



## APERITIVOS

### FIRST TASTE

#### MATADORA'S OLIVES

Orange, sherry, thyme 8

#### 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|8

#### BOQUERONES EN VINAGRE

Marinated white anchovies, pickled red onion 12

#### SALMOREJO

An Andalusian blend of puréed vine ripened tomatoes, sourdough & olive oil,  
served with cucumber & Sheep's cheese ice cream 12

#### CURADO

Hand carved Jamón Serrano  
45g | 16

Chorizo Ibérico  
45g | 12

Hand carved Jamón Ibérico  
45g | 24



## PINTXOS

### SMALL BITES

#### ANCHOAS MATRIMONIO

A marriage of salt cured & vinegar marinated anchovies on  
grilled Sourdough, piquillo pepper 12

#### SEARED FOIE GRAS

Grilled Sourdough, caramelized onions 14

#### CROQUETAS DE GAMBAS

Prawn, Sherry & saffron Béchamel,  
flash fried 9

#### CROQUETAS DE JAMÓN

Jamón Serrano, béchamel,  
flash fried 9



## TAPAS

### SMALL PLATES

#### PATATAS BRAVAS

PEI potatoes, smoked tomato sauce,  
roasted garlic allioli 10

#### OCTOPUS A LA PLANCHA

Almond romesco, fingerling potatoes,  
charred onions, arugula, orange &  
pimientos 18

#### ENSALADA VERDE

Local greens, heirloom tomatoes,  
cucumber, shaved Manchego, sourdough  
croutons, sherry vinagreta 16  
*Add Anchovies / 5*

#### GAMBAS AL AJILLO

Prawns, garlic, chilis, sherry &  
Spanish olive oil 18

#### “RISOTTO” DE SAN SEBASTIÁN

Orzo, Manchego, verde oil 16

#### SEA BREAM CURADO

Orange, watercress, toasted Marcona  
almonds, Olive Oil Sorbete 18

#### 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 16

#### SMOKED SPANISH MACKEREL

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

#### TORTILLA DE PATATAS

Traditional Spanish omelette,  
confit potatoes, caramelized onions 10

#### PEI MUSSELS EN SALSA BRAVA

PEI Mussels simmered in sherry &  
smoked tomato, served with grilled  
sourdough & olive oil 16

#### EGGPLANT A LA BRASA

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



## PARA COMPARTIR

### TO SHARE

#### CHICKEN & CHORIZO PAELLA

Roasted chicken, grilled chorizo,  
saffron, roasted pimientos,  
peas & garlic allioli 52

#### NS LOBSTER PAELLA

Fresh local Lobster, prawns &  
mussels, saffron, peas  
& garlic allioli 60



## PLATOS FUERTES

### MAIN COURSES

#### CARRILLERAS A LA RIOJA

Rioja braised Beef cheeks,  
goat cheese whipped potatoes,  
smoked tomato sauce 34

#### HALIBUT AL PIL PIL

Grilled Halibut, arroz negro,  
sea asparagus, escabeche mayo,  
Pil Pil sauce, crispy garlic, fresh  
herbs, lemon 44

#### PATO ASADO

Duck two ways; roasted breast &  
braised leg, local apple,  
watercress, peas & foie gras jus 48  
SHAVED BLACK TRUFFLE ADDITION 8

#### OJO DE COSTILLA

Grilled 16 Oz AAA Ribeye,  
bone marrow butter, patatas,  
blistered shisito peppers,  
roasted garlic allioli 56



## POSTRE

### DESSERTS

#### PASTEL VASCO

Almond cake, black cherry  
& warm pistachio crema 14

#### CREMA CATALANA

Citrus & cinnamon custard,  
caramelized, almond  
shortbread 14

#### BASQUE CHEESECAKE "A LA VIÑA"

Pedro Ximénez spiked grapes 14

#### CHURROS

Dark Chocolate sauce,  
served warm 14

#### SHEEP'S CHEESE ICE CREAM

Quince, local apple,  
toasted walnuts 6

#### SORBETE

Black Cherry | Watermelon  
Pomegranate 4

#### TABLA DE QUESO

Manchego cheese, sourdough baguette, Quince & toasted walnuts 18