

SNACKS

HOUSE OLIVES 9
 – orange & thyme (gf, df, vegan)

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

TAPAS

ROMESCO HUMMUS 15
 – chorizo & cider jam, spring onion oil & paella crackers (gf, vo)

ENSALADILLA 18
 – Spanish style potato & King prawn salad with potato crisps (gfo, A)

HOUSE PÂTÉ 17
 – 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 18
 – preserved Galician mussels in escabeche, served with Guindillas & warm bread (df, gfo, l)

SHARED

CHARCUTERIE & CHEESE PLATE 32
 – chorizo salami, jamon serrano, Manchego & Brie cheese, house olives, quince paste, pickles, breads & crackers (gfo)

CHEESE PLATE 27
 – Selection of Manchego, Brie & blue cheese with quince paste, pickles & crackers (gfo)

CATALAN FLAT BREADS

TRUFFLED MUSHROOM 24
 – with caramelised onion, goats' milk Gouda & herbs

PANCETTA & CHORIZO 24
 – with quince mayo & Manchego

PRAWNS & MUSSELS 29
 – with sobrasada butter & herbs (l)