

NIBBLES/PICOTEO		
Olives <i>Aceitunas</i>		£2.00
Jamon Iberico		
½ racione @75g		£19.00
1 racione @120g		£29.50
Golden crispy pork belly bites <i>Chicharrones</i>		
½ racione @80g		£9.50
1 racione @120g		£15.00
Manchego cheese		
½ racione		£9.00
1 racione		£17.00
Extra bread <i>Extra pan</i>		£1.00
SIDE DISHES		
Classic tomato salad 🌱🥬🥦🍷		£4.50
<i>Tomate aliñado</i>		
Chips 🌱**🥬🍷🍷		£4.50
<i>Patatas fritas</i>		
Baby sauteed potatoes, butter, garlic** 🌱🥬		£5.00
<i>Patatas baby saltedas con mantequilla y ajo</i>		
SHARING		
Four mini burgers, semental beef, dry tomato, rocket		£16.00
<i>Ternera semental con tomate seco y rucula mayonesa teriyaki</i>		
Broken eggs, with Iberico ham 🌱🍷		£10.50
<i>Huevos rotos, Jamon Ibérico</i>		
Our fish and chips, tartare sauce		£11.00
<i>Rosada con salsa tartara</i>		
Dirty fries, Cheddar cheese, bacon, fresh garlic		£5.75
<i>Chedar, bacon y ajetes</i>		
Provoleta, with tomato & spring onions 🥬🌱		£8.50
<i>Queso provoleta con tomate, cebolleta</i>		
Caprese salad, bufala mozzarella, chopped black olives, pesto sauce		£9.50
<i>Ensalada caprese, mozzarella bufala , picada de aceitunas negras, salsa pesto</i>		
Scrambled mushrooms, tender prawns, Iberian ham		£12.50
<i>Revuelto de setas con gambas y jamón ibérico</i>		



TAPAS FOOD MENU			
Iberico ham croquettes, mint mayonnaise	£5.25	Lamb kefta, Tzatziki sauce 🌱**🍷	£4.95
<i>Croquetas de Jamón Ibérico y mayonesa de hierbabuena</i>		<i>Kefta de cordero, salsa Tzatziki</i>	
Prawns pil pil 🌱	£6.50	One Pastry parcel, beef	£4.00
<i>Gambas pil pil</i>		<i>Empanadas de ternera</i>	
Traditional Russian salad** 🌱	£5.50	Angus Beef, sweet potato mash, Thai green mojo 🌱🍷	£8.50
<i>Ensaladilla Rusa</i>		<i>Solomillo de Angus con puré de boniato y mojo verde Thai</i>	
Pork cheek, Pedro Ximenz, rosemary, celery cream** 🍷	£7.95	Risotto with crispy carbonara 🌱	£6.50
<i>Carrillada al Pedro Ximenez con crema de apionabo y romero</i>		<i>Rissoto con carbonara crujiente</i>	
Crispy Vietnamese spring roll, spiced peanut sauce (two units)	£7.95	Tender beef, teriyaki glaze, fresh orange & toasted sesame seeds	£6.75
<i>Rollito vietnamita frito, salsa de cacahuets picante</i>		<i>Ternera glaseada con teriyaki, naranja y sésamo</i>	
Mill-feuille, black pudding, goats cheese, apple 🌱	£6.50	Chistorra sausages, onions, wine sauce 🌱🍷	£5.25
<i>Milhojas de morcilla, queso de cabra y manzana</i>		<i>Chistora encebollada al vino</i>	
Premium cod, caramelised onions, aioli gratin 🌱**🍷	£6.50	Cottage pie	£7.25
<i>Bacalao premium, cebolla caramelizada, gratinado con alioli</i>		<i>Pastel de carne</i>	
Tender baby squid, rich black ink sauce	£7.25	White asparagus, Idiazabal cheese, béarnaise sauce 🥬🌱	£6.50
<i>Chipirones en su tinta</i>		<i>Asparagus blanco, queso Idiazabal, salsa bearnesa</i>	
Panko chicken, curried mango sauce	£5.75	Bao buns	
<i>Pollo empanado con salsa de curry y mango</i>		<i>Peking duck/Pato Pekin 🍷</i>	£5.50
Africanito - spiced chicken, sweet caramelised onions, toasted English muffin	£6.25	<i>Mixed vegetables teriyaki/mix de verduras teriyaki 🌱</i>	£4.00
<i>Africanito-Pollo, especias, cebolla, English muffin</i>		<i>Black bao bun, squid, alioli/Bao bun negro, calamares, alioli</i>	£5.50
Moroccan chicken pie, almonds, aromatic spices	£6.00	Magret Duck, pear chutney & caramelised onions braised in Oporto wine	£8.25
<i>Pastela de pollo</i>		<i>Magret de pato, chutney de pera, cebolla a la Oporto</i>	

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.
Please let us know if you have any allergies or intolerances. Should you require a Gluten free dish please speak to one of the team.

- GLUTEN FREE
- ** CAN BE GLUTEN FREE
- DAIRY FREE
- ** CAN BE DAIRY FREE
- VEGETARIAN
- ** CAN BE VEGETARIAN
- VEGAN
- ** CAN BE VEGAN

HOUSE SPECIALS	
Ribeye, hand cut chips, Gauchos sauce @350-360g 🌱🍷	£30.00
<i>Lomo alto con patatas fritas y salsa Gaucha</i>	
Rack of lamb, chopped baby potatoes @550-600g 🌱🍷**🍷	£28.00
<i>Costillas de cordero con patata baby</i>	
Extra large grilled octopus leg, cauliflower mash, sweet paprika** 🌱**🍷	£25.95
<i>Pata de pulpo al grill con pure de coliflor y pimenton dulce</i>	
Angus fillet @320g 🌱🍷	£30.00
<i>Solomillo Angus</i>	
Iberian pork pluma, golden potatoes, rich Gaucha sauce (tomato spices) @250g	£27.50
<i>Pluma ibérica con patatas y salsa gaucha</i>	
Pink perch served, seafood cream, aromatic fried rice	£17.50
<i>Rosada, crema de marisco y arroz frito</i>	

EXTRA SAUCES	
Mint mayonnaise, curry mango sauce, alioli candied garlic, tartare sauce, Gaucho sauce	£0.90 per sauce

GIFT VOUCHERS

Gift vouchers available for sale