FOR THE TABLE

Marcona almonds *(ve)*	6
Sourdough with JP's extra virgin olive oil *(ve)*	5.5
Vegetarian gilda: Gordal olives, pickles skewer *(ve)*	*each* 2.5
Pan con tomate *(ve)*	7.5
Boquerones in vinegar	10
Devilled eggs with salt cured anchovy	11
Manchego cheese with quince *(v)*	12
5J Ibérico shoulder	17

A LITTLE MORE

Harlequin pumpkin, ajo blanco, grapes *(v)*	10
Courgette carpaccio, pine nuts, slow roasted tomatoes *(ve)*	10
Octopus carpaccio, salpicón dressing, coriander	14
Russian salad, potato, eggs, tuna, homemade mayonnaise	12
Chickpea stew, chorizo, morcilla	14

THE BIGGER PLATES

Roasted hispi cabbage, spinach pesto, pinenuts *(v)*	14
Slow cook leeks, wild sautéed mushroom, watercress *(ve)*	16.5
Stuffed squid, ink sauce, mojo verde	19
Hake in salsa verde	24
Catalan canelón	17
Confit duck, apple	24.5
5J Ibérico pork ribs with pickle piparras peppers	22

ON THE SIDE

Mashed potato with extra virgin olive oil *(ve)*	6
Roasted carrots, honey, hazelnuts *(v)*	6
Round lettuce, pear, walnut *(ve)*	6
Confit piquillo peppers *(ve)*	6.5

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.

À LA CARTE

all day, every day