

## PINTXOS AND NIBBLES | PINTXOS Y BOCADITOS

Something to get you going while you decide

<b>OLIVES</b> Spanish olives marinated with herbs	5	GF   VE   DF
<b>PAN CON TOMATE</b> Fresh bread with tomato and extra virgin olive oil	4,5	DF   VE
<b>PAN CON ALIOLI</b> Rustic bread with alioli	4,5	DF   VE
<b>BATTERED PIPARRAS</b> Crispy fried pickled basque peppers	8	DF   V
<b>IBERICO HAM CROQUETA</b> Crispy outside, creamy iberian ham filling	9	
<b>GOAT CHEESE CROQUETA</b> Golden croquettes with melted cheese	9	V
<b>TXANGURRO CROQUETA</b> Creamy rich crab filling inside	9	

## BOARDS | TABLAS

Selection of Spanish cured meats and artisan cheese

<b>IBÉRICO HAM (100 GR)</b> Spain's most iconic cured meat, deep flavour, delicate texture	15,50	GF   DF
<b>CURED MEATS</b> Selection of premium cured meats	SMALL 14 LARGE 22	GF   DF
<b>CHEESE</b> Finest spanish cheeses, breadsticks, nuts and Spanish quince paste	SMALL 9 LARGE 15	VE
<b>MIXED</b> Premium cured meats and cheese with grapes, breadsticks, nuts and quince paste	SMALL 21 LARGE 29	

## EXTRAS

ALIOLI	2
BREAD	2
ROMESCO	2
EVOO & VINEGAR	2
GLUTEN FREE BREAD	2

# ACENTO

SPANISH TAPAS BAR

## INÉS ROSALES TORTAS

Light and crunchy olive oil tortas, handcrafted in Sevilla following a century-old recipe

<b>FEAST TASTER</b> Can't decide? Pick any three of our gourmet tortas	19,50	
<b>IBÉRICO WHIPPED HAM WITH TOMATO JAM &amp; CAPERS</b> Torta with creamy iberico whipped ham spread, sweet tomato jam, and baby capers	8	DF
<b>SOBRASADA &amp; MANCHEGO CHEESE TORTA WITH MOLASES</b> Torta with the spreadable delicacy from Mallorca, cheese and molasses	8	
<b>MANCHEGO CREAM &amp; FIG WITH PICKLED RED ONION</b> Torta with manchego cheese whipped cream, fig jam and lime pickled red onion	8	V   DF
<b>PISTO &amp; SMOKED SARDINES TORTA</b> Torta with traditional vegetable "Pisto", smoked sardines and a touch of black olive	8	DF

## FROM THE SEA | DEL MAR

<b>RABAS</b> Deep fried squid strips and our signature mojo alioli	13	DF
<b>ROASTED TOMATOES, GUINDILLAS &amp; ANCHOVIES</b> Sweet pickled guindillas, anchovies, tomatoes and extra virgin olive oil	7,5	DF   GF
<b>ANCHOVIES &amp; CRISPS</b> Anchovies on crisps. Simple, salty, perfect!	7	DF   GF

GF: GLUTEN FREE    V: VEGETARIAN  
VE: VEGAN    DF: DAIRY FREE

PLEASE INFORM OUR TEAM OF ANY ALLERGIES  
OR DIETARY REQUIREMENTS. MAY CONTAIN TRACE OF  
ALLERGENS

## FROM THE GARDEN | DEL HUERTO

<b>CONFIT ARTICHOKE HEARTS</b> Confit and crisped artichokes	12	GF   VE   DF
<b>ASPARAGUS FROM NAVARRA</b> Premium white asparagus with romesco sauce	10	GF   VE   DF
<b>MIX SALAD</b> Fresh seasonal salad with extra virgin olive oil	10	GF   VE   DF
<b>PATATAS BRAVAS</b> Crunchy potatoes with brava sauce	9	GF   VE   DF
<b>SPANISH OMELETTE</b> Traditional potato omelette	9	GF   VE   DF
<b>GRILLED MUSHROOMS</b> Mushrooms with garlic, fresh parsley and a drizzle of extra virgin olive oil	9	GF   VE   DF
<b>FRIED AUBERGINES WITH MIEL DE CAÑA</b> Crispy aubergines with molasses	9	VE   DF
<b>TRADITIONAL PISTO</b> Traditional dish from La Mancha, slow cooked vegetables	9	GF   VE   DF
<b>ESCALIVADA</b> Simple and delicious Catalan dish, roasted mediterranean vegetables	9	GF   VE   DF
<b>PADRÓN PEPPERS</b> Small Galician green peppers cooked in olive oil and salt	8	GF   VE   DF
<b>PEPPERS PICKLED AND ROASTED TOMATO</b> Pickled peppers and roast tomato	5,50	GF   VE   DF

## THE CLASSICS

<b>ALBÓNDIGAS DE LA ABUELA</b> Abuela's meatballs	10	DF
<b>FABADA ASTURIANA</b> Slow cooked butterbeans hearty stew	12	GF   DF
<b>CHORICITOS IN WHITE WINE &amp; HONEY</b> Mini spicy chorizos in wine and a touch of honey	9	GF / DF
<b>PINTXO DE MORCILLA</b> Ibérico black pudding served with green apple purée and crispy onions	7,50	GF   DF

## DESSERTS

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CHURROS WITH CHOCOLATE	8
CHOCOLATE TRUFFLES	3,80
BASQUE CHEESECAKE	7
SEVILLAN ORANGE CAKE (GF)	7
APPLE TORTA	7
ICE CREAM TORTA	7
CHEESE BOARD	9   15
DESSERT BOARD TO SHARE 4 cakes with a glass of Pedro Ximénez	25

Add a glass (50 ml) of Pedro Ximénez o Moscatel to any of the above desserts for £6 per glass

## DIGESTIVES

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PACHARÁN (50 ML)	6,50
PEDRO XIMÉNEZ (50 ML)	7
PASO (CREME WHISKY) (50 ML)	7,50
BRANDY TORRES 10 (50 ML)	8,50
MOSCATEL (50 ML)	7,50

## COFFEES/TEA

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CAFÉ SOLO	2,70
CAFÉ CON LECHE	3,30
CAFÉ CORTADO	2,90
CARAJILLO (RHUM/BRANDY)	6
ICED BLACK	3,10
ICED LATTE	3,40
TEAS	2,90



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