

## SNACKS

HOUSE OLIVES – orange & thyme (gf, df, vegan)	9
RUSSELL STREET MIX – Chicharrónes, smoked almonds, crunchy Maiz & chickpeas (gf, vo)	8

## TAPAS

ROMESCO HUMMUS – chorizo & cider jam, spring onion oil & paella crackers (gf, vo)	15
ENSALADILLA – Spanish style potato & King prawn salad with potato crisps (gfo, A)	18
HOUSE PÂTÉ – chicken parfait with Pedro Ximenez gel, pickles & toasted bread (gfo)	17
MUÑOZ ROJO JAMÓN SERRANO – Spanish cured ham with condiments (df, gfo)	16
CHORIZO IBÉRICO – chorizo salami with condiments (gfo)	14
GALICIAN MUSSELS – preserved Galician mussels in escabeche, served with Guindillas & warm bread (df, gfo, I)	18

## SHARED

CHARGUTERIE & CHEESE PLATE – chorizo salami, jamon serrano, Manchego & Brie cheese, house olives, quince paste, pickles, breads & crackers (gfo)	32
CHEESE PLATE – Selection of Manchego, Brie & blue cheese with quince paste, pickles & crackers (gfo)	27

## CATALAN FLAT BREADS

TRUFFLED MUSHROOM – with caramelised onion, goats' milk Gouda & herbs	24
PANCETTA & CHORIZO – with quince mayo & Manchego	24
PRAWNS & MUSSELS – with sobrasada butter & herbs (I)	29

## SWEETS

PORTUGUESE TART	9
BURNT BASQUE CHEESECAKE	13
BLOOD ORANGE & PISTACHIO CAKE – (gf, vegan)	9