

MENU

£

PICOTEO - NIBBLES

PIMIENTOS de PADRÓN	6.00
GORDAL OLIVES	
Green olives, fresh orange & oregano	4.25
CROQUETAS de JAMÓN	7.00
PAN de COCA	
Catalan flatbread, tomato, garlic	3.95
BUÑUELOS de BACALAO	
Salt cod fritters, alioli	7.00
IBÉRICO PORKCORN	
Homemade ibérico de bellota popcorn, jamón dust	3.00
ALCACOFAS y JAMÓN	
Marinated Navarrico artichokes, jamón	6.50
MORCILLA CALDERA CROSTINI	
Potted morcilla, pear, mint, walnuts	6.50
MONTE ENEBRO	
Artisan goats' cheese, orange blossom honey, beetroot crisps	7.95

CURED & CHEESE

IBÉRICO JAMÓN de BELLOTA	20.00
Acorn-fed ham from Señorío de Montanera	
SELECCIÓN de IBÉRICOS	23.00
Jamón, salchichón, lomo, chorizo	
ARTEMONTE GAME CHARCUTERÍA	17.50
Venison cecina, duck salchichón, wild boar lomo, venison chorizo	
SELECCIÓN de QUESO	16.75
A selection of artisan cheeses	
THE BRINDISA BLUES BOARD	10.00
Three of our best blue cheeses	

ENSALADA - SALADS

ENSALADA de TOMATE	9.50
Isle of Wight tomatoes, anchovies, capers	
ENSALADA de MOJAMA	7.75
Air-dried tuna, Marcona almonds, radish	

BIG DISHES TO SHARE

SEÑORÍO de MONTANERA BOARD	
A sharing board featuring the best cured & fresh 'ibérico de bellota' pork: Collar, secreto, solomillo, sobrasada, morcilla.	
Served with roasted red pepper, onion, coca toast, alioli & romesco sauce	50.00
TXULETÓN	
Basque 'Cider House' ribeye steak	8/100G

POLLO ASADO	
Charcoal roasted half/whole chicken, chips	16/30
CORDERO LECHAL	
Milk-fed lamb leg, smoked aubergine purée	35.00

HOUSE TAPAS

SOPA de PUERRO	
Leek soup, girolles	6.50
COGOLLOS a la PARRILLA	
Grilled baby gem, low-temp poached egg, girolles, mangetout	9.50
TARTARE	
Fillet steak	14.50
Yellowfin tuna	12.00
CALABAZA con QUESO de CABRA	
Confit pumpkin, goat cheese, pomegranate	9.00
CABALLA CURADA y SALSA TÁRTARA	
Cured mackerel, cucumber, tartara sauce	9.00
SALMÓN a la PARRILLA	
Salmon, avocado, watercress	12.50
PUNTILLITAS a la ANDALUZA	
Fried baby squid, lime	9.00
HÍGADOS de POLLO	
Chicken livers, onions, PX, gherkins	7.50
COSTILLAS de CERDO IBÉRICO	
Ibérico pork rack of ribs, mint, mustard	14.50
COCHINILLO de SEGOVIA	
Suckling pig leg, apple compote, potatoes	14.50

CLASSIC TAPAS

ESCALIVADA	
Aubergines, peppers, onions, black olives	6.50
GAMBAS al AJILLO	
Prawns, chilli, garlic, olive oil	9.75
PULPO	
Octopus, pimenton purée, egg caviar	16.00
TORTILLA ESPAÑOLA 5	
	5.00
PATATAS BRAVAS y ALIOLI 5	
	5.00
CARPACCIO de PRESA	
Ibérico pork, pine nuts, smoked olive oil	10.00
CHORIZO de LEÓN	
Smoked chorizo, piquillo peppers, rocket, sourdough toast	7.00
CHULETILLAS de CORDERO	
Lamb cutlets, potatoes & tomatoes	12.00
SECRETO IBÉRICO	
Iberico de Bellota pork steak	16.00

FEAST MENU

70.00

TO START & SHARE:

A glass La Vida al Camp cava on arrival
Gordal olives, Marcona almonds & porkcorn
Jamón ibérico de bellota & 1605 Manchego cheese, quince jam
'Pan de coca' tomato & garlic bread

FROM THE FIRE:

Choice of main course per person:
Suckling pig , apple compote, roast potatoes
-or-
Milk -fed lamb, aubergine p urée , roast potatoes
-or-
Basque salt cod, tomato, fresh green peas
-or-
Courgette & aubergine roll, 'pisto' tomato sauce
All served with seasonal vegetables

DESSERT:

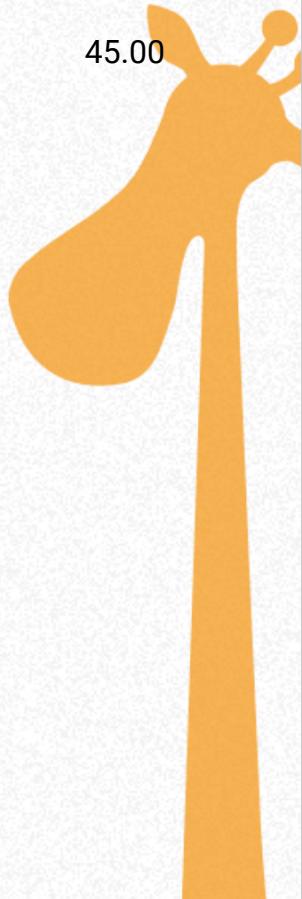
Turrón mousse, PX soaked raisins
Spanish sweet plate with coffee or tea

SHARING MENU

45.00

PICOTEOS

A glass La Vida al Camp cava on arrival
Gordal olives, orange & oregano
Charcuterie selection
'Pan de coca' tomato & garlic bread
Croquetas de jamón ibérico
Padrón peppers, sea salt
Navarrico artichokes



TAPAS

Monkfish, roasted parsnips, black olives
A feast of seasonal vegetables
Tempura 'bacalao' salt cod, truffle honey, dried fruits
Chorizo de León, piquillo peppers, rocket
Rosemary lamb cutlets, alioli
Ibérico 'solomillo' pork fillet, fried green peppers
Green salad & patatas bravas

POSTRES

Turrón mousse, PX soaked raisins

-or-

1605 manchego, quince jelly

Coffee & teas

LUNCH & THEATRE (MON-SUN/12PM-7PM)

19.95 PER PERSON

IBÉRICO PORKCORN or GORDAL OLIVES

STARTER - TAPAS

CECINA

Air-dried beef, goat's cheese, rocket

-or-

ESCALIVADA

Aubergines, peppers, onions, black olives

-or-

BUÑUELOS de BACALAO

Salt cod fritters, alioli

MAIN COURSE - GRILL

COGOLLOS a la PARRILLA

Grilled baby gem, low-temp poached egg, girolles, mangetout

-or-

SALMÓN a la PARRILLA

Salmon, avocado, watercress

-or-

POLLO ASADO

Quarter charcoal roasted chicken

All served with chips or salad

If you have any questions on ingredients or need allergy advice please ask a member of the team.

A discretionary gratuity of 12.5% will be added to your bill. All prices include VAT at 20%.

THE SUCKLING PIG FEAST AT RUPERT STREET

300 FOR 8 PEOPLE

TO START & SHARE:

A glass La Vida al Camp cava on arrival

Gordal olives, Marcona almonds & porkcorn

THE PIG:

£300 per suckling pig which feeds people 8 people .

Served with roast potatoes & winter vegetables.



PRE -ORDER

Wine, tapas, cheese, charcuterie and desserts can be pre -ordered.

Please note :

One week's notice is needed to guarantee availability.

Orders for pigs are not processed until we have received an advanced payment for that amount, which will be deducted from the final bill.

If you need any allergy advice please ask a member of the team.

A discretionary gratuity of 12.5% will be added to your bill. All prices include VAT at 20%.

