

SNACKS

HOUSE OLIVES 8
– charred orange & thyme (gf, df, vegan)

RUSSELL STREET MIX 8
– Chicharrónes, smoked almonds, crunchy Maiz & chickpeas (gf, vo)

TAPAS

PATATAS BRAVAS 14
– triple cooked potato, bravas sauce & aioli (gf, vo)

ROMESCO HUMMUS 14
– chorizo & cider jam, spring onion oil & paella crackers (gf, vo)

SAL PICON 18
– King prawns & mussel salad with orange sherry vinegar dressing, smoked almonds & house crackers (gf)

HOUSE PÂTÉ 16
– chicken parfait with Pedro Ximenez gel, pickles & toasted bread (gfo)

MUÑOZ ROJO JAMÓN SERRANO 16
– Spanish cured ham with condiments (df, gfo)

CHORIZO IBÉRICO 14
– chorizo salami with condiments (gfo)

GALICIAN MUSSELS 16
– preserved Galician mussels in escabeche, served with Guindillas & warm bread (df, gfo)

SHARED

CHARCUTERIE & CHEESE PLATE 28
– chorizo salami, jamon serrano, Mediterranean cheeses, house olives, quince paste, pickles, breads and crackers (gfo)

CHEESE PLATE 26
– selection of imported Mediterranean cheeses, quince paste, pickles & crackers (gfo)

CATALAN FLAT BREADS

TRUFFLED MUSHROOM 24
– with caramelised onion, whipped goats' cheese & thyme

PEDRO XIMÉNEZ BRAISED BEEF 24
– with romesco sauce & pickled celeriac

PANCETTA & CHORIZO 24
– with quince mayo & Manchego

PRAWNS & MUSSELS 24
– with sobrasada butter & soft herbs

(gf) gluten friendly (df) dairy free (gfo) gluten friendly option (vo) vegan option