



Monday 12 July, 2010

Aperitivo

Alcaparrones. Big caperberries	2.50
Gordal olives with orange and marjoram	3.25
Hot pickled chillies	1.90
Kikones. Corn kernels	1.00
Largueta almonds	3.10
Peach Gazpacho	5.00
Spicy toasted Broad Beans	1.00

Acorn Fed Ibérico Charcuterie

Acorn fed ibérico charcuterie selection: shoulder, salchichón, loin and chorizo with bread and olive oil	21.50
Dehesa de Extremadura loin señorío de Montanera	11.00
Gran Reserva Joselito ham, hand carved	22.00
Joselito Chorizo Ibérico	5.00

Spanish Omelettes

Potato omelette	4.50
Potato, chorizo & pepper omelette with allioli	4.65

Regional Charcuterie

Regional charcuterie selection: Teruel ham, loin, chorizo and salchichón with bread and olive oil	11.75
Salchichón de Vic – traditional Catalan recipe	5.00

Fine Cured Fish

Selection of fine cured fish: sardines, tuna loin, smoked mackerel and cured anchovies	12.25
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Speciality Cheeses

Garrotxa goats' cheese	6.50
Grazalema sheep's cheese	7.50
Maó afinador cows' cheese	6.50
Picos de Europa blue cheese	6.75
Selection of regional Spanish cheeses with toast	13.75

Tapa Plates



Galician style octopus	9.00
"Empedrado" Salt cod and beans salad	7.50
Beetroot salad with picos de europa blue cheese and Walnut vinaigrette	6.65
Catalan spinach with pine nuts and raisins	5.65
Crispy whitebait	5.50
Cured beef with cherries and soft tietar vinaigrette	6.95
Deep fried Monte Enebro goats' cheese with orange blossom honey	6.95
Fried potatoes with Brava sauce or all-i-oli sauce	3.65
Grilled León chorizo with piquillo pepper on country toast	6.25
Ham & chicken croquettes	6.50
Herb salad with moscatel vinaigrette	3.50
Iberian pork tenderloin with Oloroso sherry and baked apple	9.95
Lamb cutlets with salsa verde and new potatoes	8.95
Oven fillet of sea bass with patatas a lo pobre, pistachio and ham	8.95
Padrón peppers	5.25
Pan fried scallops with fresh chilli, crispy ham and jerusalem artichokes	9.00
Pan-fried rare fillet steak, caramelized onion and Torta de Barros cheese on toast	12.50
Pork, beef and ham meatballs a la jardinera	6.00
Prawns cooked with garlic, chilli and olive oil	7.95
Roasted Butternut with rosemary and garlic	5.00
Salmorejo dressed with serrano and egg	4.00
Sauteed chicken livers with manzanilla and capers	6.50
Sauteed squid with vegetables vinaigrette	6.95
Tempura of seasonal vegetables with honey	4.00
Warm Torta del Cañarejal cheese served with potato and salted bread sticks (Half portion available)	18.00
White anxovies with tomato on toast	7.25

Breads and Puddings

Cheese cake	4.50
Chocolate Mousse	5.00
Country bread	1.60
Country toast with allioli	2.80
Country toast with extra virgin olive oil	2.80
Country toast with tomato	2.80
Crema catalana with pineapple	4.50
Figs with Manchego cheese ice cream	4.25
Ice cream or sorbet	3.50
Spanish Rice pudding	4.25
Tarta de Santiago	3.50