

# Starters

June 2026

## Croquettes £16

Flavour Vary  
Béchamel & Panko Bread Crumbs

## Jamon £22

100% Iberico Jamon Acorn Fed

## Tomato Salad £18

Ajoblanco, Pickles, Olives,  
Red Onion

## Palourde Clams £18

Marinera Sauce

## Sea Bass Ceviche £18

Leche de Tigre, Cancha,  
Sweet Potato

## Bone Marrow Steak £18

Corn Totopos & Chimichurri Mari-  
nade

## Carabinero Carpaccio £22

Charcoal Grilled & Olive Mayo

## Fried Lemon Sole £18

Andalusian Style

# Mains

## Sides Included

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## Iberian Pluma £29

Finest Cut of the Iberian Pork,  
Guava Sauce

## Lamb Cutlets £29

Rocotto Marinade

## Beef Fillet £36

PX Sauce

## Mediterranean Prawns £58

### Paella (Min 2 People)

Seafood Flavoured Dry Rice, Prawn

## Roasted Salmorejo Cream £22

Boiled Eggs, Crispy Leeks

## Grilled Fish of the Day £28

White Wine Sauce

## Blue Fin Tuna Steak £38

Almond cream & Cherry Bombom

## Galician Blonde Txuleta £68

(Min 2 People)

600gr from traditional Txuleta Cut

Please inform our staff about allergies

13.5% Discretionary service charge will be added to your bill