
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.

Wild boar fideua 14.95

Wild boar, angel hair pasta, with a sofrito base and topped with a roast garlic allioli

Canelón de pitu 11

Stewed pitu chicken, fresh pasta, cep bechamel, chicken and ginger sauce

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.