

SET MENU

FOR PARTIES 10 & ABOVE - CHOOSE 5 (24.95P/H) **OR 8** (31.95P/H) *Pre-order required 48hrs before booking.

SHARING STARTER SELECTION

Upon arrival guests will receive the following starters to share.

PAN DE COCA ✓

Artisan Spanish bread. Simply grilled with XV olive oil.

ACEITUNAS MANZANILLA ✓

Carefully selected olives from special harvests. Marinated in chilli, rosemary & garlic. Served with Spanish breadsticks.

PIMIENTOS PADRÓN ✓

Sweet peppers with the odd spicy one! Served with XV olive oil & sea salt.

PLATTER MEZCLADO

Selection of sliced Iberican meats & Spanish cheeses. Served with pickles & onion chutney

TAPAS TO SHARE

✓ Choose 5 dishes for 24.95 per head or 8 dishes for 31.95 per head. We will adjust the quantity of each selection to suit the size of your party so everyone has plenty to enjoy.

☐ ALBÓNDIGAS CON TOMATE

Beef & pork meatballs cooked in a smoked paprika & tomato sauce, shaved Manchego cheese.

☐ CHORIZO AL VINO

Authentic Spanish chorizo cooked in red Rioja wine, bay leaves & garlic.

☐ PATÉ DE POLLO AL JEREZ

Chicken liver parfait, Pedro Ximenez chutney, pickles & Spanish coca bread.

☐ ENSALADA DE PULPO

Marinated octopus salad, red and green pepper vinaigrette.

☐ PATATAS BRAVAS ✓

Crispy fried potatoes with our "Brava" sauce & alioli.

☐ CALAMARES FRITOS

Deep-fried baby squid with alioli, lemon wedges & Añana salt flakes.

☐ TORTILLA DE PATATAS ✓

Spanish potato omelette, arguably Spain's national dish.

☐ BROCHETA DE POLLO

Chicken skewer marinated in our Spanish seasonings, served with romesco and olive oil.

☐ HARISSA HEIRLOOM CARROTS ✓

Sweet roasted heirloom carrots coated in a spicy, aromatic harissa.

☐ CHAMPIÑONES CON MANCHEGO ✓

Creamy garlic mushrooms with a Manchego crumb.

CROQUETAS

Hand-made croquetas with rich local bechamel, inspired by those found in San Sebastian's top pintxos bars.

☐ BASQUE CHORIZO WITH ROMESCO SAUCE

☐ SALT COD WITH HOMEMADE TARTARE SAUCE

☐ PORCINI MUSHROOM WITH TRUFFLE ALIOLI ✓

UPGRADES

Should you wish to personalize your experience with us further the following dishes are available as upgraded add-ons. Each dish is charged per person in your party ensuring everyone attending will be able to enjoy!

PICANHA STEAK 9.95 PER PERSON

Dry-aged, expertly sliced and served with a vibrant chimichurri. A tender, richly flavored cut that perfectly elevates your tapas experience.

GAMBAS PIL PIL 4.95 PER PERSON

Classic Andalusian dish of sizzling prawns with olive oil, garlic & chilli. Served with coca bread to mop up all that sauce.

PAELLA MIXTA 7.50 PER PERSON

A timeless favourite — fragrant saffron rice infused with aromatic spices and cooked with chicken, chorizo, mussels, King prawns and squid. Colourful & hearty dish full of authentic Spanish flavour.

GAMBAS AL ALIOLI 8.95 PER PERSON

Two juicy Argentinian Red prawns, delicately grilled in fragrant garlic and herb butter.

V = VEGETARIAN. Please inform your server of any allergies or dietary needs before ordering. All dishes are prepared in an environment where nuts, wheat, gluten, and other allergens are handled.

