

# ~Tapas & Arroz Set Menu~

**2 courses £19.50**

**3 Courses £22.50**

## Tapas to Share

Croquetas del día

Padrón peppers, sea salt (v)

Salmorejo

cold tomato soup, strawberry, anchovy & pickled onion

## Arroz & Paella

Chicken & verdina beans 17

Fish & clams 18

Peas, broad beans & piquillo (v) 16

## Finish

Cream cheese ice cream

pear compote

Sorbet del día

Spanish cheese (£5 supplement)

# PINZARRO

## Dessert Wines

Moscatel, Jorge Ordoñez, Malaga 10%	50ml 6	375ml 45
Pedro Ximenez, Antique Fernando de Castilla, Jerez 15%	50ml 7.5	375ml 74
Tintilla de Rota, Finca Moncloa, Cádiz 15%	50ml 10.5	375ml 98
Pedro Ximenez, Bodegas Ximénez-Spínola 12.5%	100ml 10.5	750ml 78
Bodegas Itsasmendi, Txakolí Uretzi, Late Harvest, DO Txakolí 13.5%	50ml 8	375ml 60

## Spanish Brandy (50ml)

Torres 10 38%	5.5
Conde Osborne 40.5%	7.5
Carlos I 38%	9.5
Cardenal Mendoza 40%	11.5

## Liqueurs (50ml)

Orujo blanco 43%	6
Orujo de hierbas 32%	6
Patxaran Baines 30%	5
Licor de Cilantro 33%	6
Disaronno Amaretto 28%	5
Bailey's 17%	6

Please inform your waiter if you have any allergies or special dietary requirements.  
A discretionary service charge of 12.5% will be added to your bill.