



Monday 12 July, 2010

### **Aperitif snacks**

Hot pickled chillies	1.90
Large Gordal olives with olive oil & orange	3.25
Manzanilla olives	2.70
Salted Marcona almonds	3.30
Spicy toasted broad beans	1.00

### **Acorn fed Ibérico charcuterie**

Acorn fed Ibérico charcuterie selection: shoulder, salchichón, loin and chorizo with bread and olive oil	21.50
Dehesa de Extremadura shoulder sliced	14.80
Gran Reserva Joselito ham – hand carved	22.00
Joselito chorizo	5.00

### **Regional charcuterie**

Regional charcuterie selection : Teruel Serrano ham, loin, chorizo and salchichón with bread and olive oil	11.75
Salchichón de Vic – traditional Catalan recipe	5.00

### **Fine Cured Fish**

Selection of fine cured fish: sardines, tuna loin, smoked mackerel , cured anchovies, mussels and squid	12.25
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### **Speciality cheeses**

Farm house Mahón with tomato jam	6.50
Garrotxa goat cheese with grapes	5.75
Picos de Europa blue cheese with fig and almond wheel	6.75
Selection of regional Spanish cheeses with toast	13.75
Zamorano extra matured sheeps cheese with quince paste	6.75

### **Spanish omelettes**

Potato omelette	4.50
Potato, chorizo and pepper omelette with allioli	4.65
Spinach omelette	4.50

### **Tapa plates**

Gazpacho	4.50
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Prawns cooked in garlic, chilli and olive oil	7.95
Salted anchovies on tomato bread with black olives paste	7.00
Bonito tuna and piquillo pepper salad with organic eggs	6.75
Crispy pork belly with quince sauce	8.75
Cured León beef with Garrotxa goat cheese	6.00
Deep fried Monte Enebro goats' cheese with orange blossom honey	6.95
Fried potatoes with brava sauce or allioli	3.65
Grilled lamb cutlets with allioli and fresh mint sauce	8.95
Grilled León chorizo on toast with Piquillo pepper	6.25
Iberian ham croquettes	6.50
Pan fried rare fillet steak, caramelised onions and Torta de Barros cheese on toast	12.50
Pan fried Seabass with beetroot and orange salad	7.50
Pan fried squid with green beans and Cabernet Sauvignon vinegar	7.95
Rabbit stew with pumpkin puree	7.25
Sauteed chicken livers with salty capers and fino sherry	5.90
Slow cooked summer vegetables ,fried duck egg and serrano ham or manchego cheese with salvitxada sauce	6.95
Steamed palourde clams with smoked bacon and capers	7.75
Pan fried Padrón peppers	5.25

### Salads

Catalan spinach with pinenuts and raisins	5.65
Green salad	3.50

### Breads

Bread	1.60
Country toast with allioli	2.80
Country toast with Núñez del Prado olive oil and PX vinegar	2.80
Country toast with tomato	2.80

### Puddings

Chocolate sponge with vanilla ice cream and PX sherry	5.00
Crema catalana	4.50
Fresh goats milk yoghurt with orange blossom honey	3.95
Ice cream or sorbet	3.50
Strawberries with goats cheese ice cream	5.00

### Hot Drinks

Coffee with milk (café con leche)	2.25
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Enric Rovira dark hot chocolate	2.75
Espresso	1.80
Espresso with a splash of milk (cortado)	2.00
Espresso with brandy or rum	3.00
Tea - breakfast, earl grey, fresh mint or camomile, Da Fang loose green tea	1.50