

"Hop your way through our menu..."

June 2026

Menu option per person. Served to full table.

Three Courses £54 Four Courses for £59

Lunch Time Wednesday to Friday: Two Courses £38 Three Courses for £44.

2

Bites

Jamón Ibérico £22

100% Iberian Ham
Acorn Fed 50gr

Charcoal Sourdough Bread

Extra Virgin Olive Oil

3

Starters

Croquetas del Día

Béchamel & Panko Bread

Grilled Squid

Alioli & Parsley

Arepas

Corn Flour, Avocado Mousse, Pico de Gallo

Ensaladilla

White Prawn Russian Salad, Cracker

Cuchifrito

Fried Suckling Pig & Anticucho Sauce

Sea Bass Ceviche

Leche de Tigre, Cancha, Sweet Potato

Iberian Pluma

Finest Cut of the Iberian Pork, Guava Sauce

Lamb Cutlets

Rocotto Marinade

Beef Fillet +£6

PX Sauce

Mediterranean Prawns

Paella (Min 2 People)

Seafood Flavoured Dry Rice, Prawn

Our Classics

White Chocolate Ganache

With Natural Passion Fruit

Basque Cheese Cake

With berry compote

Crema Catalana

Colombian Coffee Infused

Spanish Cheeses (+£4)

4

Mains

Isle of Wight Tomato Salad

Ajoblanco, Pickles, Olives, Red Onion

Fried Lemon Sole

Andalusian Style

Beef Cheek

Slow Cooked, & Red Chillies

Palourde Clams

Marinera Sauce

Bone Marrow Steak

Corn Totopos & Chimichurri Marinade

Carabinero Carpaccio +£3

Scarlet Prawn & Lime & Coriander

Roasted Salmorejo Cream

Boiled Eggs, Crispy Leeks

Grilled Fish of the Day

White Wine Sauce

Blue Fin Tuna Steak +£8

Almond Cream & Cherry Tomato Bombom

Galician Blonde Txuleta +£12

(Min 2 People)

600gr from traditional Txuleta Cut

Seasonal

Churros

Chocolate Cream

Seasonal Sorbets

Flavour Vary

Coconut & Grilled Pineapple +£2

Lime & Kumquat

Cuban Cigar +£4

Chocolate & Mouse

Desserts

Please inform our staff about allergies

13.5% Discretionary service charge will be added to your bill