

## COCKTAILS

<b>BELLINI</b>	12
Cava, white peach, Crème de Pêche	
<b>BUCK'S FIZZ</b>	14
Cava, marmalade, freshly squeezed orange juice	
<b>THE BLOODY MARY</b>	14
East London Vodka, romesco, padron pepper	
<b>THE BLOODY SNAPPER</b>	14
Thomas Dakin Red Cole Gin, horseradish, fennel	
<b>THE BLOODY BULL</b>	14
East London Vodka, beef bouillon, Cecina de León	
<b>THE BLOODY CAESAR</b>	18
East London Vodka, shellfish fumet	
Served with a razor clam, Atlantic prawn + whelk	

## CHILLED ON ICE

<b>Periwinkles</b>	3
<b>Cherry Stone Clams [raw]</b>	5
<b>Mussels</b>	5
<b>Whelks</b>	6
<b>Quisquillas</b>	7
<b>Clams</b>	6
<b>Cockles</b>	6
<b>Razor Clams</b>	9
<b>Atlantic Prawns</b>	9
<b>Langoustine</b>	14
<b>SEABIRD PLATTERS</b>	
<b>CALYPSO</b>	45
oysters, clams, cockles, mussels, whelks, langoustines + atlantic prawns	
<b>SIMONE</b>	95
oysters, clams, cockles, mussels, whelks, langoustines, atlantic prawns, razor clams, cherry stone clams, quisquillas, sea bream crudo + dressed brown crab	

## SMALL PLATES

<b>PAN CON TOMATE</b> <sup>VG</sup>	4
<b>JAMON CROQUETAS</b>	6
sobrasada aioli	
<b>SPANISH TORTILLA</b> <sup>GF</sup>	9
aioli, confit onions + fried artichokes	
<b>MORCILLA ON TOAST</b>	12
fried duck egg + piparras	
<b>CRAB &amp; MANCHEGO OMELETTE</b>	14
hollandaise + smoked paprika	
<b>GRILLED SARDINE SKEWERS</b>	12.5
gordal olive salsa	
<b>OCTOPUS ROLL</b>	13.5
padron peppers, sobrasada aioli + brioche bun	
<b>IBERICO PORK SANDWICH</b>	14.5
salsa verde, mushrooms + manchego	
<b>CHARRED BABY GEM</b> <sup>V</sup>	12
corn purée, hazelnuts + corn salsa	

## CHARCUTERIE

<b>Cecina de León</b>	5
<b>Salchichón de Vic</b>	5
<b>Salchichón de Vic with Peppercorns</b>	5
<b>Señorío de Montanera Chorizo Ibérico de Bellota</b>	6
<b>Señorío de Montanera Lomo Doblado Ibérico de Bellota</b>	7.5
<b>Señorío de Montanera Jamón Ibérico de Bellota DOP</b>	12

## LARGE PLATES

<b>SPICED AUBERGINE</b> <sup>VG</sup>	16
harissa, peppers + soft herbs	
<b>FRITTURA MIXTA [for two]</b> <sup>GF</sup>	30
crispy seafood, padron peppers + saffron aioli	
<b>BASQUE STEW [for two]</b> <sup>GF</sup>	48
prawns, clams, mussels, red snapper + aromatic broth	
<b>HALF/WHOLE LOBSTER</b> <sup>GF</sup>	24/48
chimichurri dressing	
<b>PARRILLADA DE MARISCO [for three to four]</b> <sup>GF</sup>	75
grilled prawns, squid, mussels, langoustines + clams	
<b>IBERICO HAM + CHIPS</b> <sup>GF</sup>	18
fried hen's egg	
<b>BRIOCHE TORRIJA</b> <sup>V</sup>	12
mascarpone, honey mustard + berries	

## SIDES

<b>SLICED AVOCADO</b> <sup>GF, VG</sup>	4
harissa dressing	
<b>CHORIZO SAUSAGE</b> <sup>GF</sup>	6
<b>IBERICO MORCILLA</b>	6
<b>IBERICO PALETA BACON</b> <sup>GF</sup>	12
<b>WARM FAVA BEANS</b> <sup>GF</sup>	6
grated egg + herbed breadcrumbs	
<b>GREEN SALAD</b> <sup>GF, VG</sup>	5
radicchio + avocado	
<b>PAPAS ARRUGADAS</b> <sup>VG</sup>	5
mojo rojo	
<b>SPICY FRIES</b> <sup>GF, VG</sup>	5

GF—GLUTEN FREE    V—VEGETARIAN    VG—VEGAN

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.