

## APERITIVOS / APPETISERS

<b>Cesta de Pan</b>	
Mixed bread basket served with a choice of:	
<b>Con Aceite y Vinagre</b>	4
With Spanish virgin olive oil and balsamic vinegar.	
Allergens: Gluten, Sulphites	
<b>Con Alioli</b>	4.25
Our signature homemade garlic mayo.	
Allergens: Gluten, Soya, Egg / May contain: Milk, Sesame, Peanuts, Other Nuts	
<b>Con Almogrote</b>	4.50
Canarian spread with goats cheese native spices, chili, and paprika.	
Allergens: Gluten, Soya, Egg / May contain: Milk, Sesame, Peanuts, Other Nuts	
<b>Pan con Tomate</b>	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	
<b>Aceitunas</b>	4.50
Marinated green pitted olives with mushrooms and peppers.	
Allergens: Sulphites	

## TABLAS / BOARDS

<b>Tabla de Quesos</b>	18
Selection of Mediterranean cheeses served with quince paste, caramelised onion, olives, gherkins and bread sticks.	
Allergens: Gluten, Dairy, Sulphites / May contain: Egg, Sesame	
<b>Jamón Ibérico D.O.P. Guijuelo</b>	14 / 24
24 months cured, acorn fed, Ibérico ham served with bread sticks.	
Allergens: Gluten	

## TASTER MENU

<b>Taster Menu</b>	59
A seven course seasonal journey created by our chef, Rubén Del Villar, that takes you through our best creations.	
A unique culinary experience.	
<b>Taster Menu + Wine Flight</b>	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!

<b>Croquetas del Día</b>	8
Homemade award winning Croquettes - 4 units. Please ask a member of staff for todays selection.	
Allergens: All	

## VEGETARIANO

<b>Berenjenas Gratinadas</b>	8.75
Baked layers of aubergine in a rich tomato sauce and cheese.	
Allergens: Gluten, Egg, Dairy	

<b>Patatas Bravas</b>	7.50
Fried potato cubes served with Alioli and Brava Sauce.	
Allergens: Egg, Sulphites / May contain: Mustard, Other Nuts, Gluten	

<b>Pisto con Huevo</b>	7.75
Spanish ratatouille topped with a fried egg.	
Allergens: Sulphites, Egg	

<b>Ensalada Mixta</b>	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	

<b>Papas Arrugadas</b>	7.50
"Boiled to wrinkled " potatoes served with Canarian sauces Mojo Rojo and Mojo Verde.	
Allergens: Sulphites	

<b>Champiñones rellenos con Pisto</b>	10
Stuffed mushrooms with a Spanish ratatouille and cheese gratine.	
Allergens: Dairy, Sulphites	

<b>Tortilla Española</b>	7.75
The classic Spanish potato omelette with onions served with alioli.	
Allergens: Egg	

<b>Quesos Asados Con Mojos Y Miel</b>	8
Traditional Canarian grilled white cheese with Canarian mojos and honey.	
Allergens: Milk, Sulphites.	

<b>Parrillada de Verduras</b>	10
Seasonal Grilled vegetables and white Canarian cheese	
Allergens: Dairy, Sulphites	

<b>Pimientos del Padrón</b>	7.75
Traditional Spanish fried peppers served with red wine infused salt.	
Allergens: Sulphites	

## PESCADOS Y MARISCO

<b>Gambas al Ajillo</b>	12.50
King Prawns in garlic, parsley and chillies.	
Allergens: Crustaceans	

<b>Lubina Embarrada</b>	13
Skin on sea-bass fillets cooked in a canarian mix of spices, onions, peppers, olive oil and vinegar.	
Allergens: Sulphites, Fish	

<b>Bacalao a la Vizcaína</b>	11.50
Fresh cod loin in a Basque style tomato and red onion sauce.	
Allergens: Fish, Sulphites	

<b>Pulpo en dos Cocciones</b>	14
Twice-cooked octopus served on a bed of Spanish paprika mash, topped with Mojo Rojo.	
Allergens: Gluten, Dairy, Sulphites, Molluscs	

<b>Gambas Volcán</b>	13
King Prawns in a Canarian seasoning and spices cooked in white wine and chillies.	
Allergens: Sulphites, Other Nuts	

<b>Calamares</b>	12
Fried squid strips in batter with citric Alioli.	
Allergens: Gluten, Egg, Molluscs.	

## CARNE

<b>Pollo al Salmorejo</b>	10
Chicken strips cooked in a red pepper-based traditional Canarian sauce, topped with almond flakes.	
Allergens: Sulphites, Other Nuts	

<b>Albóndigas de la Abuela</b>	10
Original Grandma's recipe beef and pork meatballs.	
Allergens: Gluten, Lupin, Milk, Egg / May contain: Sesame, Peanuts, Other Nuts	

<b>Alitas al Gusto</b>	9
Fried chicken wings with your choice of sauce.	

<b>Picantes</b>	
Spicy. Garlic, Sherry Wine, Chilli and Cayenne pepper sauce.	
Allergens: Sulphites.	

<b>Miel y mostaza</b>	
Honey and mustard sauce.	
Allergens: Sulphites, Mustard	

<b>Carrilleras de Cerdo</b>	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	

<b>Filete de Ternera al Chimichurri</b>	12
Flat iron steak served with a chimichurri sauce. Served medium rare.	
Allergens: Sulphites	

<b>Pollo Fuerteventura</b>	11
From the white beaches and sweet winds of Fuerteventura comes this Chicken in a cream and pink peppercorn dish.	
Allergens: Dairy, Sulphites	

<b>San Jacobo</b>	10
Pork loin wrapped in ham and cheese with a crispy breadcrumb coating.	
Allergens: Gluten, Dairy, Egg / May contain: Nuts	

<b>Escalopines de Pollo</b>	9.50
Crispy chicken mini fillets with a soy-bbq sauce.	
Allergens: Gluten, Soya, Sulphites, Sesame, Other Nuts / May contain Peanuts	

<b>Chorizo al Vino</b>	8.75
Chorizo cooked in Rioja red wine.	
Allergens: Sulphites	

## ARROCES / RICE

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

<b>Mar y Montaña</b>	40
Sea and Land paella, with meat and shellfish.	
Allergens: Sulphites, Crustaceans, Fish, Molluscs	

<b>De Caracoles y Conejo</b>	40
Ancient recipe from the Valencian region with snails and rabbit.	
Allergens: Molluscs, Soya	

<b>De la Huerta</b>	38
Selected seasonal vegetables and herbs.	
Allergens: N/A	

<b>De Marisco en su Tinta</b>	42
Mixed shellfish with King prawns, octopus and squid. Served black .	
Allergens: Crustaceans, Fish, Molluscs, Celery, Milk	

<b>De La Granja</b>	38
Beef steak and chicken with Piquillo peppers.	
Allergens: N/A	

<b>De Bogavante</b>	48
Lobster and King prawns with a seafood broth.	
Allergens: Crustaceans.	

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

## POSTRES / DESSERTS

<b>Jardines Canarios</b>	7.50
Canarian traditional Gofio mousse with crushed biscuits and chocolate earth.	
Allergens: Gluten, Milk, Egg / May contain: Sesame, Peanuts	

<b>Pachanguitas de Chocolate</b>	7.50
Fried sweet pastry dough filled with Hazelnut chocolate. Served with fresh strawberries and coconut flakes. Add a vainilla ice cream scoop for £1.	
Allergens: Hazelnuts, Soya, Milk, Egg, Sulphites	

<b>Selección de Helados</b>	4.50
A selection of todays ice - cream	
Allergens: Dairy, Nuts	

<b>Crema Catalana</b>	7.50
Vanilla cream custard with a caramelised sugar coating and topped with vanilla ice-cream	
Allergens: Milk, Egg / May contain: Sesame, Peanuts, Other Nuts.	

<b>Pastel de Plátano</b>	8
Ovenbaked banana cheesecake served with vanilla ice-cream.	
Allergens: Gluten, Milk, Egg, Sulphites / May contain: Sesame, Peanuts, Other Nuts.	

<b>Churros con Chocolate</b>	7
Spain's favourite: churros (Spanish pastry) with melted chocolate.	
Allergens: Gluten, Milk	

<b>Sorbete del día</b>	3.50
Todays sorbet. Please ask a member of staff for todays sorbet.	
Allergens: TBC	

**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.