Tapas

Local organic olives.....10

Spicy cashews (N) 10

Live oyster natural (S) ..... 7ea.

Yellow tail kingfish 'pancetta' tostada (G*/E*/F*) ..... 8ea.

Smoked chilli & queso fresco croqueta (G*/D*) ..... 7ea.

Chorizo montadito & shaved egg (F/G*/E*) ..... 7ea.

Morcilla & pork tongue pintxo, house piri piri ..... 12ea.

Raciones

Octopus 'a la gallega' (E*) 40

Portuguese prawn rice & grilled tomato (D*/S) 44

Peas, queso fresco, pistachio & spring garlic (N*/F*/D*) 28

Spiced chickpeas & spinach (F) 29

Pork shoulder, white beans & pimenton (F) 44

Roasted chicken, ajo blanco & almonds (D*/N*) 45

Queso E Dulce

Queso Iberico & membrillo (G*/D) 17

Pomegranate crema & pistachio praline (D/N*) 16

Mandarin 'goxua', mandarin caramel (D/E/G) 16

Blanca's alfajores (E/G/D) 4ea

Polvoron (G/N/D) 4ea

Allergens – E = egg. G = gluten N = nuts or traces D = dairy F = fructose

S = shellfish * = can be omitted

Please note –2% surcharge for credit/debit cards - 7.5% surcharge on Weekends - 15% Public Holidays