

PARA EMPEZAR

To Start

Aceitunas *	2.25
Manzanilla olives, lemon zest, thyme, rosemary	
Almendras *	3.00
Roasted Marcona almonds	
Pan de pueblo *	2.75
Sourdough bread, olive oil	
Pan con tomate	3.25
Coca bread, garlic, tomato, olive oil	
Boquerones	3.75
Pickled anchovy, garlic & olive oil	
Alegrías *	3.75
Spicy peppers, garlic, olive oil, 'chapata' bread	
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TAPAS VEGETARIANAS

Veggies & Sides

Tortilla de patata *	3.25
Potato omelette	
Patatas bravas *	4.25
Potatoes with brava sauce & alioli	
Mahón frito *	4.75
Mallorca cow cheese fritters, tomato jam	
Espárragos *	5.50
Grilled asparagus, romesco	
Girgolas *	5.25
Oyster mushroom, garlic, olive oil	
Pimientos de Padrón *	4.75
Sautéed little green peppers	
Cogollos	4.75
Little gem, radish, idiazabal cheese dressing	
Txigorki	3.75
Baked bread, sun-dried tomato, goat cheese, red pepper	
Huevo con calabaza (for sharing)	7.75
Roasted butternut squash, sautéed potato, egg, sage, truffle butter	
+ chorizo / jamón serrano / manchego	1.50

UN POCO DE TODO

Platters

Mixto	18.00
Aceitunas	
Chorizo	
Chipirones	
Croquetas de jamón	
Girgolas	
Pimientos de Padrón	
Vegetariano	18.00
Aceitunas	
Mahón frito	
Tortilla	
Txigorki	
Espárragos	
Patatas bravas	
Embutidos Y Quesos	22.00
Jamón ibérico de cebo	
Jamón serrano	
Cecina	
Salchichón ibérico	
Chorizo ibérico	
Fuet	
Lomo curado	
Ibores	
Arzúa Ulloa	
Manchego	

CHARCUTERÍA

Cured Meats

Embutidos	4.25
Fuet, salchichón, chorizo & lomo	
Cecina (León 21 months) *	5.25
Cured beef, Valdeón cheese, truffle oil	
Jamón serrano (Aragón 16 month)	4.75
Cured ham	
Jamón ibérico cebo (Guijuelo 24 months) *	6.25
Grain-fed iberico black pigs	
Jamón pata negra (D.O Guijuelo 36 months)	12.50
Hand-carved acorn-fed iberico ham	

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AUTOPISTA
Choose any
of these items
if you're in
a hurry

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TAPAS CON CARNE

Meat

Croquetas de jamón 4.50
Serrano ham croquettes

Chorizo * 5.00
50p donation to Action Against Hunger
Riojan chorizo, roasted piquillo peppers

Morcilla con alegrías 4.50
Pan-fried black pudding, spicy alegría peppers

Alubias con pato 5.75
Butter bean stew, roasted duck, butifarra

Pínchito de pollo * 4.75
Chicken skewer, romesco sauce

Cochinillo 12.50
Suckling pig, morcilla, apple purée, vanilla juice

Whole Suckling Pig (48 hour notice required) 160

TAPAS DE PESCADO

Fish

Empanadilla 4.75
Albacore tuna parcels with tomato & red peppers

Vieira 4.50
Hand-dived scallop, chorizo, broad beans

Chipirones * 5.50
Baby squid, alioli, lemon

Mújol 7.25
Grey mullet, fennel & cherry tomato salsa

Arroz negro 4.25
Black rice, cuttlefish, squid ink, alioli

Gambas al ajillo * 8.25
Tiger prawns, chilli, garlic, olive oil, white wine

Rape con jamón 9.25
Monkfish, serrano ham, Tío Pepe sauce, olive oil mash

Optional 12.5% service on restaurant bills, 10% on bar party bookings - split equally between staff

Provenance. We only buy sustainable, seasonal produce & insist on the highest possible animal welfare.
All our fresh meat & eggs are free-range, all our fish from sustainable sources, most caught off the coast of the British Isles.

TAPAS DEL ASADOR

Charcoal Grill

Cordero 9.75
125gr lamb rump, pea purée, baby onions

Presa ibérica 12.50
125gr iberico black pig shoulder, jerusalem artichoke

Entrecote de buey (Basque Country | 28 days) 13.50
175gr sirloin steak, water cress

Solomillo (Basque Country | 14 days) 14.75
150gr fillet steak, Cabrales sauce, roasted vegetables

Mixed grill (for sharing) 45
Entrecote, presa, chorizo, morcilla, pollo

Chuletón con hueso (Basque Country | 35 days) 49.50
750gr rib-eye steak on the bone

QUESOS

Cheese

Valdeón (León | 2 months) * 4.25
Blue cow & goat cheese, Moscatel grapes

Arzúa Ulloa (Galicia | 6 weeks) * 4.25
Soft cows' cheese, fig & almond cake

Ibores (Extremadura | 2 months) * 4.25
Creamy goats' cheese, plum jelly

Idiazábal (Basque Country | 4 months) 4.25
Smoked ewes' cheese, walnuts

Manchego (La Mancha | 7 months) * 4.25
Nutty ewes' cheese, quince jelly

Tabla de quesos (Selection of above) * 5.00/9.75

TAPAS DULCES

Desserts

Crema Catalana, Crema de Limón,
Tarta Santiago, Chocolate Pot,
Helados con PX

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