

Catalan tomato bread 7
Charred bread, aioli 6.5
Jamón iberico, Castro y Gonzalez 25g|50g 14|28
El Capricho ox chorizo 12.5
Gordal olives 6
Boquerones de Nardin, parsley, lemon 10.5
Two & one EV olive oils & sourdough 9
Pregnant bread 9
Catalan almonds 5



Croquetas 8.5 (4 pieces)
Padron peppers 9.5
Tortilla 9.5
Patatas fritas, confit garlic, lemon aioli 11.5
Spanish tomatoes, cabernet vinegar, Nuñez de prado olive oil 10.5
English gems, pickled shallot, lilliput capers 10 w/ smoked anchovies 14
Gambas al ajillo 17.5
Whipped Manchego, Navarra chickpeas, breakfast radish 13.5
Albondigas, confit tomato, Navarra judi3n beans, crispy shallot 15
Charred tenderstem broccoli, anchovy emulsion, confit chilli polonaise 14
BBQ Cornish monkfish tail, saffron rouille, pickled violet artichoke 23
'Huevos a la flamenca', piquillo pepper, almond migas, crispy kale 12.5
Chorizo picante 10
Moorish chicken brochette, piquillo pepper, tahini, pistachio picada 14
Pulpo Gallego 24

Cooked over FIRE a selection of rare breed steaks, shellfish, crustacea & other treats. Constantly evolving (see blackboard or enquire with our team for prices) ♥

3 Spanish artisan cheeses, The Street Bakery sourdough 15
Sorbet / Ice-cream 7.5
Churros con chocolate 10.5
Hazelnut parfait, salted dark chocolate & praline, caramel sauce 10.5
Lemon & polenta cake, lemon curd, cr3me fra4che 10.5
Chocolate mousse, PX sherry, chocolate cookie 10.5

Pulpo Negro is #serviceincluded

Please inform a member of the team if you have any allergies or dietary requirements. All food is prepared in house and may contain trace ingredients

After the most recent price rises, speaking with many customers, staff & other establishments we have decided to go #serviceincluded

Service charge is misunderstood by customers and the TRONC system used to manage its distribution underpins a way of paying staff that we do not support and believe is outdated. For us, skilled staff should be guaranteed fair wages.

The cost of the service charge has now been absorbed into the menu prices. What you see is what you pay.

We believe it is clearer for customers. And better for staff.

Paying staff through TRONC in too many other restaurants means paying to a certain level and then using service to top up. For many staff it can be from the minimum wage. We think our Industry is better than this.

It also means that our staff wages are consistent every month. We don't believe that the wages of our staff should be subject to the season or the vagaries of how full the restaurant is.

We believe hospitality is a great career and that means paying our staff more fairly. Going #serviceincluded is, for us, the first step to a better way of doing business

We believe that hospitality is a career, and that the pressures of the current financial climate mean that by choosing to go #serviceincluded we are able to offer our employees a consistent, fair wage that is not subject to the season or the variables of how full the restaurant is. What this new system does allow us, is to design and navigate a staff welfare programme fuelled with training, staff trips and leadership development in the industry; a chance to showcase the hospitality sector as a profession and to nurture talent.