

Catalan tomato bread 5  
Charred bread, aioli 4.5  
Castro y Gonzalez Jamon Iberico 25g|50g 12|24  
Gordal olives 4  
Boquerones de Nardin, parsley, lemon 9  
Pregnant bread 6  
Wild boar salchichon 7.5  
Catalan almonds 4



**PULPO**  
t a p a s b a r  
**NEGRO**

Croquetas 7 (4 pieces)  
Green salad, moscatel, lemon 6  
Padron peppers 6  
Tortilla 8  
Patatas Bravas 7  
Heritage tomato salad, tarragon vinaigrette 7  
Carabinero gamba, sal de Ibiza (per piece - market price on blackboard)  
Gambas al ajillo 14  
Smoked Alejandro chorizo, braised Pardina lentils 11  
Spiced cauliflower, golden raisins, pine nuts 8.5  
Charred tenderstem broccoli, polonaise, villarejo emulsion 9  
Baked hand dived Orkney scallops, Montpellier butter 15  
Cornish mackerel, mojo verde 9  
Pintxos morunos 12  
Crispy chicken wings, east india sherry, almond & pork crackling 9  
Rotisserie chicken fideus, confit garlic, hazelnut migas 22  
Chorizo picante 8  
BBQ Galician octopus, smoked paprika, Arbequina olive oil 20  
White park rump / English pure bred Wagyu rump (12 per 100g, weights & prices on our black board)

3 Spanish artisan cheeses, The Street Bakery sourdough 12  
Sorbet / Ice-cream 6  
Churros con chocolate 7  
Crema Catalana 7  
Vanilla panna cotta, English blackberries, toasted almonds 7.5  
Chocolate mousse, PX sherry, chocolate cookie 8

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