



BAR AND SMALL PLATES

spiced nuts (v) £6 | + olives (ve) £6 | + quail eggs • spiced salt (v) £6 | + foie gras • black figs £16
chorizos £12 | + jamón Iberico £26 | pizzette • n'duja • piquillo peppers £12

STARTERS

gazpacho • garnishes (v) £14
+ Isabel salad • oak leaves • roasted vegetables • avocado • mixed seeds (ve) £12/£18
+ spiced tomato vampiro • avocado • chili (ve) £16
+ prawns • squid • mussels • clams • scallops • celery £22
beef carpaccio • capers • black pepper £20

PASTAS

truffled ricotta ravioli • girolles • parsley (v) £22
spaghetti • bottarga • chili £18
linguini • ragù bolognese • aged parmesan £20

MAINS

+ parrilla octopus • sauce romesco £22
+ sea bass • rainbow chard £32
halibut • runner beans • piquillo peppers £30
blackened chicken breast • sweet potato • cajun jus £24
+ roast lamb rack • salsa verde £36
grilled beef onglet • baby leaf spinach £32
rib eye steak • charred tomato £34
roast picanha for two £50

SIDES

+ smashed potatoes • rosemary (ve) £8
+ humita spiced corn • basil (ve) £8
+ charred fennel • courgette • lemon (ve) £8
+ peas • mint (ve) £8
+ steamed spinach (ve) £8
+ corn salad • wood roasted peppers (ve) £8
+ avocado • chilli flakes (ve) £8
+ green leaf salad • Balsamic vinaigrette (v) £8

DESSERTS

strawberry cheesecake £12 | caipirinha sorbet • fresh mint • cachaça (ve) £10
bitter chocolate mousse (v) £10 | + fresh berries (ve) £8 | manchego cheese • quince £12