

Copita Sample Menu

Bread £3

Olives £3.50

Toasted maize, crispy broad beans & peanuts £3.15

Caramelised nuts £3.15

Chorizo de bellota £6.50

Jamon iberico de bellota (50 grams) £15.95

Cheese board (crackers, grapes, nuts & quince) £15

Mushroom croquettes £3.50

Ajo blanco, beetroot, grapes & dill £5.50

Roasted aubergine, hazelnuts & tomato honey £6.95

Sweet potato, bravas sauce, alioli & peanuts £6.50

Truffled goat's cheese, almonds & honey £6.95

Crispy cauliflower & piquillo sauce £6.50

Tenderstem broccoli, gremolata & manchego £6.95

Jerusalem artichokes with thyme & lemon butter £6.95

Leek, swede, chesnut gratin & herbs migas £6.25

Burratina with fine beans & sundried tomato £8.95

White asparagus, kale & caper berries dressing £6.50

Scallops, cauliflower purée & chorizo £9.25

Black ink croquettes £4.95

Cod fritters with paprika mayonnaise £6.50

Haddock, pak choi & carabinero saffron sauce £9.50

King prawns with chilli & garlic £9.25

Smoked anchovies with pork crackling £5.95

Octopus with crushed potatoes £11.95

Venison, parsnip puree & mix berries sauce £9.25

Lamb rack, spiced carrots & quinoa £8.95

Empanadillas de sobrasada & curried yogurt £6.25

Presa iberica with romesco sauce £9.50

Peppered beef onglet with rosemary onion £8.25

Rolled rabbit & heritage beetroot £9.50

Morcilla's brazo gitano, horseradish & peppers £6.75

Desserts

Polenta orange cake & turrón ice cream £6.95

Peanut mantecada £5.95

Try with antique amontillado sherry

Coffee & burnt milk ice cream with shortbread £5.95

Try with sweet red wine Dolce d'Orto

Spiced poached pear & crumble with salted toffee £6.95

Try with Lustau East India sherry

Churros con chocolate £5.50

Try with Antique PX sherry cheese board £13

Try with Antique Palo Cortado sherry

Arroz con leche & mix berries £5.95

Try with Matusalem Oloroso