

~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

Chocolate pot, olive oil & salt

Sorbet del día

Spanish cheese (£5 supplement)

Pinzino

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.

VAT at standard rate.

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 |
| 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 |

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