

## TAPAS MODERNAS

|                                                             |       |
|-------------------------------------------------------------|-------|
| <b>DONUTS DE POLLO</b> (Gf)                                 | 9     |
| crispy chicken doughnuts - alioli                           |       |
| <b>POLLO AL AJILLO</b> (Gf)                                 | 9     |
| chicken breast - cream - white wine - garlic - parsley      |       |
| <b>ENTRECOT A LA PARRILLA</b> (Gf, Df)                      | 19.50 |
| chargrilled ribeye steak 200g - chimichurri                 |       |
| <b>HÍGADOS DE POLLO AL JEREZ</b> (Df, Gf)                   | 8.50  |
| chicken livers - sherry glaze                               |       |
| <b>ATÚN FRESCO CON SALSA VERDE</b> (Gf, Df)                 | 18.50 |
| fresh pan-seared tuna steak - romesco                       |       |
| <b>HISPI A LA BRASA</b> (Gf, Ve)                            | 8.50  |
| charred hispi cabbage - romesco - hot honey                 |       |
| <b>MINI BÚRGUER DE TERNERA Y CHORIZO</b> (Gf*)              | 9     |
| beef & chorizo sliders - piquillo - mahón                   |       |
| <b>ALMEJAS EN SALSA VERDE</b> (Gf, Df)                      | 13.50 |
| fresh Scottish clams - white wine - garlic - parsley        |       |
| <b>CEVICHE CON LECHE DE TIGRE</b> (Gf, Df)                  | 12    |
| monkfish ceviche - citrus marinade - coriander - chilli     |       |
| <b>CARRILLERA AL PX</b> (Df)                                | 12.90 |
| slow cooked over 8 hours pig cheeks - Pedro Ximénez - thyme |       |



## TAPAS CLÁSICAS

|                                                                                    |      |                                               |                   |
|------------------------------------------------------------------------------------|------|-----------------------------------------------|-------------------|
| <b>TORTILLA ESPAÑOLA</b> (Vg, Gf, Df)                                              | 6.50 | <b>PLATO DE EMBUTIDOS</b> (Gf, Df)            | 13                |
| classic Spanish omelette                                                           |      | mixed Spanish cured meats                     |                   |
| <b>ALBÓNDIGAS CASERAS</b> (Df)                                                     | 8.50 | <b>PAN CON TOMATE</b> (Ve, Gf)                | 7 + Serrano ham 3 |
| homemade meatballs - rich tomato sauce                                             |      | Spanish bread - fresh tomato - garlic         |                   |
| <b>PINCHO MORUNO DE POLLO CON MOJO PICÓN / MOJO VERDE</b> (Df, Gf)                 | 8.50 | <b>GAMBAS AL AJILLO</b> (Gf, Df)              | 10.50             |
| traditional Spanish pork or chicken kebabs                                         |      | king prawns - garlic - evoo - fresh chilli    |                   |
| <b>CALAMARES A LA ROMANA</b> (Df)                                                  | 8    | <b>ACEITUNAS MIXTAS</b> (Ve, Vg, Gf, Df)      | 4.90              |
| deep fried squid - alioli                                                          |      | Spanish olives                                |                   |
| <b>ESPÁRRAGOS AL GRILL</b> (Ve, Vg, Gf, Df*)                                       | 7.50 | <b>PIMIENTOS DE PADRÓN</b> (Df, Gf, Ve)       | 7.50              |
| grilled green asparagus - sea salt - hollandaise                                   |      | Galician mini green peppers - sea salt        |                   |
| <b>PATATAS BRAVAS</b> (Ve, Vg, Gf, Df*)                                            | 6.50 | <b>PATATAS FRITAS CON QUESO MANCHEGO</b> (Gf) | 6.5               |
| spicy Spanish potatoes - alioli                                                    |      | Manchego truffle fries                        |                   |
| <b>MINI PAELLA DE POLLO Y CHORIZO</b> (Df)                                         | 9.50 | <b>SURTIDO DE QUESOS CON MEMBRILLO</b> (Gf)   | 13                |
| homemade mini paella - chicken - chorizo                                           |      | mixed Spanish cheese platter - quince         |                   |
| <b>MEJILLONES AL VAPOR</b> (Gf, Df)                                                | 8.50 | <b>PATATAS FRITAS CON CHORIZO</b> (Gf, Df)    | 7.90              |
| fresh Scottish mussels - white wine - garlic                                       |      | chorizo loaded fries - alioli - jalapeños     |                   |
| <b>CROQUETAS DE JAMÓN Y QUESO</b> (Gf)                                             | 7.50 | <b>TACOS DE CHORIZO</b> (Df)                  | 8.50              |
| homemade croquettes - serrano ham - Manchego cheese                                |      | chorizo tacos - pickled red onion - lime      |                   |
| <b>PARRILLADA</b>                                                                  | 55   | <b>PAELLA DE MARISCO</b> (Gf, Df)             | 12                |
| A traditional Spanish feast from the grill, made for two.                          |      | fresh Scottish seafood - Spanish paella       |                   |
| 200g ribeye - BBQ chorizo - chicken breast - chicken pincho moruno                 |      |                                               |                   |
| pork pincho moruno - padrón peppers - roasted red peppers - patatas bravas         |      |                                               |                   |
| <b>Pick your sauce:</b> alioli - salsa brava - mojo picón - mojo verde - mojo rojo |      |                                               |                   |

### ALLERGENS:

Vg - Vegetarian Ve - Vegan Df - Dairy Free Gf - Gluten Free

\* - Available as allergen free alternative

Please inform your server if you have allergies we should know about.



# RIOJA