

COCKTAILS

THE BELLINI	12
Cava, white peach, Crème de Pêche	
THE BUCK'S FIZZ	14
Cava, marmalade, freshly squeezed orange juice	
THE BLOODY MARY	14
East London Vodka, romesco, padron pepper	
THE BLOODY SNAPPER	14
Thomas Dakin Red Cole Gin, horseradish, fennel	
THE BLOODY BULL	14
East London Vodka, beef bouillon, Cecina de León	
THE BLOODY CAESAR	18
East London Vodka, shellfish fumet Served with a Atlantic prawn + whelk	

CHILLED ON ICE

Periwinkles	5
Cherry Stone Clams [raw]	6
Mussels	6.5
Whelks	7
Quisquillas	7
Clams	8
Cockles	8
Razor Clams	9
Atlantic Prawns	10
Langoustines	19

SEABIRD PLATTERS

CALYPSO	49
oysters, clams, cockles, mussels, whelks, langoustines + atlantic prawns	
SIMONE	95
oysters, clams, cockles, mussels, whelks, langoustines, atlantic prawns, razor clams, cherry stone clams, quisquillas, sea bream crudo + dressed brown crab	

SMALL PLATES

PAN CON TOMATE ^{VG}	5
JAMON CROQUETAS	
sobrasada aioli	6
SPANISH TORTILLA ^{GF}	9
aioli, confit onions + fried artichokes	
MORCILLA ON TOAST	12
fried duck egg + piparras	
CRAB & MANCHEGO OMELETTE	14
hollandaise + smoked paprika	
GRILLED SARDINE SKEWERS	12.5
gordal olive salsa	
OCTOPUS ROLL	14.5
padron peppers, sobrasada aioli + brioche bun	
IBERICO PORK SANDWICH	14.5
salsa verde, mushrooms + manchego	
CHARRED BABY GEM ^V	12
corn purée, hazelnuts + corn salsa	

CHARCUTERIE

Cecina de León	6
Salchichón de Vic	6
Salchichón de Vic with Peppercorns	6
Señorío de Montanera Chorizo Ibérico de Bellota	7
Señorío de Montanera Lomo Doblado Ibérico de Bellota	8
Señorío de Montanera Jamón Ibérico de Bellota DOP	14

LARGE PLATES

SPICED AUBERGINE ^{VG}	16
harissa, peppers + soft herbs	
FRITTURA MIXTA [for two] ^{GF}	30
crispy seafood, padron peppers + saffron aioli	
BASQUE STEW [for two] ^{GF}	48
prawns, clams, mussels, red snapper + aromatic broth	
HALF/WHOLE LOBSTER ^{GF}	24/48
chimichurri dressing	
PARRILLADA DE MARISCO [for three to four] ^{GF}	75
grilled prawns, squid, mussels, langoustines + clams	
IBERICO HAM + CHIPS ^{GF}	18
fried hen's egg	
BRIOCHE TORRIJA ^V	12
mascarpone, honey mustard + berries	

SIDES

SLICED AVOCADO ^{GF, VG}	4
harissa dressing	
CHORIZO SAUSAGE ^{GF}	6
IBERICO MORCILLA	6
IBERICO PALETA BACON ^{GF}	12
WARM FAVA BEANS ^{GF}	6
grated egg + herbed breadcrumbs	
GREEN SALAD ^{GF, VG}	6
radicchio + avocado	
PAPAS ARRUGADAS ^{VG}	5
mojo rojo	
SPICY FRIES ^{GF, VG}	5

GF—GLUTEN FREE V—VEGETARIAN VG—VEGAN

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.