

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

Triple tomato salad (v)	13
Courgette carpaccio, pine nuts, slow roasted tomatoes (ve)	10
Octopus carpaccio, salpicón dressing, coriander	14
Russian salad, potato, eggs, tuna, homemade mayonnaise	12
Melón gazpacho, jamón, mint	10

THE BIGGER PLATES

Slow cooked leeks, cauliflower cream, almonds (v)	16
Aubergine and blue cheese canelón (v)	15
Cuttlefish meatballs, squid ink sauce, mojo verde	16
Hake in salsa verde	14
Lamb ragù, mashed potatoes, Manchego cheese	24
5J Ibérico pork ribs with pickle piparras peppers	21

ON THE SIDE

Mashed potato with extra virgin olive oil (ve)	6
Roasted carrots, honey, hazelnuts (v)	6
Steamed kale, garlic, pimentón (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