



tapas & snacks

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

starters

- Whipped Feta Greek...ish Salad** 18
tomatoes, cucumbers, ripped pita, pomegranate molasses
- Endive & Poached Pear Salad** 18
fine herbs, candied walnuts, french vinaigrette, grated blue cheese
- ♥ **Chicken Liver Pate** 26
warm beignets, frisée, house marmalade
- Tuna Carpaccio** 22
tamari, lemon zest and juice, chives, slaw
- Braised Mussels** 29
white wine, saffron, orange zest and grilled bread
- ♥ **Arroz Negro** 24
cuttlefish, mojo de ajo, aioli
- Roasted Bone Marrow** 21
bone marrow and herb salad, toast, pickled chilies, gremolata

paellas

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

fuertes

- D'artagnan Muscovy Duck Breast** 46
dusted with five spice, beet purée, oranges and mandarins, orangey-duck jus
- Gnocchi "Lasagna"** 34
house bolognese, parmesan sauce, melting mozzarella
- New York Strip** 66
green peppercorn sauce, traditional chimicurri, piquillo peppers
- Skirt Steak, Churrasco** 58
green peppercorn sauce, traditional chimicurri, piquillo peppers
- Snapper Filet** 49
leek and fennel fondue, tangy lemon vinaigrette, frisée, crispy capers
- Harissa Chicken** 38
golden raisin chutney, lemoni labneh

sides

- Whipped Potato** 12
- Roasted Beets** 12
whipped labneh, crunchy gremolata
- Untraditional Patatas Bravas** 14
brava sauce, garlic crema, crunchy jamon
- French Fries** 8