

March 2026

Starters

“à la Carte Menu”

Croquettes £16

Flavours Vary, Bechamel, Panko
Breadcrumbs

Aubergine Cannelloni £16

Corn Sauce, Kumquat, Coriander

Beetroot Salad £16

Beetroot Cream, Pine Nuts, Parsley,
Radish, Crispy Leaks

Pork Belly £18

Charcoal Grilled, Anticucho Sauce

Calamar Relleno £18

Stuffed Squid, Squid Ink

Ex Dairy Cow Tartare £18

Mustard Marinade, Pickles, Crystal
Bread

Grilled Octopus £18

Roasted Pepper, Rocotto Mojo, Quinoa

Carabínero Carpaccio £22

Scarlet Prawn, Lime, Coriander

Seasonal Mushrooms £16

Textures of Mushroom, Cured Egg Yolk

Jamon Iberico £22

Hand Carved, Iberian Jamon

Mains

Sides

Included

Confit Duck £32

Parasnip Purée, Orange Glaze, Red
Berries

Squash Risotto £26

Butternut Squash, Mushrooms

Grilled Fish of the Day £28

White Wine Sauce

Galician Blonde Txuleta £38

≈250g Traditional Beef Cut

Mediterranean Prawn

Paella £29

Seafood Flavoured Dry Rice, Prawn

Iberian Pluma £29

Finest Cut of the Iberian Pork

Lamb Cutlets £29

Rocotto Marinade, Smash Potato

Please inform our staff about allergies

13.5% Discretionary service charge will be added to your bill