



KITCHEN OPENING HOURS

MON - THUR: 8 AM - 10 PM | FRI - 8 AM - 10:30 PM | SAT 9 AM - 10:30 PM | SUN 9 AM - 10 PM

ALL DAY GATHERING

EGGS

Lazy omelette with...

Scottish girolles, hazelnuts and thyme | 10 (v)

Cured salmon, dill, crème fraîche, lilliput capers | 10

Iberian ham shoulder 5J, caramelised onion & crisps | 11

Baked, with...

Pisto & thyme croutons | 10 (v)

Button & girolles mushrooms with chorizo | 10

Devilled eggs

Classic devilled eggs | 3 (v)

Classic devilled eggs with salt cured anchovy | 10

Classic devilled with Sobrasada | 4.5

Dressed with salt cod & saffron sauce | 7.5

GRAINS

Tuna Empanada with watercress & tomato salad | 8.5

Bikini sandwich with Iberian ham shoulder 5J & Ermesenda cheese | 10.5

Lolo de ternera - beef sandwich | 15.5

Sourdough with JP's extra virgin olive oil or butter | 5 (ve)

ALL THE REST

Sevillan olives | 4.5

Gildas: Basque pintxo with Cantabrian anchovy & pickles | 12

Gildas: Basque pintxo with gordal olives & pickles | 6 (ve)

Chicken liver parfait with sweet buns, & red onion salad | 10

Mussels-in-escabeche with our potato crisps, & chives | 10

"Rockfish" Sardines on toast with tomato salsa | 7

Arrocina bean salad with smoked aubergine | 8.5 (ve)

Our home-made fresh curd cheese with tomatoes & preserved lemon | 12 (v)

Courgette Carpaccio, Castillian pine nuts & tomatoes | 10 (ve)

Confit Gadira Tuna with roasted peppers, PX vinegar | 14

Mediterranean red prawn carpaccio, orange, chilli | 16

Gadira Tuna loin tartare with peach | 20

5J Ibérico pork tenderloin, hazelnuts & apple | 17

"Rockfish" cuttlefish, black squid ink sauce & rice | 16.5

Octopus, black-eyed beans & roasted tomatoes | 18

Pork Stew with José's extra virgin olive oil potato mash | 15

Beef Ribeye - Rubia Gallega, rocket salad and Spenwood sheep cheese | 50

TINS

"Reserva Catalina"

Cantabrian anchovies | 35

"Los Peperetes"

Clams al natural | 41.5

Razor Clams al natural | 20.5

Sardinillas in EVOO | 16

Chipirones in its own ink | 11

BOARDS

British cheese board with tomato compote with bread sticks | 17
Ragstone (goat), Caerphilly (cow), Spenwood (sheep)

Selected by Muswell Hill Cheesemongers

Charcuterie board with bread sticks | 21
100% Paleta Ibérica, black pepper salami & spiced coppa

Selected by Cinco Jotas and Tempus

SWEETS

Torrija al vino | 7.5
red wine soaked sourdough with whipped cream & PX

Chocolate mousse | 9
with cherries marinated in vermouth

Natillas | 6.5
Classic Spanish custard with biscuit

A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate. Please inform your waiter if you have any allergies or special dietary requirements.