

WINE LIST

	Glass	Bottle
SPARKLING		
Juve & Camps, Reserva de la Familia	£10.5	£49
Xarelo, Macabeo & Parellada DO. Cava		
Juve & Camps Essential Rose		£51
Pinot Noir DO. Cava		
SHERRY WINE		
Lustau, Fino del puerto	£7.5	£40
Palomino Fino Jerez		
Lustau, Manzanilla Papirusa		£38
Palomino Fino Jerez		
WHITE WINE & ROSE		
Basa by Telmo Rodriguez	£9	£39
Verdejo Rueda		
Gaba Do Xil		£46
Valdeorras Godello		
NOC Blanco		£51
Chardonnay Castilla La Mancha		
Pardevalles Blanco		£41
Albarin Blanco Tierra de León		
Muga Rosado 2022	£9	£43
Viura & Garnacha Rioja		
RED WINE		
Paso a paso	£9	£40
Graciano Tierra de Castilla		
Arzuaga Crianza	£11	£54
Tinta Fino Ribera del duero		
Muga Selección Especial		£59
Tempranillo Rioja		
NOC		£55
Tempranillo Tierra de Castilla		
Finca Terrerazo		£78
Monastrell DO. Valencia		
Prado Enea		£130
Tempranillo, Graciano & Mazuelo Rioja		
Finca Dofi		£160
Garnacha Priorat		
Gamonal Tinto		£46
Prieto picudo Crianza Tierra de León		
Pachem		£56
Garnacha Priorat		

BEERS & SPIRITS

Victoria, Malaga lager	£6	Ninefold Cask Aged Rum	£14
Sherry Vermut Rojo Lustau	£9.5	Mortlach 12 years	£16
Lustau Solera Brandy	£13	Solovey Vodka	£14
Costwolds Gin	£14	Jug of Sangría	£29



IBERICO HAM & CURED MEATS

<i>Jamón Ibérico Green label</i>	£18
<i>Iberico Acorn-fed Pork Loin</i>	£15
<i>Selection of Iberico Chorizo, Sachichon & Lomo</i>	£14

ARTISAN CHEESES

<i>Selection of Spanish Cheeses</i>	£14
<i>Manchego, Mahon, Payoyo, Peral</i>	
<i>Manchego Cheese</i>	£12
<i>Iconic cheese from Castilla la Mancha</i>	

PLATO del dia

• Wednesday •	• Saturday •
<i>Fabada</i>	<i>Cachopo</i>
• Thursday •	• Sunday •
<i>Verdinas</i>	<i>Arroces</i>
• Friday •	
<i>Fish & Chips</i>	

CLASSIC TAPAS & DISHES TO SHARE

<i>Ensaladilla Rusa / Potato, egg, carrot, olive and tuna salad with mayonnaise</i>	£10
<i>Tartar de Atun rojo / Mediterranean tuna tartare</i>	£20
<i>Esparragos de Navarra DO / White asparagus from "Navarra"</i>	£12
<i>Anchoas del Cantabrico / Cantabrian Sea Anchovies</i>	£12
<i>Gazpacho / Gazpacho soup</i>	£9
<i>Coliflor en tempura con ajoblanco y uvas / Cauliflower florets in tempura with ajoblanco and grapes</i>	£9
<i>Ensalada Mixta / Letuce, tomato, red onion, white asparagus, egg & tuna dressed with honey and mustard vinaigrette</i>	£15
<i>Ensalada de Tomate Rosa con Atún / Pink tomato from barbastro with tuna</i>	£16
<i>Pimientos de Padron / Padron peppers</i>	£8
<i>Croquetas de Jamon Iberico / Iberico Ham croquettes</i>	£12
<i>Croquetas de Boletus / Wild mushroom croquettes</i>	£12
<i>Calamares a la Andaluza / Fresh fried squid from Devon</i>	£14
<i>Gambas al Ajillo / Traditional prawns with garlic sauce made in a clay pot</i>	£14.5
<i>Albondigas Ibericas / Iberian pork meatball</i>	£16
<i>Secreto Iberico with Chimichurri / Iberian pork with chimichurri</i>	£14
<i>Paletilla de Cordero Lechal DO / Roasted milk-fed suckling lamb shoulder</i>	£35
<i>Cachopo Asturiano / Escalope of Veal filled with iberico ham and iberico cheese</i>	£25
<i>Carrilleras con Patatas / beef cheeks</i>	£14
<i>Tataki de atun rojo / Fresh read tuna steak</i>	£20
<i>"Fish and Chips" with azafran tempura</i>	£20
<i>Pulpo con patata revolcona / Octopus with paprika mashed potatoes</i>	£16

STEWES & RICES

<i>Fabada 'Casa Gerardo' / Traditional Bean stew from Casa Gerardo</i>	£14
<i>Verdinas Con Gambas / Green beans with Prawns</i>	£14
<i>Arroz Negro / Black rice with squid and prawns</i>	£21
<i>Arroz con vegetales / Asparagus and wild mushroom rice</i>	£20

DESSERTS

<i>Tarta de Chocolate y Naranja / Chocolate and orange cake</i>	£8.5
<i>Tarta de Quesos Españoles / Hispania Cheesecake</i>	£8.5