



**TAPAS PARA TODOS**

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## 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

### EMBUTIDOS

A Sharing Platter of Spanish Cured Meats & Cheese.  
With; Jamón Serrano Gran Reserva, Chorizo & Salchichon Ibérico 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

**£30 POR PERSONA**

\*Please be aware that everyone in your party must  
dine from this menu and that some dishes have a small supplementary  
charge attached to them\*

## **DESDE LA DEHESA / FROM THE MEADOW**

### **CROQUETAS DE POLLO ASADO**

- (3) Lemon & Thyme Roasted Chicken Croquettes. Served with a Black Garlic Alioli & Adorned with Jamón Salt

### **MORCILLA DE BURGOS**

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

### **CHORIZO**

Char Grilled Chorizo, Dressed With Ají  
(A Piquant Roasted Yellow Pepper Sauce)

### **PERRITO CALIENTE CON CHISTORRA**

Spanish Hot Dog. Yep, you read that right! We wanted to create a really fun dish utilising an incredible Chorizo from the Basque Country called Chistorra. So We're Griddling it & Serving It in a Soft Finger Roll, Topped with Caramelised Onions and a Dijon Mustard & Honey Alioli

### **CARRILLADAS IBÉRICAS**

Iberian Black Pig Cheeks. Slow Cooked in an Unctuous Brandy & Red Wine Sauce

### **SECRETO**

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 (An Absurdly Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

**\*PLUS A SMALL SUPPLEMENTARY CHARGE OF £2.00\***

### **PRESA**

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

**\*PLUS A SMALL SUPPLEMENTARY CHARGE OF £5.00\***

## **DESDE LA MAR / FROM THE SEA**

### **CROQUETAS DE ARROZ NEGRO**

- (3) Squid Ink Croquettes, Enriched with Rice & Served on a Homemade Garlic Salsa

### **PUNTILLITAS**

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

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

## **DESDE LA MAR / FROM THE SEA**

### **EMPANADA DE ATUN**

Tuna. An Open Tartlet of Tuna Tartare, Bound with Toasted Sesame Seeds, Guindilla Peppers & Red Onion  
Our twist on the tapas classic of Empanda de Atun

### **CARPACCIO DE PULPO**

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**

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

**\*PLUS A SMALL SUPPLEMENTARY CHARGE OF £2.00\***

### **CEVICHE**

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

**\*PLUS A SMALL SUPPLEMENTARY CHARGE OF £2.00\***

## **DESDE EL CAMPO / FROM THE LAND**

### **CROQUETAS DE CHAMPIÑONES**

(3) Mushroom Croquettes. Topped with Shavings of Semi-Cured Manchego Cheese & Drizzled with Truffle Oil

### **ENSALADA DE REMOLACHA CON QUESO FETA**

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

### **COUSCOUS MEDITERRANEO**

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

(A Coriander Enriched Salsa from the Canary Islands)

### **BRÚLÉE DE QUESO DE CABRA**

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

### **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)