



BITES

Sourdough with JP's extra virgin olive oil or butter | 5.5 (ve)

Olives | 5 Almonds | 5 Crisps | 5

Gildas: Pintxo with Cantabrian anchovy and pickles | 12.5

Sardines on toast with tomato | 7.5

Classic devilled eggs | 3.5 (v)

Classic devilled eggs with salt cured Cantabrian anchovy | 10

BOARDS

British cheese board with tomato compote and bread sticks | 17.5

Selected by Muswell Hill Cheesemongers

Charcuterie board with bread sticks | 22

100% Paleta Ibérica, black pepper salami and spiced coppa

STARTERS

Courgette carpaccio, pine nuts and slow roasted tomatoes | 10.5 (ve)

Home-made fresh curd cheese with tomatoes and preserved lemon | 16 (v)

Mediterranean red prawn carpaccio, orange and Urfa chilli | 16

Roast beetroot, Luna Negra sauce and candied pecans | 14 (v)

Beef tartare, confit egg yolk | 16 -Add 5g of Ossetra caviar Riofrio | 16

Chicken liver parfait with sweet buns and red onion salad | 12.5

MAIN DISHES

Roasted pumpkin, spiced puree, coconut labneh, Dukkha, zhough | 18

“Rockfish” cuttlefish, black squid ink sauce and rice | 18

Confit 5J Ibérico pork ribs | 14

Braised ox cheek, soubise, pickled baby onion, cheek reduction, chive oil | 26

Presa Ibérica in escabeche and confit peppers | 45

TINS

Chipirones in its own ink | 11.5

“Catalina” Cantabrian anchovies | 36.5

“Los Peperetes” Razor Clams al natural | 21.5

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