



BRUNCH

- SERVED TILL 3PM -

SMASHED AVOCADO (v) £5
w/ poached egg on toast

CHORIZO BAGUETTE £6
w/ mahón cheese
& roasted red pepper

HAM & EGGS £6
Serrano ham, poached egg &
minted peas on toast

HALLOUMI BAGUETTE (v) £6
w/ mediterranean veg
& piquillo jam

CHORIZO & POTATO HASH £6
w/ kale & poached eggs on
toasted sourdough

MEATBALL BAGUETTE £6
Ibérico pork, tomato sauce &
shaved parmesan

SALT CURED COD £6
w/ potato, piquillo pepper
& poached egg

SNACKS

£2 PER PORTION

Toasted Valencia almonds
Salted corn kernels
Fried broad beans
Pork scratchings
Manzanilla olives (with stone)
Salted peanuts
Cashew nuts

MEAT & CHEESE

£5 PER PORTION

all served with bread & oil, crackers, toasted Valencia almonds & chutney

SALGOT FUET
Catalan mini spiced salami

COPPA
delicate & tender cured pork

SERRANO
dry cured Spanish ham

CHORIZO PICANTE
spicy, cured Spanish sausage

SALCHICHON
smoked &
air-dried pork

SERRAMUNT BLANC D'OLI
Spanish brie style cheese

CROTTIN DE CHAVIGNOL
soft goats cheese

MAHÓN
mild, milky & slightly salty

PICOS BLUE
strong, soft blue cheese

MANCHEGO
hard Spanish sheep cheese
in flavoured oil

JAMÓN IBÉRICO BELLOTA £8
100% acorn fed Iberian ham

SHARING

all served with bread, artisan crackers, olive oil & chutney
(addition £3 if you choose Ibérico Bellota)

VEGGIE PLATTER (v,ve) £17
Mediterranean stew, charred veg, Halloumi, hummus,
guacamole & kale salad.

MEAT BOARD £18
selection of 4 meats from above

CHEESE BOARD £18
selection of 4 cheeses from above

SHARING PLATTER £20
select 3 meats & 3 cheeses from above

BREAD

AIOLI (v) £2
w/ artisan bread

CHORIZO SLIDERS £5
w/ manchego cheese
on 2 brioche buns

CATALAN BREAD (ve) £3
tomato & garlic

NDUJA BRUSCHETTA £5
spicy sausage w/ roast piquillo
pepper & baby herb salad

DIPS (v) £4
w/ spiced hummus,
aioli & guacamole

BOQUERONES £5
garlic, lemon
& parsley on a crostini

SWEET

VANILLA CHEESECAKE £5
w/ sherry soaked raisins &
caramel ice cream

CHOCOLATE BROWNIE £4
w/ salted caramel & ice cream

PANCAKES & ICE CREAM £4
w/ honey & sherry glaze

AFFOGATO £4
espresso, ice cream &
Pedro Ximénez sherry

SMALL

MEDITERRANEAN STEW (ve) £5
spiced lentil & root vegetable

PIG CHEEKS £8
slow cooked in
Pedro Ximénez sherry

WINTER SALAD (ve) £3
red cabbage, kale, carrot
& house dressing

FROM THE SEA £6
baby octopus, mussels & baby
squid marinated with smoked
paprika, chilli & garlic

TIGER PRAWNS £8
w/ garlic & chilli

CHARRED KALE SALAD (v) £5
w/ avocado, pine nuts
& shaved mahón cheese

GARBANZO STEW (ve) £6
w/ aubergine,
peppers & tomato

IBÉRICO MEATBALLS £6
w/ rich tomato sauce

HONEY-GLAZED CHORIZO £6.5
in a sticky red wine &
rosemary sauce

PINTXO

- STARTS AT 4PM -

A traditional Northern Spanish
snack that is often served on a spike.
A small plate of 3 for £5.
Ask your server for today's selection