat about our food!

PARA PICAR / TO GET YOU STARTED

PAN £2.00 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 will always have Gluten Free Bread Rolls & Oat Cakes for you to have as an alternative to our Sourdough Bread- please just be aware that there's a short lead time to prepare the Bread, but, otherwise, we got you!

GUINDILLAS..... £2.50

Pickled Spanish Green Peppers

PATATAS FRITAS**SMALL (40G) £1.70**

Artisanal Black Truffle Flavoured Crisps

LARGE (125G) £4.00

HABAS FRITAS..... £2.50

Crispy Roasted Broad Beans

KIKONES..... £2.50

Crunchy Giant Roasted Corn Kernels

ALMENDRAS DE VALENCIA £3.00

Salted Almonds from Valencia

BANDERILLAS £3.00

(5) Skewers of Pickled Gherkin/ Pickled Onion/ Olive/ Guindilla Peppers/ Red Pepper

BOQUERONES..... £3.95

Fresh, Cured Anchovy Fillets

ACEITUNAS..... £3.95

Gordal Olives. Home Marinated

ANCHOAS..... £4.95

Salt Cured Anchovy Fillet

CHARCUTERIA / CHARCUTERIE

EMBUTIDOS DE LA CASA £12.00

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, (4) Payoyo, (4) Mezcla, (2) Mahón & (2) San Simon Cheeses

JAMÓN IBÉRICO DE RECEBO £15.00

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 £20.00
 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 £32.00
 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

TAPAS MENU

Ok! So now you've ordered something to sate your appetite, before we set you off into the main menu, we just want you to know that this is a safe space, so, 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 want to go for! We won't judge you! But just remember you can order as many times as you want!

DESDE LA DEHESA / FROM THE MEADOW

MORCILLA DE BURGOS £6.75
 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 £6.75
 Chorizo. Char Grilled & Dressed with Ají (A Piquant, Roasted Yellow Pepper Sauce)

CARRILLADAS IBÉRICAS £8.50
 Iberian Black Pig Cheeks. Slow Cooked in an Unctuous Brandy & Red Wine Sauce

RECOMENDAMOS / OUR RECOMMENDATIONS

Below are two cuts of the INCREDIBLE beast that is the Iberian Black Pig! Free to forage amongst the acorn rich forests that surround Salamanca in North Western Spain, their completely organic lifestyle creates unbelievably tender, nutty cuts of meat that are almost impossible to experience out with Spain!

SECRETO £9.95
 Secreto comes from between the shoulder blade & the loin of the Iberian Black Pig & has almost buttery- texture to it when griddled. To compliment this, we adorn it with a Salsa de Romesco (An Absurdly Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

PRESA £12.00
 Presa 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 like a Steak! Griddling it to Medium Rare & then adorning it With a Porcini Mushroom & Tarragon Alioli

DESDE LA MAR / FROM THE SEA

TRUCHA CURADO CON SOBORTE DE AGUACATE £8.50
 Rainbow Trout. Cured with Tequila, Sweet Paprika & Chilli and Served with an Avocado Sorbet

CARPACCIO DE PULPO £8.50
 Carpaccio of Slow Cooked Octopus. Adorned with a Duo of Sources;
 Homemade Basil Infused Olive Oil & Red Pepper Jam

GAMBAS £8.95
 (4) Large, Fresh Water Prawns/ Homemade Garlic & Herb Infused Olive Oil Char- Grilled in Their Shells

RECOMENDAMOS / OUR RECOMMENDATIONS

CEVICHE £9.95
 Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate

DESDE EL CAMPO / FROM THE LAND

| | |
|--|--------------|
| ENSALADA DE REMOLACHA CON QUESO FETA | £5.95 |
| Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa | |
| PIMIENTOS DE PADRÓN | £5.95 |
| Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt | |
| ESPÁRRAGOS Y CEBOLLETAS | £6.95 |
| 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 | £7.50 |
| Warm Goats Cheese. Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli & Accompanied by Peach Alioli | |

PARA ACOMPAÑAR / EXTRAS

| | |
|--|--------------|
| PATATAS BRAVAS | £3.50 |
| Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa | |
| PATATAS ALIOLI | £3.50 |
| Crisp, Fried Potatoes. Topped with Homemade Garlic Salsa | |
| PATATAS MIXTA | £3.95 |
| Crisp, Fried Potatoes. Topped with Both Spicy Tomato Salsa AND Homemade Garlic Salsa | |
| PATATAS A LO POBRE | £3.95 |
| Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers | |

PARA ALGO DULCE / SOMETHING SWEET

| | |
|--|--------------|
| CUCURUCHO DE HELADO DE PEDRO XIMENEZ | £6.95 |
| Homemade Pedro Ximenez Ice Cream. Served in a Gluten Free Waffle Cone Adorned with a Salsa de Patxran (A Sauce Made from Strawberries Macerated in Patxaran) & Topped with Candied Walnuts | |

TABLA DE QUESOS / CHEESE BOARD

| | |
|---|---------------|
| TABLA DE QUESOS | £15.00 |
| A Sharing Platter of Spanish Artisanal Cheeses. With; (4) Semi-Cured Manchego, (4) Payoyo, (4) Mezcla, (2) Mahón & (2) San Simon Cheeses. Served with Gluten Free Oatcakes | |

MENU FOR THOSE THAT ARE LACTOSE INTOLERANT

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FYI: We have an amazing Basil Infused Olive Oil that has the same flavour profile as the Pesto, so, please ask for yours to be served with this instead!

GUINDILLAS..... £2.50

Pickled Spanish Green Peppers

PATATAS FRITAS SMALL (40G) £1.70

Artisanal Black Truffle Flavoured Crisps

LARGE (125G) £4.00

HABAS FRITAS £2.50

Crispy Roasted Broad Beans

KIKONES £2.50

Crunchy Giant Roasted Corn Kernels

ALMENDRAS DE VALENCIA £3.00

Salted Almonds from Valencia

BANDERILLAS £3.00

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Fresh, Cured Anchovy Fillets

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Gordal Olives/ Home Marinated

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JAMÓN IBÉRICO DE BELLOTA £20.00

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

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PRESA £12.00

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DESDE LA MAR / FROM THE SEA

CHIPIRONES FRITOS £6.50

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

FYI: Our Alioli is made with milk, so, please just ask for yours to be served without this!

TRUCHA CURADO CON SOBORTE DE AGUACATE £8.50

Rainbow Trout. Cured with Tequila, Sweet Paprika & Chilli and Served with an Avocado Sorbet

CARPACCIO DE PULPO £8.50

Carpaccio of Slow Cooked Octopus. Adorned with a Duo of Sources; Homemade Basil Infused Olive Oil & Red Pepper Jam

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(4) Large, Fresh Water Prawns/ Homemade Garlic & Herb Infused Olive Oil Char- Grilled in Their Shells

RECOMENDAMOS / OUR RECOMMENDATIONS

CEVICHE £9.95

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 £4.95
Aubergine Crisps. Drizzled with Honey

ENSALADA DE REMOLACHA CON QUESO FETA £5.95
Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa

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

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

COUSCOUS MEDITERRANEO £6.50
Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty Citrus Fruit & Mojo Verde
(A Coriander Enriched Salsa from the Canary Islands)

ESPÁRRAGOS Y CEBOLLETAS £6.95
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 / EXTRAS

PATATAS BRAVAS £3.50
Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

PATATAS A LO POBRE £3.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

PARA ALGO DULCE / 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 Tata & Lyle's Golden Syrup if you'd prefer- please just say!



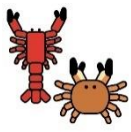

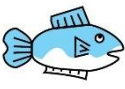
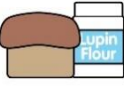








HELADO £4.50
Swedish Glace Vanilla Ice Cream. Served in a Gluten Free Waffle Cone Adorned with a Salsa de Patxran
(A Sauce Made from Strawberries Macerated in Patxaran) & Topped with Candied Walnuts

CAFE / COFFEES



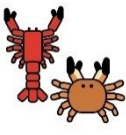
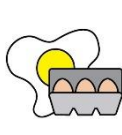
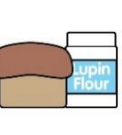



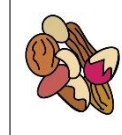

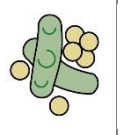
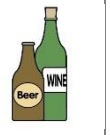
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We always have Soya, Coconut, Almond & Oat Milks in the restaurant, so, we can make any Coffee that you might like with one of these, please just ask for your favourite!



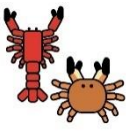
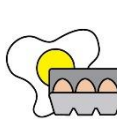
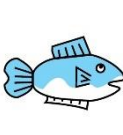
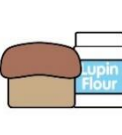







TAPA: DISHES AND THEIR ALLERGEN CONTENT

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|--------------------------|---|---|---|---|---|--|---|---|---|---|---|---|---|---|
| | Celery | Cereals containing gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Mollusc | Mustard | Nuts | Peanuts | Sesame seeds | Soya | Sulphur Dioxide |
| Boquerones (1) | | | | | ✓ | | | | | | | | | |
| Almendras (2) | | | | | | | | | | ✓ | ✓ | | | |
| Aceitunas (3) | | | | | | | | | | | | | | |
| Pan Solo (4) | | ✓ | | | | | | | | | | | | |
| Olive Oil (5) | | | | | | | | | | | | | | |
| Pesto Manchego (6) | | | | ✓ | | | ✓ | | | ✓ | ✓ | | | |
| Houmous de Remolacha (7) | | | | | | | | | | | | ✓ | | |
| Anchoas (8) | | | | | ✓ | | | | | | | | | |
| Habas Fritos (9) | | ✓ | | | | ✓ | | | | ✓ | ✓ | ✓ | | ✓ |
| Kikones (10) | | ✓ | | | | ✓ | | | | ✓ | ✓ | ✓ | | ✓ |



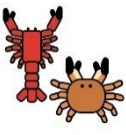
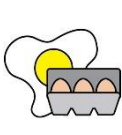
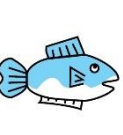
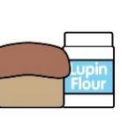




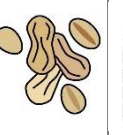

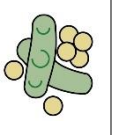

TAPA: DISHES AND THEIR ALLERGEN CONTENT



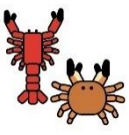
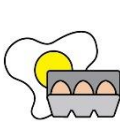
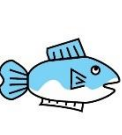


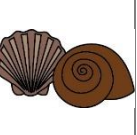






| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|----------------------------------|---|---|---|---|---|--|---|---|---|---|---|---|---|---|
| | Celery | Cereals containing gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Mollusc | Mustard | Nuts | Peanuts | Sesame seeds | Soya | Sulphur Dioxide |
| Guindillas (11) | | | | | | | | | | | | | | ✓ |
| Banderillas (12) | | | | | | | | | | | | | | ✓ |
| Embutidos de la Casa (13) | | | | ✓ | | | ✓ | | | | | | | |
| Jamon Iberico de Recebo (14) | | | | | | | | | | | | | | |
| Jamon Iberico de Bellota (15) | | | | | | | | | | | | | | |
| Embutidos Ibericos (16) | | | | ✓ | | | ✓ | | | | | | | |
| Chorizo (17) | | | | | | | | | | | | | | |
| Carrilladas (18) | | | | | | | | | | | | | | ✓ |
| Croquetas de Pollo (19) | | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ | | | | | | ✓ |
| Morcilla de Burgos (20) | | | | ✓ | | | | | | | | | | |

TAPA: DISHES AND THEIR ALLERGEN CONTENT

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|-------------------------------|---|---|---|---|---|--|---|---|---|---|---|---|---|---|
| | Celery | Cereals containing gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Mollusc | Mustard | Nuts | Peanuts | Sesame seeds | Soya | Sulphur Dioxide |
| Presá (21) | | | | ✓ | | | | | | | | | | |
| Secreto (22) | | | | | | | | | | ✓ | ✓ | | | ✓ |
| Trucha (23) | | | | | ✓ | | | | | | | | | |
| Puntillitas (24) | | ✓ | | | | | ✓ | ✓ | | | | | | |
| Gambas (25) | | | ✓ | | | | | | | | | | | |
| Pulpo (26) | | | | | | | | ✓ | | | | | | |
| Croquetas de Arroz Negro (27) | | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ | | | | | | ✓ |
| Ceviche (28) | | | | | ✓ | | | | | | | | | |
| Trucha (29) | | | | | | | | | | | | | | |
| Berenjenas con Miel (30) | | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ | | | | | | ✓ |

TAPA: DISHES AND THEIR ALLERGEN CONTENT

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|----------------------------------|---|---|---|---|---|--|---|---|---|---|---|---|---|---|
| | Celery | Cereals containing gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Mollusc | Mustard | Nuts | Peanuts | Sesame seeds | Soya | Sulphur Dioxide |
| Ensalada de Remolacha (31) | | | | | | | ✓ | | | ✓ | ✓ | | | ✓ |
| Couscous Mediterranean (32) | | ✓ | | | | | | | | | | | | ✓ |
| Pimientos de Padron (33) | | | | | | | | | | | | | | |
| Brulee de Queso de Cabra (34) | | | | | | | ✓ | | | ✓ | ✓ | | | |
| Parrillada de Esparragos (35) | | | | | | | | | | ✓ | ✓ | | | |
| Patatas Bravas (36) | | | | | | | | | | | | | | |
| Patatas Alioli (37) | | | | | | | ✓ | | | | | | | |
| Patatas a lo Pobre (38) | | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ | | | | | | ✓ |
| Croquetas de Champinones (39) | | ✓ | ✓ | ✓ | ✓ | | ✓ | ✓ | | | | | | ✓ |

| DISHES |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|----------------------------|--|--|--|--|--|---|--|--|--|--|--|--|--|--|
| | Celery | Cereals containing gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Mollusc | Mustard | Nuts | Peanuts | Sesame seeds | Soya | Sulphur Dioxide |
| Cucurucho de Helado (40) | | | | ✓ | | | ✓ | | | | | | | ✓ |
| Tabla de Quesos (41) | | ✓ | | ✓ | | | ✓ | | | | | | | |
| Churros con Chocolate (42) | | ✓ | | | | | | | | | | | | |
| Helado Vegan (43) | | | | | | | | | | | | | ✓ | |

In our Allergen Index below, for your reference, we have outlined the constituent parts of all our dishes and exactly where individual allergens are present in those dishes.

** Please note that whilst every effort is taken to prevent cross contamination of allergens across dishes, due to the diversity of ingredients used in our kitchen, we can not guarantee that all dishes are entirely allergen free and trace amount can still remain

**

** Please note that although Peanuts are not used in our kitchen, any dishes containing nuts could also contain traces of peanuts **

Tapa: Allergen Index

- (1). Boquerones: Fish present in Anchovies.
- (2). Almendras: Nuts present in Almonds
- (3). Aceitunas: No allergens are used as ingredients
- (4). Pan Solo: Gluten Present in Bread
- (5). Olive Oil: No allergens are used as ingredients
- (6). Pesto con Manchego: Nuts present in Pesto. Eggs and Milk present in Manchego Cheese
- (7). Houmous de Remolacha: Sesame seeds are present in Houmous
- (8). Anchoas: Fish present in Anchovies.
- (9). Habas Fritos: Gluten, Lupin, Nuts, Sesame Seeds & Sulphur Dioxide present in Trace Amounts
- (10). Kikones: Gluten, Lupin, Nuts, Sesame Seeds & Sulphur Dioxide present in Trace Amounts
- (11). Guindillas: Sulphur Dioxide present in Brine
- (12). Banderillas: Sulphur Dioxide present in Brine
- (13). Embutidos: Eggs and Milk present in Manchego Cheese
- (14). Jamon Iberico de Recebo: No allergens are used as ingredients
- (15). Jamon Iberico de Bellota: No allergens are used as ingredients
- (16). Embutidos Ibericos: Eggs and Milk present in Manchego Cheese
- (17). Chorizo: No allergens are used as ingredients
- (18). Carrilladas: Sulphur Dioxide present in Sauce (Red Wine)
- (19). Croquetas de Pollo: Gluten, Egg, & Milk present in Croquette. Sulphur Dioxide, Crustacean, Fish & Mollusc present in Trace Amounts.
- (20). Morcilla: Egg present in Egg.
- (21). Presa: Eggs present in Mushroom Alioli
- (22). Secreto: Nuts & Sulphur Dioxide present in Romesco Sauce
- (23). Trucha: Fish present in Trout
- (24). Puntillitas: Gluten & Molluscs present in Squid. Milk present in Alioli.
- (26). Gambas: Crustaceans present in Prawns.
- (27). Pulpo: Mollusc present in Octopus.

- (28). Croquetas de Arroz Negro: Gluten, Egg, Molluscs, Fish, Crustaceon & Milk present in Croquette. Sulphur Dioxide present in Trace Amounts.
- (29). Ceviche: Fish present in Ceviche
- (30). Berenjenas con Miel: Gluten & Sulphur Dioxide present in Aubergines. Eggs, Milk, Crustacean, Sulphur Dioxide & Mollusc present in Trace Amounts
- (31). Ensalada de Remolacha: Nuts present in Walnuts. Milk present in Feta. Sulphur Dioxide present in Beetroot.
- (32). Couscous Mediterranean: Gluten & Sulphur Dioxide present in Couscous
- (33). Pimientos de Padron: No allergens are used as ingredients
- (34). Brulee de Queson de Cabra: Milk present in Cheese. Nuts present in Pistacchio
- (35). Parrillada de Esparragos: Nuts present in Romesco Sauce
- (36). Patatas Bravas: No allergens are used as ingredients
- (37). Patatas Alioli: Milk present in Alioli
- (38). Patatas a lo Pobre: Sulphur Dioxide present in Patatas (White Wine). Mollusc, Gluten, Milk, Egg, Fish & Crustacean present in Trace Amounts
- (39). Croquetas de Champinones: Gluten, Milk & Egg present in Croquettes. Mollusc, Sulphur Dioxide, Fish & Crustacean present in Trace Amounts
- (40). Cucurucho de Helado: Eggs, Sulphur Dioxide & Milk present in Ice Cream
- (41). Tabla de Quesos: Milk & Egg Present in Cheese. Gluten Present in Oatcakes.
- (42). Churros con Chocolate: Gluten present in Churros.
- (43). Helado Vegan: Soya present in Ice Cream