

APERITIVOS / APPETISERS

Cesta de Pan	
Mixed bread basket served with a choice of:	
Con Alioli	4.25
Our signature homemade garlic mayo. Allergens: Gluten, Soya, Egg / May contain: Milk, Sesame, Peanuts, Other Nuts	
Con Aceite y Vinagre	4.25
With Spanish virgin olive oil and balsamic vinegar. Allergens: Gluten, Sulphites	4.50
Con Almogrote	
Canarian spread with goats cheese native spices, chilli, and paprika Allergens: Gluten, Soya, Egg / May contain: Milk, Sesame, Peanuts, Other Nuts	
Pan con Tomato	4.75
Toasted baguette with fresh tomato and garlic rub with a drizzle of virgin olive oil and salt. Allergens: Gluten / May contain: Milk, Sesame, Peanuts, Other Nuts	
Aceitunas	4.50
Marinated green pitted olives with mushrooms and peppers. Allergens: Sulphites	

TABLAS / BOARDS

Tabla de Quesos	14
Selection of Mediterranean cheeses served with quince paste, caramelised onion, olives, gherkins and bread sticks. Allergens: Gluten, Dairy, Sulphites / May contain: Egg, Sesame	
Jamón Ibérico D.O.P. Guijuelo	14 / 24
24 months cured, acorn fed, Ibérico ham served with bread sticks. Allergens: Gluten	

TASTER MENU

Taster Menu	59
A seven course seasonal journey created by our chef, Rubén Del Villar, that takes you through our best creations. A unique culinary experience.	
Taster Menu + Wine Flight	89
A selection of wines picked by our wine connoisseur, Yashin, that pairs to perfection each one of the taster menu dishes.	

TAPAS

Tapas is not only the way food is served, it is also a way of dining, enjoying, discovering and sharing food, drinks and moments.
Order 3 or 4 tapas per person and the food will arrive as and when it is ready.
Enjoy the art of tapas. Be tapas my friend!

Croquetas del Día	8
Homemade award winning Croquettes - 4 units. Please ask a member of staff for today's selection. Allergens: All	
Pintxo del Día	TBD
Today's chefs creations Allergens: TBC	

VEGETARIANO

Berenjenas Gratinadas	8.75
Baked layers of aubergine in a rich tomato sauce and cheese. Allergens: Gluten, Egg, Dairy	
Patatas Bravas	7.50
Fried potato cubes served with Alioli and Brava Sauce. Allergens: Egg, Sulphites / May contain: Mustard, Other Nuts, Gluten	
Queso de cabra con miel y manzana	7.75
Baked goat cheese served with slices of green apple and topped with a drizzle of organic honey. Allergens: Milk	
Ensalada Mixta	7
Mixed salad: lettuce, tomato, onions, cucumber and boiled egg with a virgin olive oil and balsamic vinegar dressing. Allergens: Sulphites, Egg / May contain: Dairy	
Papas Arrugadas	7.50
"Boiled to wrinkled" potatoes served with Canarian sauces Mojo Rojo and Mojo Verde. Allergens: Sulphites	
Champiñones rellenos con Pisto	10
Stuffed mushrooms with a Spanish ratatouille and cheese gratine. Allergens: Dairy, Sulphites	
Tortilla Española	7.75
The classic Spanish potato omelette with onions served with alioli. Allergens: Egg	
Quesos Asados Con Mojos Y Miel	8
Traditional Canarian grilled white cheese with Canarian mojos and honey. Allergens: Milk, Sulphites.	
Parrillada de Verduras	10
Seasonal Grilled vegetables and white Canarian cheese Allergens: Dairy, Sulphites	
Pimientos del Padrón	7.75
Traditional Spanish fried peppers served with red wine infused salt. Allergens: Sulphites	

PESCADOS Y MARISCO

Gambas	
King prawns cooked in your favourite style.	
Volcán	13
In a Canarian seasoning and spices cooked in white wine and chillies. Allergens: Crustaceans, Sulphites, Other Nuts	
Al Ajillo	12.50
In garlic, parsley and chillies. Allergens: Crustaceans	
Gabardina	12.50
Beer battered. Allergens: Gluten, Shellfish, Egg, Sulphites	
Bacalao crujiente	12
Spanish beer battered cod fillets with lime and a hint of chilli. Allergens: Gluten, Fish, Eggs, Sulphites	

Allergens - We follow strict hygiene practices within our kitchen, but due to the presence of allergenic ingredients within the environment, during the preparation and cooking of any item we cannot 100% guarantee allergen traces may not be found in any dish. We advise you to speak to a member of management if you have any food allergies or intolerance. Full allergen information is available.

ARROCES / RICE

Each portion serves 2 people. Our paellas are freshly cooked and made to order, please allow 20-25 minutes of cooking time.

Pulpo en dos Cocciones	14
Twice-cooked octopus served on a bed of Spanish paprika mash, topped with Mojo Rojo. Allergens: Gluten, Dairy, Sulphites, Molluscs	
Calamares	12
Fried squid strips in batter with citric Alioli. Allergens: Gluten, Egg, Molluscs.	
Merluza con Salsa Verde	14.50
Fresh hake fillet served in a green sauce with a King prawn. Allergens: Gluten, Fish, Shellfish	

Pescaíto frito	19.50
A platter of fried seafood including squid, whitebait, octopus, king prawns and mussels. Ideal to share Allergens: Gluten, Fish	

CARNE

Pollo al Salmorejo	10
Chicken strips cooked in a red pepper-based traditional Canarian sauce, topped with almond flakes. Allergens: Sulphites, Other Nuts	
Albóndigas de la Abuela	10
Original Grandma's recipe beef and pork meatballs. Allergens: Gluten, Lupin, Milk, Egg / May contain: Sesame, Peanuts, Other Nuts	
Alitas Picantes	9
Spicy. Garlic, Sherry Wine, Chilli and Cayenne pepper sauce. Allergens: Sulphites.	
Carrilleras de Cerdo	13.50
Slow cooked Iberian pigs cheeks cooked in a Pedro Ximenez wine reduction served on a bed of a light creamy mash. Allergens: Sulphites, Dairy	
Filete de Ternera al Chimichurri	12
Flat iron steak served with a chimichurri sauce. Served medium rare. Allergens: Sulphites	
Abanico Ibérico	14.50
Grilled Iberian pork tenderloin steak on a bed of mango chutney and red wine infused sea salt. Allergens: Dairy, Sulphites	
Pollo Asadores	10
Grilled chicken thighs in Mojo Rojo sauce, following the famous Canarian restaurant Los Asadores' secret recipe. Allergens: Gluten, Soya, Sulphites, Sesame, Other Nuts / May contain Peanuts	
Chorizo al Vino	8.95
Chorizo cooked in Rioja red wine. Allergens: Sulphites	
Puntas de Solomillo saltadas	12.95
Sautee diced fillet steak with garlic, parsley and olive oil.	
Escalopines de pollo	9.50
Crispy chicken mini fillets with a soy-bbq sauce. Allergens: Gluten, Soya, Sulphites, Sesame, Other Nuts / May contain Peanuts.	
Pulguitas de cordero	12.50
Pulled lamb sliders made with slow cooked lamb shoulder with garlic chilli and olive oil. Allergens: Gluten, Egg	

Mar y Montaña	40
Sea and Land paella, with meat and shellfish. Allergens: Sulphites, Crustaceans, Fish, Molluscs	
De la Huerta	38
Selected seasonal vegetables and herbs. Allergens: N/A	
De Marisco en su Tinta	42
Mixed shellfish with King prawns, octopus and squid. Served black. Allergens: Crustaceans, Fish, Molluscs, Celery, Milk	
De La Granja	38
Beef steak and chicken with Piquillo peppers. Allergens: N/A	
De Bogavante	48
Lobster and King prawns with a seafood broth. Allergens: Crustaceans.	

House sauces 2.50 each
Alioli, Salsa Brava, Mojo Rojo, Mojo Verde, Soy-BBQ-Sauce
Please check with a member of staff for allergens.

POSTRES / DESSERTS

Flan de huevo	6.50
Wobbly baked egg custard with homemade caramel syrup. Allergens: Egg, Dairy	
Pachanguitas de Chocolate	7.50
Fried sweet pastry dough filled with Hazelnut chocolate. Served with fresh strawberries and coconut flakes. Add a vanilla ice cream scoop for £1. Allergens: Hazelnuts, Soya, Milk, Egg, Sulphites	
Selección de Helados	4.50
A selection of today's ice-cream Allergens: Dairy, Nuts	
Crema Catalana	6.95
Vanilla cream custard with a caramelised sugar coating and topped with vanilla ice-cream Allergens: Milk, Egg / May contain: Sesame, Peanuts, Other Nuts.	
Tarta de Tres Chocolates	7.50
Triple chocolate layered cake. White chocolate, milk chocolate and dark chocolate on a biscuit base. Allergens: Gluten, Egg, Dairy / May contain: Nuts	
Churros con Chocolate	7
Spain's favourite: churros (Spanish pastry) with melted chocolate. Allergens: Gluten, Milk	
Sorbete del día	3.50
Today's sorbet. Please ask a member of staff for today's sorbet. Allergens: TBC	