



pintxos

traditional snacks to enjoy
with your drinks

KING PRAWNS £6

2 king prawns with
garlic, rosemary, &
mushrooms on
crusty bread

TXISTORRA £6.5

SAUSAGE ROLLS
Basque chorizo &
Jamon Iberico puff
pastry sausage rolls

*ADD HOUSE AIOLI +£2

PATATAS A LA IMPORTANCIA £7

Crisp fried potato slices
filled with manchego,
jamón & herbs — rich,
melty, and irresistible.

MORCILLA & QUAILS EGG £6

Crispy morcilla on
baguette slices &
topped with fried
quails eggs

PAN CON TOMATE £5

+ JAMON IBERICO £7.5

Spanish crystal bread
with crushed ripe
tomatoes, drizzled
with olive oil, & sea
salt

CROQUETAS £7.5

Jamon y queso or
mushroom with aioli

CHEESE PLATE £19

Selection of artisan
Spanish cheeses, rosemary
biscuits & membrillo

CHARCUTERIE PLATE £19

Select cuts of Iberico
meats from Salamanca

MIXED CHEESE & CHARCUTERIE PLATE £26

COMPANIO FOCIACCIA & extra virgin olive oil £4.75

HOUSE MARINATED OLIVES £5

BRINDISA NUT MIX £4.5

BRINDISA SMOKED ALMONDS £4.5

TORRES POTATO CRISPS - Jamon, Truffle, Pickle, Cheese £7.5

tapas

ALBONDIGAS £12

Three homemade pork
meatballs with morcilla
and chorizo in a rich
tomato sauce

SEABASS £12.5

A LA PLANCHA
Smokey butter bean &
piquillo pepper purée,
pan-fried beans, salsa
verde, crispy jamón

GAMBAS PIL PIL £15

Sizzling tiger prawns &
shrimp with garlic, chilli,
spices & a splash of
sherry.

IBERICO COLLAR £12.5

Braised Ibérico pork
collar in red wine & pork
stock, served with
crushed garlic chickpeas.

CHICKEN & £14

CHORIZO STEW

Chicken & chorizo stew
packed with Spanish
flavours and hearty
"Castellano" chickpeas.

desserts

AFFOGATO £4

A scoop of vanilla ice
cream served with
espresso to pour over.

ADD LIQUEUR +£4

Amaretto - Baileys - Kaluha -
Cointreau

PATATAS A LA PLANCHA £7

Crispy new potatoes seared
on the plancha with sea salt
and salsa verde

CHICKPEA, £6.5

SPINACH + EGG

Chickpeas with toasted
cumin, garlic, spinach &
breadcrumbs, finished with a
fried egg.

BERENJENAS CON £7.5

MIEL Beh-ren-heh-nas!

Andalusian classic — lightly
battered aubergine drizzled
with honey. Sweet, salty,
and so moreish!

TORTILLA £6.5

Soft and oozy potato
and egg tortilla

*ADD HOUSE AIOLI +£2

PADRON PEPPERS £7.5

Fried green peppers
with sea salt

BOQUERONES £9.5

Hand filleted Cantabrian
anchovies

BURNT BASQUE £6.5

CHEESECAKE

Baked cheesecake with a
burnished exterior. with a
creamy yet light centre,

CHOCOLATE NARANJA £6.5

Silky chocolate—orange
pot with sea salt