

“Hop your way through our menu...”

Summer 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

**Croquetas del Día**  
Béchamel & Panko Bread

**Colombian Arepas**  
Corn Flour, Avocado Mousse, Pico de Gallo

**Cuchifrito**  
Fried Suckling Pig & Anticucho Sauce

**Beef Cheek Tacos**  
Red Chillies & Corn Cracker

**Paellas**  
Rice or Noodles  
(Min 2 people)

**Carabineros & Prawns**

**Beef & Rosemary**

**Seasonal Veggies**

**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

3

### Starters

**Isle of Wight Tomato Salad**  
Ajoblanco, Pickles, Olives, Red Onion

**Carabinero Carpaccio +£3**  
Scarlet Prawn & Lime & Coriander

**Sea Bass Ceviche**  
Leche de Tigre, Cancha, Sweet Potato

**Fried Lemon Sole**  
Andalusian Style

**Grilled Squid**  
Alioli & Parsley

### Charcoal Grill

**Grilled Fish of the Day**  
White Wine Sauce

**Iberian Pluma**  
Finest Cut of the Iberian Pork, Guava Sauce

**Lamb Cutlets**  
Rocotto Marinade

**Beef Fillet +£6**  
PX Sauce

5

### Desserts

**Seasonal**  
**Churros**  
Chocolate Cream  
**Seasonal Sorbets**  
Flavour Vary  
**Coconut & Grilled Pineapple +£2**  
Lime & Kumquat  
**Cuban Cigar +£4**  
Chocolate & Mousse

Please inform our staff about allergies

13.5% Discretionary service charge will be added to your bill