



*Tapas*  
*Tapas para Todos*  
*Our Large Party Menu*

*To Get You Going...*

**Pan**

Home Baked Sour Dough Bread Served with a Trio of Dips- Señorío de la Mesa Extra Virgin Olive Oil, Beetroot Hummus & a Pesto Infused with La Tradicion Semi-Cured Manchego Cheese

**Embutidos**

A Platter of Martinez Somalo's Jamón Serrano Gran Reserva, Chorizo & Salchichon Ibérico de Cebo from Simón Martín & La Tradicion Semi-Cured Manchego Cheese

*... whilst you choose...*

**Your Choice of Two Tapas Dishes per person  
from our Tapas Menu**

*... that we'll serve alongside...*

**Pimientos de Padrón**

Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt.  
¡Beware some are HOT!

**Patatas Mixta**

Crisp, Red Rooster Potatoes Topped with Both Bravas (Spicy Tomato Salsa) & Alioli (Homemade Garlic Salsa)

*... then to finish...*

**Churros con Chocolate**

Sugared Spanish Pastries with Molten Hot Chocolate Sauce for Dipping

*£23 per Person*

*(On Reservations from Tuesday to Saturday until 1700)*

*£28 per person*

*(On Reservations on Saturdays after 1700)*

**Please be aware:**

\*That everyone in your party is required to dine from this Menu & that some dishes do have small supplementary charges attached to them

\*\*A discretionary service charge of 10% will be applied to all parties of ten or more persons

## *Croqueteria/Homemade Croquettes*

### **Croquetas de Jamón y Queso**

- (3) Traditional Jamón Serrano & Manchego Cheese Croquettes, Sat  
Atop of a Black Garlic Alioli

### **Croquetas de Carrilladas**

- (3) Croquettes of Slowly Braised Iberian Black Pig Cheeks, Sat  
Atop of a Salsa de Manzana- A Sauce Made from Apples  
Caramalised in Pedro Ximénez (Noé, 30 Year Old Vintage) Sherry

### **Croquetas de Arroz Negro**

- (3) Squid Ink Croquettes, Enriched with Rice & Served on a  
Homemade Garlic Salsa

### **Croquetas de Champiñones**

- (3) Croquettes of Mushrooms Slowly Cooked in Fino (Tio Pepe)  
Sherry, Topped with Shavings of Manchego Cheese & Drizzled  
with Truffle Oil

## *Desde la Dehesa/From the Meadow*

### **Morcilla de Burgos**

Spanish Black Pudding, Pan Fried & Rested upon a Bed of  
Caramelised Red Onions & Topped with a Fried Quail's Egg

### **Chorizo**

Char Grilled Chorizo,  
Dressed With Aji- A Spicy, Roasted Yellow Pepper Sauce

### **Pollo al Infierno**

Chicken Thighs (¡Bone In, the Best Way to Have Them!) Baked Slowly in a  
Fiqant Tomato & La Dalia Pimentón de La Vera (Spicy Paprika) Enriched  
Sauce

### **Albóndigas de Venado**

Homemade Venison, Pancetta Ibérico & Manchego Cheese Meatballs in a  
Smoked Paprika (La Dalia Pimentón de La Vera)  
Enriched Mushroom & Cream Sauce

### **Secreto**

Secreto is a Cut of Iberian Black Pig that Has an Almost  
Buttery Texture to it when Griddled. To Compliment This, We  
Adorn it with Romesco Sauce- An Absurdly Tasty Almond & Red  
Pepper Sauce from Tarragona in Catalunya

**\*Plus a small supplementary charge of £2.00\***

### **Presa**

Presa is a Cut of Iberian Black Pig That is Almost Akin to a  
Fillet Steak. We Griddle it to Medium Rare & Adorn it with a  
omemade Mushroom Ketchup

**\*Plus a small supplementary charge of £3.50\***

## *Desde la Mar/From the Sea*

### **Confitada de Bacalao**

Confit Fillet of Cod Topped with a Munar Sobrasada (A Soft, Pâté Like Chorizo from Mallorca) Crust

### **Carpaccio de Pulpo**

Carpaccio of Slow Cooked Octopus Adorned with a Homemade Basil Infused Olive Oil

### **Chipirones Fritos**

Lightly Floured, Crispy, Baby Squid, Dressed in a Garlic & Herb Infused Olive Oil

### **Gambas**

(4) Large Tiger Prawns, Char- Grilled in Their Shells

### **Ceviche**

Thinly Sliced Fillet of Sea Bass, Cured with Citrus & Topped with Red Onion, Mango & Pomegranate

**\*Plus a small supplementary charge of £2.00\***

## *Desde el Campo/From the Land*

### **Berenjenas con Miel**

Aubergine Crisps, Drizzled with Honey

### **Alcachofas**

Artichokes Tossed with Sun- Dried Tomatoes, Black Olives & Thinly Sliced Gherkin. Drizzled with Basil Infused Olive Oil & Balsamic Vinegar

### **Pimientos de Padrón**

Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt ;Some are HOT!

### **Ensalada de Aguacate y Garbanzos**

Fanned Avocado & Roasted Chick Pea Salad. With Red Onion, Toasted Almonds & Sesame Seeds. Drizzled with a Homemade Balsamic Reduction

### **Potaje de Garbanzos**

Roasted Mediterranean Vegetable & Chick Pea Stew, Enriched with Moorish Spices

### **Tortilla con Espinacas**

Traditional Spanish Potato & Onion Omelette with Layers of Spinach & Manchego Cheese

### **Brûlée de Queso de Cabra**

Warm Goats Cheese with a Caramelised Muscovado Sugar Top & Served with a Peach Alioli Adorned with Pistachio Dust & Chilli

### **Espárragos y Cebolletas**

Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned with Romesco Sauce- An Absurdly Tasty Almond & Red Pepper Sauce from Tarragona in Catalunya

**#FIN#**