



BITES AND BOARDS

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

Olives or Marcona almonds | 5

Charcuterie board, bread sticks | 22

Cantabrian anchovy gildas | 12.5

Sardines on toast, tomato | 7.5

British cheese board, tomato compote and bread sticks | 17

Classic devilled eggs | 3.5 (v)

Classic devilled eggs with salt cured Cantabrian anchovy | 10

"Catalina" Cantabrian anchovies | 36.5

STARTERS

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

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

Mediterranean red prawn carpaccio, orange almonds and Urfa chilli | 16

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

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

Chicken liver parfait, sweet buns, red onion salad | 12.5

Tuna empanada, watercress, tomato salad | 9

MAIN DISHES

Roasted pumpkin, spiced puree, coconut labneh, Dukkha, zhoug | 18 (ve)

Cuttlefish, squid ink sauce, rice | 18

Confit 5J Ibérico pork ribs | 14

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

Preso Ibérica in escabeche and piquillo peppers | 18 / 100g

Cod loin, pimentón, spinach, pine nuts and raisins | 30

SIDES

Roasted baby potatoes, rosemary | 5.5

Pisto, vegetable stew | 6

Round lettuce, pickled shallot, honey dressing | 6