

## SMALL PLATES

<b>PAN CON TOMATE</b> <sup>VG</sup>	4
<b>PADRON PEPPERS</b> <sup>VG, DF, GF</sup> Maldon salt	6
<b>PRAWN CROQUETAS</b> lime, ginger, saffron aioli	6
<b>FRIED BABY SQUID</b> <sup>DF</sup> spicy aioli	9
<b>SCALLOP CEVICHE</b> <sup>DF, GF</sup> coriander aguachile, avocado, tobiko	12.5
<b>OCTOPUS ROLL</b> Padron pepper, smoked aioli, brioche	13.5
<b>CARABINERO</b> <sup>DF, GF</sup> Arbequina olive oil	18.8
<b>HEIRLOOM TOMATO SALAD</b> <sup>VG, DF, GF</sup> piparras, gordal olive, baby carrot, moscatel	9.5
<b>BEETROOT TARTARE</b> <sup>V</sup> mint, balsamic pearls, apple, tarragon	9.5
<b>LEEKS VINAIGRETTE</b> <sup>VG, DF, GF</sup> pepper, togarashi, lime	9
<b>PIQUILLO PEPPERS</b> <sup>VG, DF, GF</sup> broad beans, extra virgin olive oil	6
<b>BABY ROAST POTATOES</b> <sup>VG, DF</sup> mojo rojo	5
<b>TRIPLE COOKED CHIPS</b> <sup>VG, DF, GF</sup> spicy mix, coriander	5

## PLANCHA

<b>MONKFISH TAIL</b> <sup>DF</sup> peri-peri, piperrada, coriander	24
<b>MACKEREL AJADA</b> <sup>DF, GF</sup> moscatel, garlic, parsley	18
<b>SQUID INK RICE</b> <sup>GF</sup> cuttlefish, green pepper, calamari	18.5

## CHARCOAL GRILL

<b>NATIVE LOBSTER</b> Bloody Mary sauce, triple cooked chips	32/62
<b>WHOLE MARKET FISH</b> mojo verde, lemon	50
<b>IBERICO PORK PRESA</b> Jerusalem artichoke, red wine sauce, apple	23
<b>WHITE ASPARAGUS</b> <sup>VG</sup> romesco sauce, almond, hazelnut	14.5

