

Starters

Jan 2026

“à la Carte Menu”

Croquettes £16

Flavour Vary
Béchamel & Panko Bread Crumbs

Grilled Butternut Squash £16

Yellow Corn Cream, Truffle, Red Mojo

Beetroot Salad £16

Beetroot Cream, Pinenuts Parsley,
Radish, Crispy Leeks

Old Cow Tartare £18

Mustard Marinade, Pickles & Crystal Bread

Grilled Octopus £18

Roasted Pepper, Rocotto Mojo.

Carabinero Carpaccio £22

Charcoal Grilled & Olive Mayo

Seasonal Mushrooms £18

In Different Textures & Egg Yolk

Mains

Sides Included

Bluefin Tuna Paella £32

Tuna Sea Food Flavoured Dry Rice

Squash Risotto £26

Butternut Squash & Mushrooms

Grilled Fish of the Day £28

White Wine Sauce

Quail Paella £28

Rosemary & Duck Dry Rice

Iberian Pluma £29

Finest Cut of the Iberian Pork

Lamb Cutlets £29

Rocotto & Smash Potatoes

Old Cow Txuleta £38

250gr from traditional Txuleta
Cut. Dry Aged

Please inform our staff about allergies

13.5% Discretionary service charge will be added to your bill