



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 chilled soup of puréed vine ripened tomatoes,
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

PATO ASADO

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

HALIBUT AL PIL PIL

Grilled local Halibut,
Pil Pil sauce, sea asparagus,
smoked tomato orzo,
fresh herbs, lemon 44

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

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 | Watermelon
Pomegranate 4

TABLA DE QUESO

Manchego cheese, sourdough baguette, Quince & toasted walnuts 18