

Relax with an early aperitif and some nibbles from our delicatessen

aperitivo

Anchovy gilda 3.95

Anchovy, olives, Piparra

Mixed gilda 3.95

Anchovy, boquerón, olives, Piparra

Boquerones 7.9

White anchovies with parsley oil (g)

Toasted bread with tomato 6.95

(v)

Croqueta 2.5

Handmade with serrano ham to

Nacho's Grandmother's recipe

Boquerón gilda 3.95

White anchovy, olives, Piparra

Manzanilla olives 4.5

(ve) (g)

Anchovies 13.9

With grated fresh tomato (g)

Padrón peppers 8.9

With a green olive dipping sauce (g)

Ibérico sobrasada 9.95

Served on a rosemary cracker with

honey, pine nuts and fresh chives

deli sharers

An array of artisanal deli flavours

designed to be savoured and

shared

Chorizo trío 11.95

One smoky, one spicy,

one 100% Ibérico pork

Artisan cheeses 17.75

Organic sujaira, manchego

and La Peral blue cheese

Cured meats 18.95

Lomo, spicy chorizo, serrano

ham and salchichón

Half and half 19.95

Lomo, salchichón, spicy chorizo,

sujaira, manchego, La Peral

tapas toppers

NEW

Elegant small plates designed to

perch perfectly atop your wine glass.

5.00 each or 10.00 with a drink

Carne 5

Cured meats from the deli served

with Piparra peppers

Queso 5

Artisan cheeses from the deli served

with crackers, grapes and quince

Pez 5

Anchovies, olives and sun-dried

tomatoes served with picos

Carne y Queso 5

Cured meats and cheeses with

crackers, grapes and quince

upgrade your tapas topper

Include a glass of house red, white or rosé wine or a pint of Estrella for just 10.00

(v) vegetarian (g) gluten-free (ve) vegan (vo) vegan option available

Please inform a member of staff of any allergies and/or intolerances before placing your order.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.