

“Hop your way through our menu...”

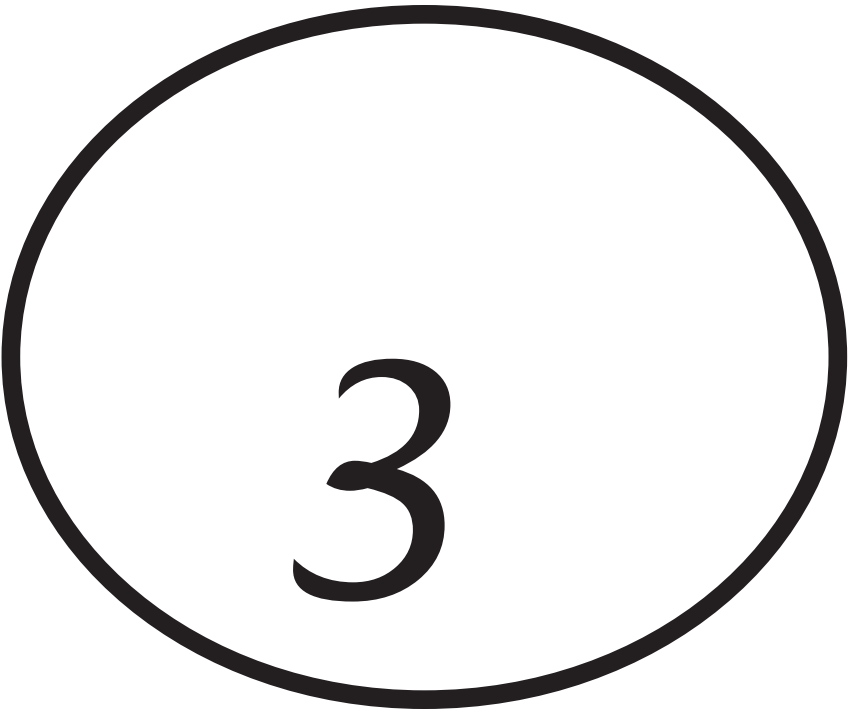
Summer 2025



Small Plates

- Croquetas del Día £6
 - 2 ud Flavour Vary
 - Béchamel & Panko Bread Crumbs
- Salpicon de Gamba Roja £12
 - Fresh Toast with wIOW Tomatoes, Garlic Peppers, Crystal Bread
- Jamón Ibérico £18
 - 100% Iberian Ham
 - Acorn Fed 50gr

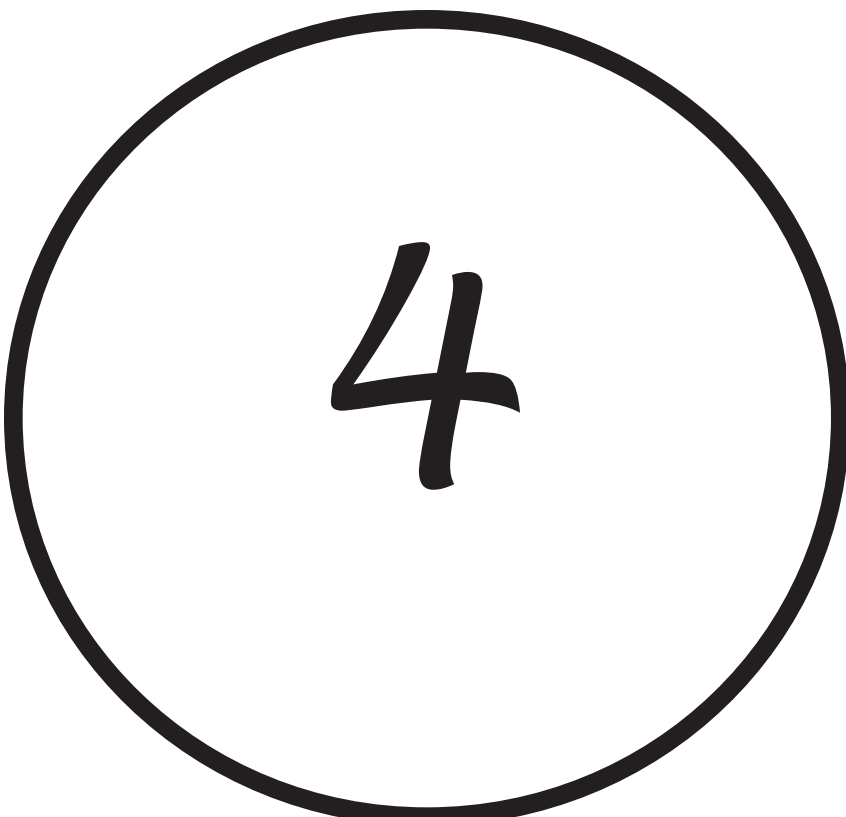
- Ceviche Mackerel £8
 - Marinade Leche de Tigre, Mackerel
 - Corn & Red Onion
- Scallops Tiradito £12
 - Apricot Sauce, Grapes,
 - Coriander, Lime & Yuzu
- Tuna Tartare £10
 - Avocado, Rocotto Mousse, Tomato,



Starters

- Tuna Tataki £16
 - Ajo Blanco, Almond Milk, Chive,,
 - Confit Garlic Oil
- Calamares Fritos £14
 - Fried Squid
 - Homemade Alioli & Lime
- Carabinero Carpaccio £18
 - Mediterranean Prawns, Lime, Co-
 - riander, their own Reduction Sauce

- Smoked Beetroot Salad £16
 - Grilled Squash, Fresh Cheese,
 - Lulo Dressing, Crispy Quinoa
- Tropical Red Prawns Salad £16
 - Mango, Avocado, Papaya, Passionfruit,
 - Cassava Crisps
- IOW Tomato Salad £16
 - Fresh Garlic Dressing, Green Chillies,
 - Basil and Crispy Leeks



Mains

- Los Arroces
 - Rice Dishes
- Arrox del Día £22pp
 - Catch of the day, or vegetables.
- Negro £22pp
 - Sea Food Stock, Squid Ink, Prawns
- Ibérico £22pp
 - Iberian Pork Secreto, Thyme

- La Parrilla
 - Charcoal Grilled Dishes
- El Pulpo £24
 - Octopus, Roasted Pepper, Rocotto
 - Mojo, Quinoa, Coriander
- Pescado del Día £26
 - Catch of the Day, Sea Bass,
 - Sea Bream, Red Mullet, Sole, Etc
- Pluma £28
 - Finest Cut of the Iberian Pork,
 - Guava Sauce



Sides

- Patatas Bravas £8
 - Brava & Ali Oli sauce
- Asparagus & Broccoli £8
 - Charcoal Grilled
- Roasted Red Peppers £8
 - Charcoal Grilled

- Fries or Roast Potatoes £8
 - Truffle Mayo or Green Mojo
- Padron Peppers £6
 - Paprika & Salt
- Baby Gem Grilled £8
 - Crispy Bacon & Melted Cheese

Please inform our staff about allergies

Follow us at Rayuela_uk 13.5% Discretion-
ary service charge will be added to your bill