



APERITIVOS

FIRST TASTE

MATADORA'S OLIVES

Orange, sherry, thyme 7

MARCONA ALMONDS

Roasted with Maldon Sea Salt 9

GILDA

White anchovies, Manzanilla olives, pickled Guindilla peppers 5

PAN CON TOMATE

Housemade grilled Sourdough, vine ripened tomatoes,
Spanish olive oil 9

ADD JAMÓN SERRANO 10g|4 ADD JAMÓN IBÉRICO 10g |6

BOQUERONES EN VINAGRE

Marinated white anchovies, pickled red onion 12

CURADO

Hand carved Jamón Serrano
45g | 16

Chorizo Ibérico
45g | 12

Hand carved Jamón Ibérico
45g | 20



PINTXOS

SMALL BITES

ANCHOAS MATRIMONIO

A marriage of salt cured & vinegar marinated anchovies on
grilled Sourdough, piquillo pepper 10

SEARED FOIE GRAS

Grilled Sourdough, caramelized onions 14

BROCHETA DE GAMBAS

Grilled prawn & jamón skewer, vinagreta de pimientos, grilled Sourdough 18

CROQUETAS DE GAMBAS

Prawn, Sherry & saffron Béchamel,
flash fried 9

CROQUETAS DE JAMÓN

Jamón Serrano, béchamel,
flash fried 8



TAPAS
SMALL PLATES

PATATAS BRAVAS

PEI potatoes, smoked tomato sauce,
roasted garlic allioli 10

SCALLOPS A LA BRASA

Scallops on the half shell, Marcona
almond ajo blanco, seaweed 22

**ENSALADA DE HINOJO
Y NARANJA**

Shaved fennel, orange, frisée,
Spanish olives, toasted pine nuts
& citrus vinagreta 16

GAMBAS AL AJILLO

Prawns, garlic, chilis, sherry &
Spanish olive oil 16

TORTILLA DE PATATAS

Traditional Spanish omelette,
confit potatoes,
caramelized onions 9

SQUID A LA PARRILLA

Grilled NS Squid, caramelized
onions, Vizcaina sauce 12

YEMA DE HUEVO

Free range egg yolk, roasted local
mushrooms, patatas fritas,
black truffle 14

**SMOKED SPANISH
MACKEREL**

Piperrada, escabeche mayo, trout
roe & migas de pan 14

EGGPLANT A LA BRASA

Black garlic & sherry reduction,
piquillo pepper, pistachio puré 18

**CARRILLERAS
A LA RIOJA**

Rioja braised Beef cheeks,
goat cheese whipped potatoes,
smoked tomato sauce 18

“RISOTTO” DE SAN SEBASTIÁN

Orzo, Manchego, verde oil 16



PARA COMPARTIR TO SHARE

QUARTER OCTOPUS A LA PLANCHA

Almond romesco, fingerling potatoes, charred onions, arugula, orange & pimientos 38

HALIBUT AL PIL PIL

Grilled Halibut, olive oil, chili & garlic emulsion, crispy garlic, fresh herbs, lemon 42

PATO ASADO

Duck two ways; roasted breast & braised leg, wild mushrooms, asparagus, peas & foie gras jus 48
SHAVED BLACK TRUFFLE ADDITION 8

OJO DE COSTILLA

Grilled 16 Oz AAA Ribeye, bone marrow butter, patatas, roasted peppers 54

NS LOBSTER PAELLA

Shrimp, mussels, saffron, peas & garlic allioli 52



POSTRE DESSERTS

PASTEL VASCO

Almond cake, black cherry & warm pistachio crema 14

BASQUE CHEESECAKE "A LA VIÑA"

Pedro Ximénez spiked grapes 14

SHEEP'S CHEESE ICE CREAM

Quince, local apple, toasted walnuts 6

CREMA CATALANA

Citrus & cinnamon custard, caramelized, almond shortbread 14

CHURROS

Dark Chocolate sauce, served warm 14

SORBETE

Black Cherry | Blood Orange
Pomegranate
4

TABLA DE QUESO

Manchego, Queso Ibérico & Cabra, Quince & toasted walnuts 22