

“Hop your way through our menu...” Autumn 2026
Two Courses £55. Three Courses for £60.
Lunch Time: Two Courses £42 Three Courses for £49

Croqueta del Día

Béchamel & Panko Bread

Colombian Arepa

Corn Flour, Avocado Mousse, Pico de Gallo

2

‘Amuse-Bouche’
On the House

Sea Bass Ceviche

Leche de Tigre, Cancha, Sweet Potato

Iberian Pork Guanciale

Wrapped on a Bread Stick

Charcoal Sourdough Bread

Spicy Olive Tapenade

3

Starters

Isle of Wight Tomato

*Stuffed with Ajoblanco, Pickles,
Olives, Red Onion*

Carabínero Carpaccio +£3

*Mediterranean Scarlet Prawn, Lime,
Coriander*

Jamón Ibérico +£6

*100% Iberian Ham
Acorn Fed 50gr*

Mushrooms Autumn Festival

*Sauteed Ceps and Girolles,
Black Chanterelles Cream, Truffle, Egg Yolk*

Squid Colour Game

*Grilled and Fried Squid on black, green, red and
white sauces, Tolosa Beans*

Colombian Empanadas

*Beef Sancocho Stuffing, Corn Flour, Red & Black
Beans, Coriander Chumichurri*

4

Mains

Anatomy of the Iberian Pork

BBQ from Salamanca.

*A Selection of the different cuts of the Iberian Pig. Secreto,
Lagrima, Pluma & Abanico on the charcoal grill.*

Three Ages of the Lamb

*A Generation Debate
Flavour vs Tenderness
Grill vs Slow Cooking*

Galician Blonde Txuleta +£6

*Galician Breed, Dry Aged Steak, PX & Bone Marrow
Sauce*

Octopus & Peppers

*A Smoky Relationship
Grilled and Smoked Octopus Leg &
Burnt Basque Peppers Sauce, Piquillo Peppers*

Carabínero Paella

*Mediterranean Scarlet Prawn
Flavoured Bomba Rice on a traditional Paella Pan*

Grilled Fish of the Day +£X

*Charcoal Grilled Fresh Catch of the day.
Different Sizes, Kinds and Prices.
Donostiarra Style : Garlic, Paprika & Garlic Sauce*

Widows of Tolosa

*Worldwide Top Quality Black Beans
Burnt Butternut Squash & Heritage Carrots*

Please inform our staff about allergies
13.5% Discretionary service charge will be added to your bill