

Catalan tomato bread 6
Charred bread, aioli 5
Castro y Gonzalez Jamón Iberico 25g|50g 12|24
Gordal olives 5
Boquerones de Nardin, parsley, lemon 9
Two & one EV olive oils & sourdough 8
Pregnant bread 6
Iberico salchichón de bellota 8
Catalan almonds 4



Croquetas 7 (4 pieces)
Padron peppers 8
Tortilla 8
Patatas fritas, aioli, lemon, oregano 8
Spanish tomatoes, cabernet vinegar, olive oil 8
Carabinero gamba, sal de Ibiza (per piece - market price on blackboard)
English gems, lemon, breakfast radish 7 w anchovies 10
Gambas al ajillo 15
Marinated, salt-baked beetroots, mojo verde 8
Navarra judion beans, barbastro tomato sauce, organic olive oil 9
Large Scottish langoustines, sobrasada negra, oloroso butter 35
Escalivada, sourdough crostinis 10
White Navarra asparagus, gourmand vinaigrette, hazelnuts 12
BBQ seabass on the bone, smoked harissa, preserved lemon 17
Cornish hake, salsa roja, Mallorcan paprika, empeltre olives 14
Chorizo picante 8
Corn fed chicken thighs, Navarra chickpeas, dukkah 12
Galician octopus adobado 20

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 12
Sorbet / Ice-cream 6
Churros con chocolate 8
Tarta de whiskey 9
Chocolate mousse, PX sherry, chocolate cookie 9
Torrija, orange, crème anglaise 8

A discretionary 12.5% service charge will be added to your bill