

pata negra

tapas

- mountain bread zataar 6.50
- wood roasted babaganouge 7.50
- almonds smoked and spiced 6.50
- olives, arbequina, manzanilla, gordal 6.50
- ortiz anchovy and salsa montadito 8.50
- boquerones, olives, piquillo peppers 8.50
- pork crackling pimento salt 7.50
- pickles 6.50

Jamon embutidos

- embutido platter 18.50
- 5j jamon iberico de bellota 30g 30.00
- jamon Serrano 40g 14.50
- cecina beetroot horseradish 14.50
- chorizo al sidra 14.50

The sea

- oyster, chardonnay vinegar mignonette 3.50ea
- hiramasa kingfish saffron, lemon 15.50
- house smoked octopus escabeche 14.50
- salt roasted king prawns, parsley, garlic, lemon 7.50ea
- mussels, manzanilla, jamon 16.50
- calamari la plancha 18.50
- arroz negra 16.50
- suquet 35.00

the earth

- fennel, cabbage pomegranate & mint salad 12.50
- wood roasted escalivada 14.50
- wood roasted portabello mushrooms, parsley, garlic, manchego 14.50
- wood roasted root vegetables, chermoula, labne 14.50
- wood roasted zucchini, white anchovy, preserved lemon 14.50
- organic chickpea pumpkin and tomato stew, green chilli yoghurt 14.50

The land

- chicken livers, caramelized onion, oloroso 16.00
- moorish lamb kebabs mahamara 16.50
- chicken lemon & cracked green olive tagine 35.00
- pata Negra fabada- hamhock duck confit, chorizo, lentils 35.00
- chuleton- wood roasted 600g dry aged rib of beef hot sauce 65.00

The dairy

- queso valdeon 9.50
- queso manchego 9.50
- queso Murcia al vino 9.50
- queso san simon 9.50

Pastry

- Doughnut, px and raisin icecream 9.50
- portugese custard tarts 6.50
- poached persimmon pear orange blossom yoghurt cream 9.50
- aniseed tortas 3.50