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We've got an exciting line-up of events across all of our restaurants, held in partnership with our suppliers from Andalucía. See our website and social media channels or ask your waiter for more details.

Join us in November to celebrate International Sherry Week.

We are very proud to have been supported by the Government of Andalucía, Extenda, González Byass and Juan Pedro Domecq, as we celebrate the region of Andalucía across all of our restaurants this September and October.



*Action Against Hunger ensures everyone can access clean water, food, training and healthcare and enable entire communities to be free from hunger.



in partnership with the Government of Andalucía



"Andalucía is a region with unique character and soul, that has retained the best from each cultural heritage: tradition, art, gastronomy and lifestyle. Our smiles have always been our best attribute; we present them every day with a glass of Fino. The streets smell of incense and taste of salmorejo and fried fish.

With every sunrise, corners are filled with peddlers, providing us with fresh fish straight from the Atlantic ocean and Mediterranean sea. The same fish that our passionate grandmothers have always marinated for us. '¡Aquí no se tira ná!' (nothing goes to waste), a phrase representing the humble and modest people of the region, who always have the courage to see the good side of the coin and dance flamenco to celebrate life.

Andalucía will touch your heart, let it conquer you and enjoy!"

María Sánchez – HR & Recruitment Manager

Andalucía is the home of flamenco and the feria. The landscape is contrasting, featuring mountains, desert plains and sandy beaches bathed in over 300 days of sunshine every year. Andalusian cuisine is simple, inspired by local and fresh produce, reflected in our selection of specials below.

APPETISERS

Olavidia 8

Soft, creamy and distinctive. Artisanal goats' cheese from Quesos y Besos, in Jaén. Won 1st prize for the Best Spanish Cheese at the Spanish Gourmet Cheese Awards.

Presas Ibéricas 9

Juan Pedro Domecq's presa is a delicate cut near the pigs' shoulder and loin. It's a marbled red meat, tender and with deep aromas, a delicacy among meat lovers.


Boquerones 6

These fresh anchovies from Herpac, in Cádiz, are marinated in a mixture of wine vinegar and oil, hence their white coloured meat. This is a very popular starter in the Andalucía region.

THE STARS OF ANDALUCÍA




We're delighted to bring you guest dishes from three well-known Andalusian chefs, who along with our own Nacho Manzano, hold a total of ten Michelin stars

Salmorejo 8.5

by *Paco Morales*  *Noor, Córdoba*

Similar to gazpacho, salmorejo is a traditional Cordoban chilled dish made with tomatoes, bread and olive oil. Ours is topped with goats' cheese snow, ras el hanout and finished with a special edition olive oil from Castillo de Canena.

Sardinas marinadas 9

by *Ángel León*    *La Taberna del Chef del Mar, Cádiz*

Our marinated sardines are served with charred aubergine purée and pine oil, accompanied by regañás, a type of Andalusian crusty flat bread from Sevilla.

Camarones, huevo, pimientos aliñados 10

by *Dani García*    *Dani García Restaurants Group, Málaga*

This dish, typically found in Málaga, features fried shrimps from Sanlúcar de Barrameda in Cádiz, served alongside roasted peppers and a crispy fried egg.

Rabo de toro 16

by our *Executive Chef Nacho Manzano*   + 

Nacho's take on the traditional recipe from Córdoba. Our rich oxtail stew is served with a creamy potato purée and topped with baby carrots.

*£1 from the sale of each of these dishes goes to the charity, Action Against Hunger.

APERITIF

Harlegín, gin cocktail (glass) 10

Fresh and lightly spiced cocktail made with Puerto de Indias gin from Andalucía with vodka, basil-infused tomato juice, strawberry & lime. Created by our team at Ibérica Farringdon, this cocktail is inspired by the cubist forms of the most renowned Andalusian artist, Pablo Picasso, and his fascination for harlequins.

OUR SPECIAL SHERRY WINES

Tío Pepe en Rama Fino (75ml glass) 5 (375ml bottle) 24

from *González Byass, Jerez*

Seasonal Fino, selected from 67 casks. Bone-dry & sharp, with a creamy, salty finish.

Leonor Palo Cortado (75ml glass) 6 (750ml bottle) 47

from *González Byass, Jerez*

Matured for 12 years. Dry, aromatic and complex, with toasted notes of dried fruit & bitter orange.

WINES FROM THE REGION

WHITE

Cloe Chardonnay (glass) 10 (porrón) 23 (bottle) 44

from *Bodega Doña Felisa, Sierra de Málaga (2017)*

Fresh, tropical fruit & hazelnut.

Zacatín Moscatel de Alejandría (glass) 10.5 (porrón) 24 (bottle) 46

from *Bodegas Fontedei, Granada (2017)*

Dry, citrus & floral.

Mountain Moscatel de Alejandría (glass) 11 (porrón) 25 (bottle) 49

from *Compañía de Vinos Telmo Rodríguez, Sierra de Málaga (2014)*

Aromatic, peach & bayleaf.

RED

Barbazul Syrah, Merlot & Tintilla de Rota (glass) 10.5 (porrón) 24 (bottle) 46



from *Huerta de Albalá, Cádiz (2017)*

Complex, black cherry & balsamic.

Señorío Nevada Bronze Cabernet Sauvignon & Gamacha (glass) 11.5 (porrón) 27 (bottle) 52

from *Bodegas Señorío de Nevada, Granada (2015)*

Mature red fruit, spice & toasted notes.

Dishes may contain traces of nuts.  denotes vegetarian.  denotes gluten-free. If you require any dietary or allergy information please ask. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

Wine glass 150ml, porrón 375ml, bottle 750ml. Please note that wine vintages may be subject to change