

Specials

3x Great Cumbrae oysters with gazpacho, 15
Razor clams from Isle of Barra, 20
Tuna tartare with gazpacho 20
Arroz de pato- rice with duck & artichokes, 26
Bombas de pulpo, 14

Para picar

Gilda - anchovy, olive, guindilla pepper 3.5
Olives & Pickles, 5.5
St Johns sourdough & ali-oli, 5.5
Pan con tomate, 6
Boquerones - marinated anchovies, 11
Tortilla, 12
Chipirones – fried baby squid, 15.5
Croquetas Menorquinas, 12
Jamon Croquetas, 12
Padron peppers, 9

Embutidos & quesos

Iberian charcuterie board - chorizo, salchichon & morcilla, 15
Cheese board – manchego, la peral & sujaira 15
Jamon Iberico de Bellota, 19.5

Vegetables

Artichokes, Ajoblanco and jamon 13
Charcoal cauliflower with coriander, mojo verde & pomegranate, 12.5
Patatas bravas & ali-oli, 8.5
Courgette flower stuffed with goats cheese & honey, 14

Mariscos

Txistorra de mar, seabass with spicy yogurt & talo, 18
Mussels a la plancha 14
Sea-bass ceviche, 14
Arroz negro – black rice with wild Shetland halibut 26
Gambas al ajillo- Garlic prawns 21

Carnes

Highland venison, jerusalem artichoke puree & grape mustard, 21
Charcoal grilled Entrecot 29

Please notify us of any allergies or dietary requirements,

An optional service charge of 12.5% will be added to your bill.

We would like to remind you we are a cash-less venue