

Cheese & Charcuterie

All served with Breadsticks

Jamon 100% Iberico	22,00
50 gr. Acorn Feed, Carved by Hand	
Iberian ChoriZo	10.00
50 gr. Acorn Feed& Paprika Marinade	
Iberian Salchichon	10.00
50 gr. Acorn Feed& Pepper Marinade	
Iberian Lomo	16.00
50 gr. Acorn Feed& Sir Loin	
Cheese Board	14.00
3 Different Cheeses Selection	

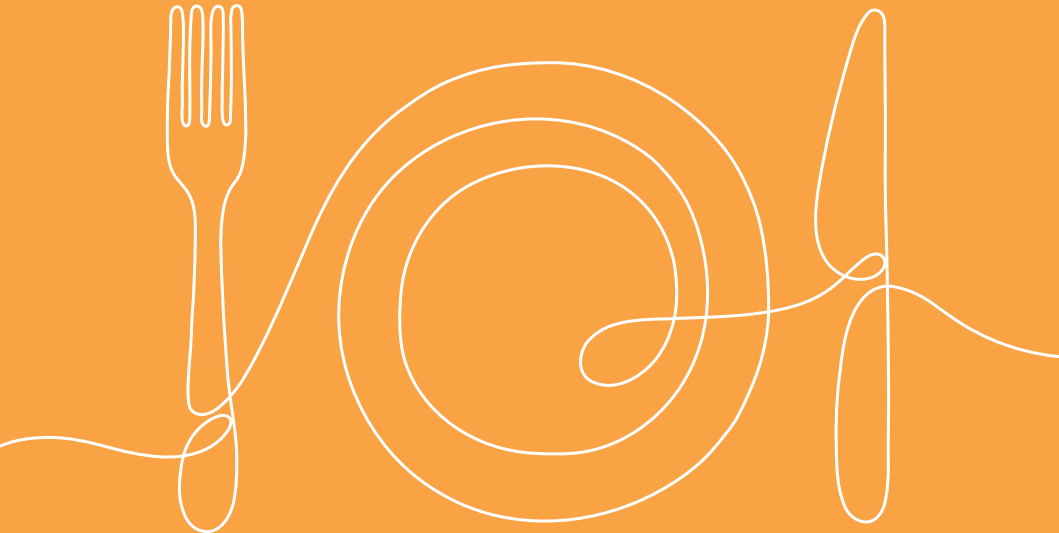


Please speak to our staff about allergens.

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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Vegetarian Tapas

Tomato & Garlic Toast	8,00
Sour-dough toasted bread, a touch of garlic and IOW grated tomato.	
Padrón Peppers	8,00
Lime & Paprika Zest	
Ibarra Peppers	9,00
Lime & Paprika Zest	
Patatas Bravas	9,00
Alioli & Brava Sauce	
Burnt Aubergine	12,00
Feta Cheese & Green Mojo	
Butternut Squash	12,00
Truffle & Red Mojo	
Mushrooms Croquettes	12,00
Bechamel& Panko Bread Crumbs 6 units	
Fish Tapas	
Fried Calamari	15,00
Fresh Squid fried & Alioli Lime	
Grilled King Prawns	16,00
Red Mojo (5 Units)	
Grilled Octopus	16,00
Rocotto Marinade	
Fried Lemon Sole	16,00
Fresh Lemon Sole fried & Alioli Lime	
Meat Tapas	
Empanadillas	9,00
Flavour may vary Filo Pastry stuffed with different Stews (4 Units)	
Jamon Croquettes	12,00
Iberian Jamón Bechamel& Panko Bread Crumbs (6 Units)	
Pork Belly	9,00
Roasted& Fried, Antichuco Sauce	
Chef Tacos	12,00
Flavour may vary (4 Units)	

Reineta Steak House

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	
Iberian Pluma	
Around 180gr	28,00
Charcoal Grill, Finest Cu of the Iberian Pork& Guava Sauce	
Lamb Cutlets	
3 units	28,00
Marinated in Rocotto Pepper	
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