



tapas & snacks

♥ Carbonara Croquetas <i>cured egg yolk, pecorino</i>	14
Mushroom Croquetas <i>melting cheese, truffle aioli</i>	14
Pan Con Tomate <i>pan de cristal, grated tomatoes, spanish olive oil</i> + jamon iberico 14 + boquerones 11	14
Fried Eggplant Chips <i>miel and maldon</i>	12
Crispy Artichokes <i>coriander dipping</i>	12
Padron Peppers <i>buttermilk ranch dipping sauce</i>	12

starters

Whipped Feta Greek...ish Salad <i>tomatoes, cucumbers, ripped pita, pomegranate molasses</i>	19
Endive & Poached Pear Salad <i>fine herbs, candied walnuts, french vinaigrette, grated blue cheese</i>	19
♥ Chicken Liver Pate <i>warm beignets, frisée, house marmalade</i>	26
Tuna Carpaccio Niçoise <i>yellowfin tuna, chopped "salade niçoise", quail eggs, french vinaigrette</i>	28
Braised Mussels <i>white wine, saffron, orange zest and grilled bread</i>	29
♥ Arroz Negro <i>cuttlefish, mojo de ajo, aioli</i>	32
Roasted Bone Marrow <i>bone marrow and herb salad, toast, pickled chilies, gremolata</i>	21

Whipped Potato	10
Roasted Beets <i>whipped labneh, crunchy gremolata</i>	12

paellas

♥ Oxtail Paella <i>with melting bone marrow, parsley salad</i>	48
Seafood Paella <i>bomba rice, prawns, mussels, cuttlefish, saffron infused seafood broth, orange peel aioli</i>	56
♥ Vegetarian Paella <i>vegetable demi glace, braised seasonal vegetables</i>	36

fuertes

D'artagnan Muscovy Duck Breast <i>dusted with five spice, beet purée, oranges and mandarins, orangey-duck jus</i>	46
Gnocchi "Lasagna" <i>house bolognese, parmesan sauce, melting mozzarella</i>	34
New York Strip <i>green peppercorn sauce, traditional chimicurri, piquillo peppers</i>	68
Skirt Steak, Churrasco <i>green peppercorn sauce, traditional chimicurri, piquillo peppers</i>	58
Snapper Filet <i>leek and fennel fondue, tangy lemon vinaigrette, frisée, crispy capers</i>	49
Harissa Chicken <i>golden raisin chutney, lemoni labneh</i>	38

sides

Untraditional Patatas Bravas <i>brava sauce, garlic crema, crunchy jamon</i>	14
French Fries	8