

Salads

Beetroot Salad 14,00

Beetroot Dressing, Sesame Seeds, Radish

IOW Tomatoes 14,00

With pickled red onions and grated manchego cheese

Cheese& Charcuterie

Leon Cecina..... 22,00

Sliced Cured Beef from Leon

Jamon Iberico 22,00

Hand Carved 100% Iberian acorn-fed pig leg with bread sticks

Mixed Boards

1 Choice 8.00 2 Choices 14.00 3 Choices 19.00

100% Iberian Chorizo

100% Iberian Salchichon

100% Iberian Lomo +2

Fuet

Manchego, Hard, Sheep, Castilla la Mancha

Truffle Manchego, Hard, Sheep, Castilla la Mancha

Idiazabal, Smoked. Sheep, Basque Country

Payoyo& Oloroso, Sherry Layer, Semisoft Goat, Cadiz

Cantar de Covadonga, Blue, Cow, Asturia

Zamorano, Hard Sheep, Salty, Zamora

Quesos y Besos +4, Best Cheese in the World 2021.

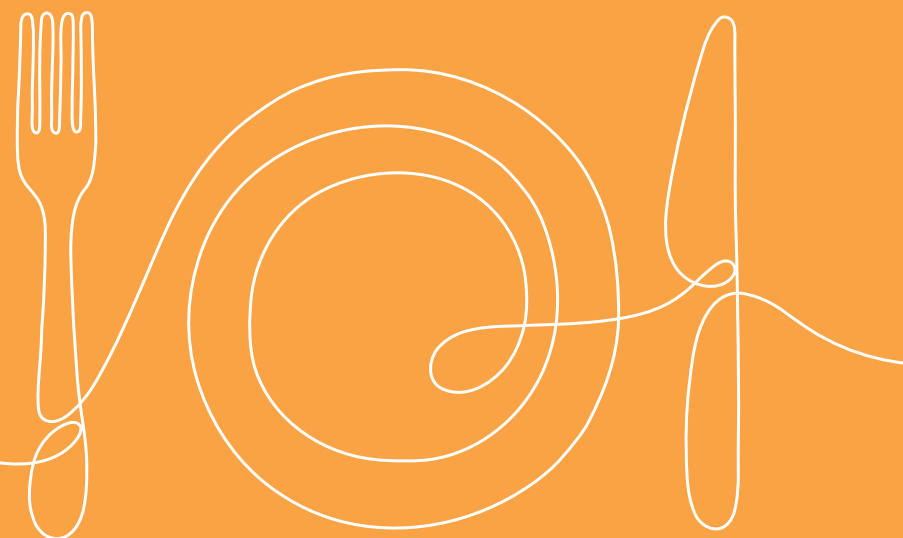
Creamy Goat's Cheese, Jaen Creamy Jaen

Please speak to our staff about allergens.

A discretionary service charge of 12.5% will be added to table service.



Reineta



Wine Bar
Steak House

Our food menu is designed to pair with your wines.
All the products we serve are available at our Store to buy

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Bites

Almonds	4,00
Queen Almonds from Valencia with Olive Oil.	
Gordal Olives	4,00
Gordal from Spanish translates as “fatty one”, an obvious reference to its size.	
Sourdough Bread	6,00
Extra Virgin Olive Oil	
Tomato & Garlic Toast	8,00
Sour-dough toasted bread, a touch of garlic and IOW grated tomato.	

Tapas

Padrón Peppers	6,95
Lime & Paprika Zest	
Empanadillas	6,95
Flavour may vary Filo Pastry stuffed with different Stews (3 Units)	
Croquettes	6,95
Flavour may vary: Jamón, Mushroom, Cod Fish...(3 Units)	
Spanish Tortilla	6,95
Probably the best combination of onions, potatoes and eggs.	
Patatas Bravas	7,95
Alioli & Brava Sauce	
Anchoas 00	9,95
Crystal Bread, Salted Anchovies 00 (2 Toast)	
Pork Belly	9,95
Antichuco Sauce	
Burnt Aubergine	11,95
Feta Cheese & Green Mojo	
Grilled Asparagus& Broccoli Sprouts	11,95
Charcoal Grilled & Romescu Sauce	
Fried Calamari	14,95
Fresh Squid fried & Alioli Lime	
Chef's Tacos	14,95
Meat of the day with a special Marinade	
Grilled King Prawns	15,95
Red Mojo (5 Units)	
Grilled Octopus	15,95
Rocotto Marinade	

Reineta Steak House

All of our meats come from the finest ranchers, ensuring that they follow sustainable practices and that they respect and honor the particularities of each breed and its environment.

We serve our meats medium rare, please let us know if you prefer otherwise.

Chicken Thighs Fillet

Around 200gr **16,00**

Charcoal Grilled boneless thigh fillet marinated in green mojo.

Spicy Chorizo, Criollo& Morcilla

18,50

A trio of Spanish Sausages on the Charcoal Grill

Iberian Pork Rib

220gr

22,50

Marinated in Rocotto Pepper, Coriander, Soy and White Onion. Finished on the Charcoal Grill

Beef Fillet

Around 200gr

34,00

The fillet is so tender because it does the least work. It is also a very lean cut with little fat running through.

Ex-Dairy Cow Txuleta

Around 700gr

68,00

Perfect to share, Txuletón or Txuleta, is the part of the cow corresponding to the loin that contains the bone or rib. Frisona Breed. Once they have finished their time in the milking herd these cows are retired for a minimum of 6 months where they do very little other than graze and eat a balanced diet which allows them to finish naturally.

Sides

Fries	6,00
Roast Potatoes	6,00
Roast Peppers	6,00