

## DESSERTS

**BRITISH STRAWBERRIES, WHITE CHOCOLATE CREAM,  
ORANGE & MINT SORBET** £8.50

Fresas con crema de chocolate blanco y sorbete de naranja y menta

JORGE ORDOÑEZ N°2 VICTORIAS ( MOSCATEL ) MALAGA *Glass (100ml)*  
£12.00

**SALAD OF ALPHONSO MANGO, YUZU & COCONUT CREAM,  
REDCURRANT GRANITA** £8.50

Ensalada de mango Alphonso, crema de yuzu y coco,  
granizado de grosella

JORGE ORDOÑEZ N°2 VICTORIAS ( MOSCATEL ) MALAGA *Glass (100ml)*  
£12.00

**FIGS IN HONEY GEL, CANASTA CREAM OLOROSO,  
HONEY ICE CREAM** £8.50

Itigos en gelatina de miel, crema de Canasta cream oloroso,  
helado de miel

ENRIQUE MENDOZA (MOSCATEL) ALICANTE *Glass (100ml)*  
£6.00

**HENDRICK'S GIN & TONIC ON A PLATE,  
(TONIC WATER SORBET, GIN, CUCUMBER, KAFFIR LIME)** £8.50

Henrick's gin & tonic en plato (sorbete de tonica, ginebra,  
pepino, lima kaffir)

**HOT CHOCOLATE & CHURROS PASTRIES** £7.50

Chocolate con churros

NOE (PEDRO XIMENEZ) *Glass (100ml)*  
£7.50

**CAÑAREJAL DELICIOUS & CREAMY SHEEP'S CHEESE  
FROM VALLADOLID WITH QUINCE & CRACKERS** £7.50

Queso cremoso Cañarejal, oveja, Valladolid con membrillo y pan de pipas

DELGADO ZULETA CREAM *Glass (100ml)*  
£6.00

**CONES OF HOMEMADE ICE CREAM** (each) £3.75

**HONEY • LEMON THYME • GINGER • CHOCOLATE**

Conos de helados caseros

Miel · Tomillo limonero · Jengibre · Chocolate

NOE (PEDRO XIMENEZ) *Glass (100ml)*  
£7.50

## SPECIAL COFFEES

**CARAJILLO** £5.50

Double espresso & 12 year old brandy

**BAILEYS & DOUBLE ESPRESSO** £5.75

**IRISH COFFEE** £8.75

Double espresso, whisky & cream

**CAFÉ ESCOCÉS** £8.75

Double espresso, whisky & vanilla ice cream

**ESPRESSO MARTINI** £10.50

Espresso, coffee liqueur & Grey Goose vodka



## CAMBIO DE TERCIO

### SET LUNCH

Mon - Fri noon - 2.30pm

£16.75 (Two courses)

£19.75 (Three courses)

Sat - Sun noon - 3pm

£18.75 (Two courses)

£21.75 (Three courses)

**HEAD CHEF**  
**Alberto Criado**

Choose 3 to 4 tapas dishes per person and NO main course  
OR

Choose 1-2 tapas dishes per person and a Main course

## CLASSIC TAPAS

**IBERIAN HAM 100% ACORN FEED "5 JOTAS SANCHEZ ROMERO CARVAJAL" PICOS BREAD** £25.75

Jamon de bellota iberico 100% "5 jotas sanchez romero carvajal" con picos

**TRADITIONALLY CURED CHORIZO FROM LA RIOJA** £12.50  
Chorizo casero riojano

**GALICIAN BABY ANCHOVIES MARINATED IN SHERRY VINEGAR & OLIVE OIL, AVOCADO, SPRING ONION** £8.25  
Boquerones en vinagre de jerez, aguacate y cebolleta

**CAÑAREJAL CREAMY SHEEP'S CHEESE FROM VALLADOLID, QUINCE JAM** V £8.25

Queso Cañarejal cremoso de oveja con membrillo (Valladolid)

**OUR FAMOUS IBERICO HAM CROQUETTES** £7.75  
Nuestras famosas croquetas de jamon iberico

## VEG TAPAS

**ANDALUSIAN CHILLED GAZPACHO SOUP, CUCUMBER SORBET, OLIVE OIL CAVIAR & CHERRIES** V £8.75

Gazpacho con sorbete de pepino, caviar de aceite de oliva y cerezas

**SPICY PATATAS BRAVAS NEW WAY** V £8.75  
Las nuevas patatas bravas

**SWEET HERITAGE CARROTS, SMOKED AUBERGINE PURÉE, MACADAMIA PESTO** V £8.50

Zanahorias heritage asadas, pure ahumado de berenjena, pesto de macadamia

**SPANISH OMELETTE WITH SUMMER TRUFFLE** V £12.00

Tortilla espanola con trufa de verano

**SALAD OF GRILLED FLAT PEACHES, WATERMELON, RED ENDIVES** V £8.50

Ensalada de melocotones asadas, sandia y endivia roja

**"8 HOURS ROASTED TOMATOES" IN SWEET OLOROSO SHERRY, BASIL, LIME & LA PERAL CHEESE** V £9.75

Tomates asados "8 horas" en oloroso dulce, albahaca, lima y crema de queso la peral

**GALICIAN PADRON PEPPERS** V £6.50  
Pimientos del padron

## TUNA TAPAS

**RED TUNA TIRADITO, PX & SOYA VINAIGRETTE** £12.50  
Tiradito de atún rojo, vinagreta de px y soja

**RED TUNA TATAKI WITH AJO BLANCO, "WHITE ALMOND GAZPACHO" & GRAPES** £12.50  
Tataki con ajo blanco y uvas

**RED TUNA TARTAR, WAKAME SEAWEED, GRAPEFRUIT, MANZANILLA** £12.50  
Tartar, alga wakame, Manzanilla

**RED TUNA MINI-BURGER, KIMCHI SAUCE** (each) £4.50  
Mini burger de atún rojo con salsa kimchi

## FISH TAPAS

**FLAME GRILLED SPANISH OCTOPUS, POTATO & CAULIFLOWER SMOOTH PUREE** £13.00

Pulpo a la brasa, parmentier de patata y coliflor, aceite de pimenton

**GARLIC AND CHILLI PRAWNS** £12.25  
Gambas al ajillo

**GRILL BRILL, WYE VALLEY ASPARAGUS, BLACK OLIVES, ROASTED KUMATO TOMATOES** £13.00

Brill a la plancha, wye valley esparragos, aceitunas negras, tomates kumato asados

**LEMON SOLE, GREEN PEAS, PEA PUREE, PURPLE SPROUTING BROCCOLI** £13.00

Lenguado a la sartén, guisantes de temporada, broccoli morado

## MEAT TAPAS

**GRILLED LAMB CUTLETS, THYME & SPINACH MASHED POTATOES** £12.50

Chuletillas de cordero a la parrilla, patata chafada con espinacas

**FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & PRUNES IN SHERRY BRANDY** £13.00

Pluma ibérica a la brasa, piña asada y ciruelas borrachas

**OXTAIL CAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH** £13.00

Rabo de toro caramelizado en vino tinto, crema de patata, espinacas

## MAIN DISHES

**SPANISH "RAMEN STYLE" SOUP OF IBERIAN PORK, RED TUNA, CATALAN NOODLES** £19.00

"Sopa Ramen" a la Espanola con cerdo iberico, atún rojo, fideos

**GRILL BRILL, WYE VALLEY ASPARAGUS, BLACK OLIVES, ROASTED KUMATO TOMATOES** £26.00

Brill a la plancha, wye valley esparragos, aceitunas negras, tomates kumato asados

**LEMON SOLE, GREEN PEAS, PEA PUREE, PURPLE SPROUTING BROCCOLI** £26.00

Lenguado a la sartén, guisantes de temporada, broccoli morado

**OXTAIL CAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH** £26.50

Rabo de toro caramelizado en vino tinto, crema de patata, espinacas

**FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & PRUNES IN SHERRY BRANDY** £27.00

Pluma ibérica a la brasa, piña asada y ciruelas borrachas

**BLACK GOLDEN ANGUS SIRLOIN, JERSEY ROYAL POTATOES, SECRET SAUCE** £32.00

Black golden Angus entrecote, patatas Jersey Royals, salsa secreta