



APERITIVOS ~ APERITIF

- Cocktail of the month 17
Served with homemade pintxos
- Gonzales Byass Tio Pepe Fino 10
Jerez, Spain
- Aperol Spritz. 12
- Drambuie on ice. 12
- Pimm's & soda 14
- Espresso Martini 19.5
- Citrus Time 16.5



TO START

- Jalapeños w Spanish negroni^{nf} 21
- Olives w Valformosa Brut Reserva Cava^{df, gf, nf, v} 17
- Spiced mixed nuts w Rosebud^{df, gf, v} . 23
- Almonds w Gran Castillo Rocio Brut Rosé Cava^{df, gf, v} 19
- Boquerones w La Gitana Manzanilla^{df, gf, nf} 17
- Small paprika fries w Livin' Lavida Lager^{df, gf, nf, v, +} 19

ask us for other recommendations...



COVID tracer QR code



ANTIPASTO

- Olives w citrus & chilli^{df, gf, nf, v} 7
- Spiced mixed nuts^{df, gf, v} 7
- Almonds & La Chinata paprika^{df, gf, v} 7
- Boquerones ~ white anchovies (six)^{df, gf, nf} 7
- Bread & dips^{df, nf, v, +} 15
- Chicken liver pâté, chutney & brioche^{gf, nf, +} 16
- Plate of vegetable antipasto^{df, gf, nf, v} served with bread. 30



CLASSIC TAPAS



- Jalapeños ~ crumbed & filled w manchego (two)^{nf} 4
extra jalapeño +2
- Pork skin crackling & romesco^{df, gf} 7.5
- Croqueta ~ prosciutto cotto & artichoke w watercress mayo^{nf} 5
- Slab cut Spanish omelette ~ tortilla ~ free range egg, potato & spring onion^{df, gf, nf} 10
- Goats' cheese & honey (five puffs)^{nf} 14.5
- Empanada ~ chicken & chorizo, w lemon cream^{nf} 5
- Albóndigas ~ vension meatballs w feta fondue & beetroot jam (five)^{nf} 16.5
extra albóndiga +2.5
- Porthos sardines served w olive salsa, baguette and sourdough bread 18
~ Sardines in tomato sauce
~ Sardines in hot tomato sauce
~ Sardines in olive oil
- Gluten free bread^{df, gf, nf, v} +1.5

PLEASE ADVISE US OF ANY TIME CONSTRAINTS OR DIETARY REQUIREMENTS. WHILE UTMOST CARE IS TAKEN, WE CANNOT GUARANTEE DISHES WILL BE 100% ALLERGEN FREE
DAIRY FREE^{DF} GLUTEN FREE^{GF} NUT FREE^{NF} VEGAN^V
POSSIBLE WITH CHANGES⁺.
A SURCHARGE OF 2% MAY APPLY TO CREDIT CARD PAYMENTS.



MAIN ~ PLATOS



- Pork & herb sausage w fennel remoulade (two)^{gf, df, nf} 25
extra sausage +6
- Crispy style pork belly w pork jus^{gf, nf} 25
- Gambas ~ prawns w chilli & garlic & bread for the sauce (six)^{df, gf, nf} 17.5
- Fish ~ fresh catch, daily preparation poa



GUARNICIÓN ~ SIDES

- Paprika & salt dusted fries w alioli^{df, gf, nf, v, +}
~ smaller 8
~ larger 12
- Patatas bravas ~ hand cut, deep fried Agria potatoes, w a spicy tomato sauce, alioli^{df, gf, nf, v, +} 8
- Grilled corn off the cob w chorizo^{gf, nf} 12
- Grilled broccoli w ajo blanco chilli oil & almonds^{df, gf, v} 13
- Mesclun salad w pears & manchego^{gf, nf, v} 10

CHEF ~ PAULA GUZMAN
OUR MENU IS FULL OF DISHES DESIGNED TO BE SHARED.
PLATES ARE SERVED AS THEY ARE PREPARED.
WE SUGGEST TWO OR THREE DISHES PER PERSON.
DESIGNER - AGI ZIELINSKI

QUESO & CHARCUTERIA CHEESE & DELI

BUILD YOUR OWN CHARCUTERIE & CHEESE BOARD (minimum 2)



- ~ Manchego ~ hard, sheep
- ~ Rulo de cabra ~ soft, goat
- ~ Gorgonzola *piccante* ~ blue, cow
with bread^{gf, nf} (30g) 9.5
- ~ Jamón serrano
- ~ Chorizo gran reserva
- ~ Sopressa
- ~ Felino Salami
with bread^{df, gf, nf} (40g). 9.5

POSTRES ~ DESSERT

- Tiramisu^{nf} 13
- Crema Catalana ~ Elderflower infused "Crème brûlée". 13
- Chocolate Ganache Tart^{nf} 13.5
- Avida's affogato ~ espresso, Licor 43 & ice cream 17



SHERRY & DIGESTIF

- Lustau Los Arcos Amontillado 11
Jerez, Spain
 - Taylors *Fine Tawny*. 9.5
Portugal
 - Hildago Wellington *Palo Cortado* VOS 20 Yrs 17
Jerez, Spain
 - Delagado Zuleta *Monteagudo* Oloroso 12
Andalucia, Spain
 - Le Calvados Pays d'Auge VSOP. . . 25
Calvados, France
75mL
- ask for our full list of cognac, whiskey & etc