



Nacho Manzano, our Michelin-starred Executive Chef, grew up in the tiny village of La Salgar in the northern Asturias mountains, where he learnt to cook with his grandmother and mother. Under his guidance, our restaurants celebrate the spirit and style of our homeland with the finest food, award-winning wines, and a truly authentic experience of Spain.

CURED MEATS

Cecina Air cured beef with an intense smokey flavour (g)	10.1
Sobrasada Served with honey and toasted bread	9.55
Trío of chorizos One smokey, one spicy, one 100% Ibérico pork	10.7
Cured meat selection Cecina, chorizo, truffled salchichón and cabecero de lomo	15.75

ARTISAN CHEESES

Manchego The iconic sheep cheese from Castilla La Mancha	9.6
Artisan cheese selection San Simón, Massimo Rey Silo, Manchego, Peralzola and organic Sujaira	15.75
Half and half selection Mixed cheeses and cured meats	15.75

All of our deli items can be purchased in store or via our online shop.

APPETISERS

Enjoy a selection of specifically chosen appetisers to go alongside your drinks before your tapas.

Manzanilla olives (ve) (g)	4.5	Anchovies (g)	13.9
Bread with organic olive oil (ve)	5	Boquerones Anchovies in vinegar (g)	7.9
Toasted bread with tomato (ve)	5.5		

JAMÓN IBÉRICO

The quality of flavour and texture of jamón Ibérico varies by grade and is a direct result of the lifestyle, diet and breeding of the pig. Our jamón Ibérico is made from 100% pure-breed, black Iberian pig. These pigs mature slowly; freely-roaming the Spanish countryside, grazing in fields and acorn woods. Depending on the producer and the desired intensity of flavour, the meat is hung for as long as four years, before this excellent product is ready to eat.

Juan Pedro Domecq 15.75/30.45

Black label; six times awarded 3 gold stars as best Ibérico ham, cured for over 42 months (g)

BEHER Bernardo Hernández 12.6/25.2

Green label; cured for over 26 months in a traditional way (g)

Jámon Serrano 6/12

Cured for 16 months, mild & low in salt

Trío de Jamón Ibérico 20

A tasting platter of all three hams (g)

CLASSIC TAPAS

Our classic tapas dishes are made using the very best Spanish ingredients and traditional recipes.

Tortilla 8.95 Potato & onion Spanish omelette made with Cackleberry Farm eggs, cooked à la minute (v) (g)	Patatas bravas 7.9 Crispy potatoes, brava sauce and allioli (v) (vo)	Padrones 7.9 Galician Padrón peppers, sea salt (ve)	Croquetas 8.95/16.8 With serrano ham, handmade to Nacho's Grandmother's recipe
Grilled whole wild tiger prawns 17.95 From Sanlúcar de Barrameda (g)	Pluma Ibérica 16.8 Free-range pure Ibérico pork, rosemary potatoes, peppers, mojo rojo sauce	Canelón de pitu 11 Stewed pitu chicken, fresh pasta, cep bechamel, chicken and ginger sauce	Pulpo 18.9 Grilled octopus, potatoes, smoked paprika, ajada allioli (g)

IBÉRICA TAPAS

Our own interpretation of contemporary Spanish dishes.

Prawn tortilla 18 Garlic prawns, potato & onion Spanish omelette, prawn emulsion (g)	Fried onion 8 Cooked then fried onion, hazelnut cream, toasted hazelnuts, anchovy sherry vinaigrette	Monkfish 'alagostado' 19 Marinated monkfish, crispy thousand layered potato, seaweed lettuce, ajada allioli	Leek tart 8.5 Leeks, hollandaise foam, green mojo, toasted hazelnuts, organic extra virgin olive oil (v)
Roasted butternut squash 8 Orange infused butternut squash purée, seeds, baby spinach, vinaigrette (ve)	Confit artichoke 7.9 Whole artichoke, lemon zest (ve)	Cauliflower tempura 7 Crunchy battered florets, pickled cauliflower, cauliflower cream (ve)	Wild boar fideua 14.5 Wild boar, angel hair pasta, sofrito base, roast garlic allioli (g)
Pitu chicken rice 15.75 Asturian free-range cockerel, piquillo pepper & saffron, a signature dish from Casa Marcial (g)	Ribeye 26.7 Grass-fed Black Angus, 28-day aged steak, baby potatoes, confit leek, asadillo sauce (g)	Twice-cooked lamb 14.7 With marinated cherry tomatoes and red peppers from León (g)	Champiñones al jerez 7.5 Mushrooms cooked in sherry wine, mushroom cream, topped with fresh mushroom (v) (g) (ve)

PAELLA

We serve traditional Valencian dry-style paellas, which form a crunchy base during cooking, called 'socarrat'.

Our rice dishes take a little longer to prepare and normally arrive after your tapas.

Chicken paella (for two) 37.3 Chicken and vegetables (g)
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Seafood paella (for two) 39.9 Prawns, squid and langoustines (g)
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(v) vegetarian (g) gluten-free (ve) vegan (vo) vegan option available

Dishes may contain traces of nuts. 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.