

Tapas y Raciones

House-Marinated Olives (GF,V)	10
Croquetas (2)	14
Prosciutto & parmesan croquetas s/w aioli	
Patatas Bravas (GF,V)	14
Hand cut crispy potatoes with house-made spicy bravas sauce & aioli	
Vegetarian Meze (V)	22
Olives, stuffed peppers, dolmades, eggplant dip & pita bread	
Bread & Dips (V)	18
Toasted bread with house-made hummus, romesco & seasonal pesto	
Tabla de Quesos	22
Spanish cheeses, jamón, quince paste & crackers	
Peri-Peri Prawns (GF)	19
Pan fried prawns with peri-peri sauce & saffron mayonnaise	
Spanakopita (3) (V)	14
Crispy filo parcels filled with spinach & feta, s/w creamy yoghurt sauce	
Burrata (V, GF)	24
Creamy burrata, balsamic-roasted beetroot, orange & dukkah	
Acompañamientos	
Flatbread (V)	16
Italian flatbread with extra virgin olive oil, chilli, garlic, rosemary & sea salt	
Insalata Verde (GF,V)	16
Seasonal green salad	
Peach & Gorgonzola Salad (GF)	26
Spanish peaches, Gorgonzola, salad leaves & Serrano ham	
Add pita bread +3	

Dinner Menu



Platos Principales

Osso Buco with Risotto Milanese (GF)	38
Slow braised beef osso buco in a rich wine gravy s/w traditional Milanese saffron risotto	
<i>Wine suggestion: Sommos Chardonnay</i>	
Beef Cheek Ragù	35
Rustic Italian dish of slow cooked beef cheek in a rich tomato & red wine sauce, s/w Rummo pappardelle	
<i>Wine suggestion: Lar de Paula Gran Baroja</i>	
Chicken & Green Olive Tagine	34
Free-range chicken with preserved lemon sauce, green olives, herbed couscous & pita bread	
<i>Wine suggestion: Santa Sofia Custoza or Bardolino Chiacetto Rosé</i>	
Spaghetti Pomodoro (V)	32
Bertangi spaghetti, rich tomato sauce, burrata, cherry tomatoes & basil	
<i>Wine suggestion: Galassi Montepulciano</i>	

Postres

Crema Catalana	16
Spain's take on crème brûlée. Custard infused with orange & cinnamon, topped with classic burnt sugar	
Dark Chocolate Mousse Cake	16
Rich chocolate mousse cake s/w cream & berry coulis	
Tiramisù	15
Classic Italian "pick-me-up" of mascarpone, Marsala & coffee-soaked sponge fingers	
Gelati (GF) Italian gelato in three different flavours	15
Affogato (GF)	15
Vanilla ice cream topped with a shot of hot espresso	
<i>add liqueur (Frangelico/Baileys/Kahlua/Cointreau) +7</i>	

De la panza sale la danza – From the stomach comes the dance