
IBÉRICA SPECIALS

Indulge in today's exclusive specials to elevate your dining experience. Each dish is meticulously crafted to capture the essence of Spain's vibrant gastronomic scene, featuring an innovative take on traditional flavours.

Tuna empanada 9

Empanada filled with tuna, a sofrito of onion, peppers and tomato topped with piparra chilli peppers.

Queen scallops 17.5

Seared in a touch of smoked whisky, served in their shell with a cauliflower cream and herb gel (g)

Pitu chicken rice 16

Saffron-infused rice topped with Asturian free-range cockerel and a piquillo pepper (g)

Lacón 36

Served with boiled potatoes and confit savoy cabbage (g)

A famous dish from Galicia, lacón is a Spanish cured ham shoulder that has become an important family staple in the region, this dish is perfect to share for up to four guests

**Pair your dish with one of our carefully
chosen wines from our award-winning list**

Mountain (2020)





Moscatel. Sierra de Málaga

12.5 (150ml) | 29 (375ml) | 56 (750ml)

Camins del Priorat (2021)

Garnacha, Cariñena and Cabernet Sauvignon. Priorat

14.75 (150ml) | 33 (375ml) | 65 (750ml)

 vegetarian  gluten-free  vegan  organic

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.