

AJOBLANCO

Oyster Normandia Nº3	5, 5	leche de igre	+1
000 Cantabrian anchovy, hand cleaned, brioche & smoked butter	7		
Panko fried Galician mussels with an escabeche emulsión	9		
Roast Galician scallop, ajoblanco & Iberian pancetta	8		
Ensaladilla Ajoblanco with tuna tartare	18		
Char grilled gem lettuce, fennel, Glauc blue cheese & honey Monster vinaigrette	13		
Octopus al olivo Kalamata	14		
Oak-smoked mackerel, horseradish & pickled vegetables	13		
Selection of artisan Catalan cheese, quince jelly & Deolinda's honey	18		
Aji chicken croquette	3		
Seasonal vegetables in tempura with romesco & remoulade	14		
Matured beef filet tartare with tonnata sauce	22		
Beetroot cappellacci, roast pumpkin, Idiazabal & fennel	13		
Local artichoke confit, Jabugo ham & cured yolk	8		
Char grilled autumn vegetables, feta, whipped sesame & chilli butter	14		
Char grilled octopus with mojo rojo de la Vera	19		
Char grilled calamari, chorizo & almond	19		
"Amor de Madre": The boss's steak, wild mushroom & bone marrow pie	26		
Galician blonde matured ribeye, demiglace & horseradish	23		
Fillet of Grass-fed beef, foie & Port sauce	26		
Roast potatoes with herbs	8		
Sourdough bread with oak smoked butter	3, 5		

DESSERT

Sticky toffee pudding, vainilla ice cream	8
Pijama: egg flan, poached pear, peaches & almond crumble	8
Chocolate ganache, olive oil, Maldon salt & butterscotch praliné	8
Kate's Eton Mess: merengue, strawberries, whipped cream red berry coulis	8
Pistachio profiterolls with chocolate sauce	8
Selection of artisan Catalan cheese, quince jelly & Deolinda's honey	18
Sgroppino: Lemon sorbet, St Germain, cava	11