



PINTXOS

FIRST BITES

MATADORA'S OLIVES

Orange, sherry, thyme 8

MARCONA ALMONDS

Roasted with Maldon Sea Salt 9

HAND CARVED CURADO

Jamón Serrano
45g | 16

Chorizo Ibérico
45g | 12

Jamón Ibérico
35g | 22

PAN CON TOMATE

Housemade grilled Sourdough, vine ripened tomatoes, e.v olive oil 12
ADD | SHAVED MANCHEGO 3 | JAMÓN SERRANO 3 | JAMÓN IBÉRICO 6 | BOQUERONES 3

ANCHOAS MATRIMONIO

A marriage of salt cured & vinegar marinated anchovies on
grilled Sourdough, piquillo pepper 15 | 3pc

BLISTERED SHISHITO PEPPERS

Pickled shallots, chorizo oil, lime 16

PATATAS BRAVAS

PEI potatoes, smoked tomato sauce, roasted garlic allioli 12
ADD | JAMÓN SERRANO 3 | BOQUERONES 3

CROQUETAS

BACALAO

Traditional Salt Cod,
béchamel, flash fried,
piquillo pepper allioli
12 | 3pc

CHORIZO

Iberico Chorizo,
béchamel, flash
fried, shaved
Manchego
12 | 3pc

JAMÓN

Jamón Serrano,
béchamel, flash fried,
pipparra pepper, allioli
12 | 3pc



TAPAS

SMALL SHARING PLATES

FLASH FRIED SMELTS

Grilled lemon, dill, citrus allioli 16

TORTILLA DE PATATAS

Traditional Spanish omelette, confit potatoes, wild mushrooms, caramelized onions, Manchego & shaved black truffle 18

CEVICHE

Raw local Scallop & Shrimp, Octopus, chilies, cucumber, fresh lime, cilantro, served with housemade tortilla chips 22

CHARRED BROCCOLINI

Marcona almonds, romesco sauce, crispy garlic, caramelized leek vinaigrette 14

GAMBAS A LA PARRILLA

Grilled Jumbo Prawns, garlic & vermouth butter, tarragon, torched lemon 21

ENSALADA DE INVIERNO

Seasonal greens, radicchio, Vermouth-soaked cherries, beets, gorgonzola, pistachios, orange & sherry vinaigrette 16

YELLOWFIN TUNA TARTARE

Sherry & soy glaze, sesame, ajo blanco, housemade patatas 22

SNOW CRAB EMPANADAS

Fresh Snow Crab, crema, garlic allioli, apple & herb ensalada 22 | 2pc

BEEF CARPACCIO

AAA Beef Tenderloin, rare, wild mushrooms, chestnuts, shaved Manchego, black garlic olive oil & arugula 22

HUMBOLT SQUID

Grilled Humbolt Squid, Spanish Olive Oil, chilies, charred lemon, cilantro 18

EGGPLANT A LA BRASA

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

MUSSELS & CHORIZO

Steamed PEI Mussels, Spanish vino blanco, sautéed Iberico Chorizo, shallots, grilled sourdough baguette 18

OCTOPUS A LA PLANCHA

Grilled Spanish Octopus, Little Neck Clams, sherry, blistered cherry tomatoes, lemon, watercress 22

“RISOTTO”

DE SAN SEBASTIÁN

Orzo, Manchego, verde oil 22



PLATOS FUERTES

MAIN COURSES

CARRILLERAS A LA RIOJA

Rioja braised Beef cheeks,
goat cheese whipped potatoes,
smoked tomato sauce,
honey glazed greens 38

GRILLED SEA BREAM

Bilbiana sauce, confit tomato,
fresh lemon & grilled broccolini 36

ROASTED CORNISH HEN

Marcona Almond Picada, capers,
fresh lemon, vino blanco,
herbed orzo, green beans 36

BRAISED LAMB SHANK

Vino Rosso braised Lamb Shank,
roasted red peppers, patatas,
cherry tomatoes, salsa verde 38

PARA COMPARTIR

TO SHARE

CHICKEN & CHORIZO PAELLA

Roasted Local Valley Chicken, grilled
Chorizo, saffron, roasted pimientos
56

NS LOBSTER PAELLA

Fresh local Lobster, Prawns &
Mussels, saffron, snow peas
62

PEI BLUE DOT RIBEYE

Grilled 16oz PEI Blue Dot Ribeye, bone marrow
butter, patatas, roasted peppers 74

POSTRE

DESSERTS

PASTEL VASCO

Almond cake, black cherry &
warm pistachio crema 14

CHOCOLATE CHEESECAKE

Rich Chocolate 'Burnt' Basque
Cheesecake, Port & fig compote 14

CREMA CATALANA

Vanilla bean & orange custard,
caramelized, almond shortbread 14

CHURROS

Warm dark chocolate sauce 14

CREMA DE LIMÓN

Valencian lemon curd,
buttery crumble, blackberry &
elderflower sorbete, 14

GELATO & SORBETE

Dulce de Leche | Pistachio
Limoncello