

PLATES AND GRAPES

APERITIF

ORGANIC CAVA	7
MAHON GIN & TONIC	9
RED VERMOUTH OVER ICE WITH ORANGE PEEL AND OLIVE	6.90
APEROL SPRITZ	9
PLATES AND GRAPES SANGRIA	GLASS 6 / JUG 12.10
CALA NEGRONI	9
CLASSIC MARGARITA OR SPICY	9

TAPAS

HOUSE GILDA (MUST TRY)	4 EACH
PERELLO OLIVES	4
BREAD & AIOLI, SPANISH OLIVE OIL & SEA SALT	4.50
PADRON PEPPERS	6
PAN CON TOMATE	5.90
JAMON IBERICO CROQUETAS X4	6
AGED MANCHEGO, LOCAL HONEY & BLACK PEPPER	6
MARINATED WHITE ANCHOVIES PICKLED SHALLOTS & PARSLEY	5
BUTTER BEANS STEW MANCHEGO & SALSA VERDE	7
FRIED CHORIZO & HOT HONEY	8
PATATAS BRAVAS	6
5oz BEEF FILLET, PEPPERS & SHERRY JUS (SERVED PINK)	18.75

SLICED TO ORDER

JAMÓN IBÉRICO PLATE WITH TOMATO & PICOS DE PAN	14
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THE SEAFOOD MARKET

PRAWNS IN GARLIC BUTTER & CHILLI (SHELL ON)	2 x 10 / 4 x 17
SPICY TUNA TARTARE SERVED WITH TORRES CRISPS	13
PORTUGUESE FRIED SARDINES, SALSA VERDE & LEMON	8
STEAMED CLAMS IN GARLIC & HERB BUTTER	11
CHOOSE YOUR PREMIUM TINNED FISH AT THE BAR	10
SERVED WITH LEMON & BREAD	

SWEET

CINNAMON SUGAR CHURROS & CHOCOLATE SAUCE	6
DARK CHOCOLATE MOUSSE, OLIVE OIL & SEA SALT	6

WE RECOMMEND 2 / 3 PLATES PER PERSON

ALLERGIES

PLEASE MAKE YOUR SERVER AWARE AND WE WILL DO OUR BEST TO ACCOMMODATE YOU.
UNFORTUNATELY WE CAN'T GUARANTEE CROSS-CONTAMINATION
WHEN WORKING WITH SO MANY IMPORTED GOODS AND A SMALL KITCHEN.