

# Starters

December 2025

“à la Carte Menu”

Croquettes £14

Flavour Vary  
Béchamel & Panko Bread Crumbs

Ex-Dairy Cow Tartare £18

Mustard Marinade, Pickles &  
Crystal Bread

Grilled Butternut Squash £14

Yellow Corn Cream, Truffle, Red Mojo

Grilled Octopus £18

Roasted Pepper, Rocotto Mojo,  
Quinoa

Beetroot Salad £16

Beetroot Cream, Pinenuts Parsley,  
Radish, Crispy Leeks

Cornish Mackerel £16

Charcoal Grilled & Olive Mayo

Seabass Ceviche £18

Leche de Tigre, Ají, Red Onion,  
Coriander

Seasonal Mushrooms £16

In Different Textures & Egg  
Yolk

## Mains

Sides Included

Bluefin Tuna Paella £32

Tuna Sea Food Flavoured Dry Rice

Paella of the Day £26

Rosemary Dry Rice, Meat Varies by  
Day

Squash Risotto £26

Butternut Squash & Mushrooms

Iberian Pluma £28

Finest Cut of the Iberian Pork

Grilled Fish of the Day £26

White Wine Sauce

Lamb Cutlets £28

Rocotto & Smash Potatoes

Black Hake £32

Miso Marinade & Green Coconut  
Lime Kaffir & Plantain

Galician Blonde Txuleta £36

250gr from traditional Txuleta  
Cut

Please inform our staff about allergies

13.5% Discretionary service charge will be added to your bill