

# Gastronomía

A menu inspired by some of Nacho Manzano's greatest seafood recipes, alongside a selection of our much-loved classic and iconic tapas, bringing an authentic Spanish experience to your table.

❖ *Complimentary glass of Cava upon arrival*

- ❖ Bread with olive oil ✓
- ❖ Torreznos & olives 🍷
- ❖ Toasted bread with tomato ✓
- ❖ Artisan cheese selection board
- ❖ Jamón Ibérico Juan Pedro Domecq 🍷
  
- ❖ Asparagus toast
- ❖ Artichoke hearts
- ❖ Croquetas de jamón
- ❖ Chorizo lollipops
- ❖ Ibérica mini burgers
- ❖ Gambas 🍷
- ❖ Twice cooked lamb 🍷
- ❖ Pluma: Ibérico pork loin
- ❖ Pulpo 🍷
- ❖ Poached hake 🍷
- ❖ Black rice 🍷
  
- ❖ Coffee flan with vanilla ice cream ✓
- ❖ Churros with chocolate ✓

£50 per person

Dishes may contain traces of nuts. ✓ denotes vegetarian. 🍷 denotes gluten-free. If you require any dietary or allergy information please ask. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

