

FIRST COURSES

Roast tomato soup with sautéed king prawns, nutmeg and fresh coriander £7.50

Fried baby cuttlefish and onion with ali-oli and lemon £7.50

Roast fig, wrapped in jamón serrano, with soft Galician cow's milk cheese £9.00

Sardinas en escabeche – filleted sardines marinated in sherry vinegar, olive oil and smoked paprika – with red onion and parsley salad £7.00

Morcilla – Spanish blood sausage – with green beans, soft-boiled quails eggs, capers and mustard dressing £9.50

Grilled partridge; aromatic vegetables braised with jamón serrano £10.00

Spiced rump of lamb “a la plancha” with mint, barley and pomegranite salad £10.00

Pressed Madeira and Porto marinated duck foie gras; chive oil and toasted almonds £12.50

Jamón Ibérico (“Jabu”, Jabugo, Huelva): pan tomate £16.00

MAIN COURSES

Roast pimientos de piquillo stuffed with wild mushrooms, pinenuts and chives with truffle toast £15.00

Grilled black-leg chicken with rosemary; Samfaina – Catalan summer vegetable stew £15.50

Arroz de Pato – duck, ham, chouriço and bacon baked with rice, Braga style – with lemon and orange £16.50

Grilled fillet of Ibérico pork, marinated with smoked paprika, thyme and garlic; patatas pobres – oven potatoes with green peppers, onions, garlic and white wine £17.00

Grilled venison fillet and smoked pancetta;
red corn peppers with thyme and cabernet sauvignon vinegar “agridulce” £20.00

Pan-roasted skate; fresh herbs, capers, lemon and olive oil;
warm new potatoes with pickled sweet guindilla chillies £15.00

Bacalao a la Vizcaina – salt cod fillet braised in a tomato, chilli and dried nyora pepper sauce;
fried Guernica peppers; parsley and red onion salad £18.50

Caldeirada – Portuguese fish and shellfish stew with saffron, potatoes, olive oil and coriander £21.00

Grilled Mozambique tiger prawns piri-iri; pilaf rice; cucumber, sherry vinegar and coriander salad £25.00

SIDE DISHES

All at £4.00

Crisply fried courgettes with garlic, chilli and lemon
Spinach sautéed with roast pinenuts, sultanas, garlic and lemon.
Boiled new potatoes with olive oil and coriander

Tomato salad “Gitano” – with smoked paprika, onion, garlic and sherry vinegar
Romaine lettuce with paprika mayonnaise and croutons