

Tapas

Local organic olives.....	10
Almonds & spice ^(N)	10
Live oyster natural, cucumber salsa ^(S)	7ea.
Yellow tail kingfish ‘pancetta’ tostada ^(G*/E*/F*)	7ea.
Queso fresco croqueta & habanero aioli ^(E/G/D)	6ea.
Pigs head & mojo verde montadito ^(G*/F*/N*)	7ea.
Grilled brisket pintxo & romesco sauce ^(F*/N*)	12ea.

Raciones

Roasted wild caught prawns, turmeric butter ^(F/*D*)	40
Octopus ‘a la gallega’ ^(E*)	42
Cos ‘cogollos’, crème fraîche & walnuts ^(D*/N*)	28
Spiced chickpeas & spinach ^(F)	29
Roasted chicken, piripiri & ginger butter ^(F*/N*)	44
Grilled wagyu rump, francesinha sauce ^(F*)	59

Queso E Dulce

Agour ‘Les Moulis’ & membrillo ^(G*/D)	17
Pomegranate crema & pistachio praline ^(D/N*)	16
Chocolate mousse, rhubarb & olive oil ^(D/E)	16
Blanca’s alfajores ^(E/G/D)	4ea
Mantecados ^(E/G/N)	4ea

Allergens - E = egg, G = gluten N = nuts or traces D = dairy F = fructose

S = shellfish * = can be omitted