



KITCHEN OPENING HOURS

MON - THUR: 8 AM - 10 PM | FRI - 8 AM - 10:30 PM | SAT 9 AM - 10:30 PM | SUN 9 AM - 10 PM

ALL DAY GATHERING

EGGS

Add 5g of Ossetra caviar Riofrio | 18

Lazy omelette with...

Wild mushroom & hazelnuts | 10.5 (v)

Cured salmon, dill, crème fraîche, lilliput capers | 11.5

Iberian ham shoulder 5J, caramelised onion & crisps | 13.5

Baked, with...

Pisto & thyme croutons | 10.5 (v)

Button & hen of the woods with chorizo | 10.5

Devilled eggs

Classic devilled eggs | 3.5 (v)

Classic devilled eggs with salt cured anchovy | 10

Classic devilled with Sobrasada | 5

Dressed with salt cod & saffron sauce | 8

GRAINS

Tuna Empanada with watercress & tomato salad | 9.5

Bikini sandwich with Iberian ham shoulder 5J & Ermesenda cheese | 11

Lolo de ternera - beef sandwich | 16

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

ALL THE REST

Cold Starters

Sevillan olives | 5

Gildas: Basque pintxo with Cantabrian anchovy & pickles | 12.5

Gildas: Basque pintxo with gordal olives & pickles | 6.5 (ve)

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

Mussels-in-escabeche with our potato crisps, & chives | 13.5

"Rockfish" Sardines on toast with tomato salsa | 7.5

Starters

Courgette Carpaccio, Castillian pine nuts & tomatoes | 10.5 (ve)

Home-made fresh curd cheese with tomatoes & preserved lemon | 12.5 (v)

Kokotxas and chickpeas stew | 16

Beetroot, oat milk and Marcona almonds | 13

Ibérico pork ribs | 11

Big Dishes

Lentil stew, roasted pumpkin and hazelnuts | 16 (v)

"Rockfish" cuttlefish, black squid ink sauce & rice | 18

Octopus, sweet potato and turnip tops | 26

Ox cheek on brioche and chive oil | 26

Presas Ibérica in escabeche and confit piquillo peppers | 45

TINS

"Reserva Catalina"

Cantabrian anchovies | 36.5

"La real conservera"

Clams al natural | 52

"Los Peperetes"

Razor Clams al natural | 21.5

Sardinillas in EVOO | 16.5

Chipirones in its own ink | 11.5

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 & spiced coppa

Selected by Cinco Josta and Tempus

SWEETS

Torrija al vino | 8.5

red wine soaked sourdough with whipped cream & PX

Chocolate mousse | 9.5
with plums marinated in vermouth

Natillas | 7
Classic Spanish custard with biscuit

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