



Olives or marcona almonds | 5 Charcuterie board and bread sticks | 22 Gildas | Pintxo with gordal olives and pickles | 8 (ve)
Classic devilled eggs with salt cured Cantabrian anchovy | 10.5

“Catalina” Cantabrian anchovies | 37.5

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

Courgette carpaccio, pine nuts, roasted tomatoes | 12 (ve)

Burrata, peas, preserved lemon, pesto | 16 (v)

Prawn carpaccio, orange, almonds and urfa chilli | 16

Beef tartare, confit egg yolk | 18

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

Cuttlefish, squid ink sauce, rice | 19

Confit 5J Ibérico pork ribs | 15

Lamb stew, olive oil mash | 19

Presa Ibérica in escabeche and piquillo peppers | 19 | 100g

Baby potatoes, rosemary | 5.5 (ve)

Pisto, vegetables stew | 6 (ve)

Round lettuce, pickled shallot, honey dressing | 6 (v)

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*)