



APPETIZERS

Sourdough bread & Butter or Olive oil and sherry viniger

Manzanilla Olives or Baby Gherkins

White Truffle and Mushroom Pate

Caramelised Piquillo Pepper Marmalade

Black Olive Pate or Alioli

BREAKFAST / BRUNCH

Sourdough toast or Croissant with butter & raspberry jam, honey, peanut butter

Berry Granola, Greek yoghurt, coconut & almond shavings with honey/ or jam

Filled croissant with mature cheddar

Smashed avocado with a hint of lemon, cumin & olive oil

Heritage baked eggs, olive oil & paprika

Sliced haloumi, grilled with olive oil

Grilled acorn-fed Ibérico chorizo with pimentón and garlic

Heritage free range eggs in a spiced tomato, garlic and paprika base

Spanish tortilla with potato, onion and free range eggs

Mixed beans with melted cheese and chilli

Dry-cured Serrano pork belly Panceta, marinated with paprika and spices

Grilled Manchego cheese, cheddar, paprika on sourdough.

Pancakes, Mascarpone, raspberry compote, coconut & almond shavings.

TAPAS (SMALL PLATES)

CHARCUTERIE

Jamon Iberico Cebo de Campo, Ham Slices from acorn fed Iberico Pata Negra pigs

Salchichon Iberico de Bellota from Fully acorn-fed Iberico salami slices

Chorizo Iberico de Bellota from Fully acorn-fed Iberico chorizo slices

Cecina Asturiana, Thinly sliced oak-smoked 12 month dry cured beef slices

CHEESE

Manchego DOP Artequeso, semi-cured artisan-made cheese from milk of the Manchega sheep

Picos Blue, Cave aged cow's and goat's milk cheese from the Picos de Europa Mountains

Murcia al Vino, milk of Murciana-Granadina goats, cured in wine to give a spicy aroma

Mahon Semicurado, Semi cured Pasteurised cow's milk, rind brushed with olive oil and paprika