

Gordal Olives	4.5
Gilda del Día - <i>Ask for Details</i>	3.5
Padron Peppers	6
Pan con Tomate - <i>Vine Tomato   Garlic   Arbequina EVOO   Coca Bread</i>	6.5
Ibérico Ham Croquetas	6
5J Acorn-fed Ibérico Ham (50g)	25
Tortilla	8.5
Coca - <i>Mallorcan Flatbread   Confit Leeks   Brown Butter   Galmesan</i>	8.5
Stuffed Squid - <i>Prawns   Caramelised Onions   White Bisque   Wild Garlic Oil</i>	16
Txistorra - <i>Mojo Verde   Local Cheshire Honey   Wholegrain Mustard</i>	12
Octopus - <i>Arbequina EVOO   Paprika   Lilliput Capers   Straw Potatoes</i>	18
Chickpea Stew - <i>Butifarra   Jus</i>	12
Gambas Rojas - <i>Arbequina EVOO   Chilli   Garlic</i>	20
Chicken Thighs - <i>Romesco   Crispy Shallot Picada</i>	12
Chargrilled Wild Mushrooms - <i>Mushroom Emulsion   Egg Yolk Cream</i>	10
Patatas Bravas	8
Tomato Salad - <i>Bull's Heart Tomatoes   Shallots   Gordal Olives   Piparra</i>	8.5
Arroz de Gambas Rojas - <i>Valencia Rice   Gambas Rojas   Alioli</i>	40
Ibérico Pork Chop (450g-500g) - <i>Pedro Ximenez Jus</i>	45
Milk Fed Lamb Shoulder (500g-600g) - <i>Roscoff Onions   Fondant Potatoes   Sherry Jus</i>	65
Txuletón (700g+) - <i>Caramelised Piquillo Peppers   Fondant Potatoes   Jus</i>	70
Crema Catalana - <i>Rhubarb Compote   Compressed Rhubarb</i>	8.5
Tarta Santiago - <i>Almond Tart   Quince Jelly   Dulce de Leche Gelato</i>	8.5
Chocolate Mousse - <i>Arbequina EVOO   Marcona Almonds   Meringue</i>	9
Cheese Board - <i>Garrotxa   Aged Manchego   La Peral   Pickled Figs   Olive Torta</i>	20

*Please inform our team of any food allergies*

*A discretionary 12.5% service charge will be added to your bill. 100% of all tips and service charge go to the team*