

# CHARCUTERIA

30gr / 50gr

<b>Jamón 100% bellota D.O. &amp; pa amb tomaquet</b> Ibérico bellota ham & Catalan style bread	£8.70
<b>Pato curado casero</b> Bilbao home smoked and cured duck breast	£5.75
<b>Jamón serrano &amp; pa amb tomaquet</b> Serrano ham & Catalan style bread	£6.60
<b>Chorizo ibérico D.O.</b> Ibérico chorizo	£5.95
<b>Salchichón ibérico D.O.</b> Ibérico salchichón	£5.95
<b>Lomo</b> Pork tenderloin	£5.95
<b>Tabla mixta de queso manchego y dúo de charcutería*</b> Manchego cheese & two cured meats*	£9.95
<b>Tabla mixta de D.O.**</b> Selection of cured meats with serrano ham	£9.45


\* Choose from: serrano ham, chorizo, salchichón and lomo..

\*\*Mix platter is served in 120g portion in total.

All of cheeses are served in 30g portions.

# CHEESES

<b>Manchego semicurado artesano DOP</b> Cured sheep cheese with savoury flavour	£2.50	<b>Son Mercer de Baix Mahón DOP</b> Semi-cured cow cheese with buttery texture	£2.50	<b>Brie Serramunt DOP</b> Brie cow soft cheese	£2.50
<b>Idiazabal ahumado DOP</b> Cured artisan sheep cheese with smoky flavour	£3.00	<b>Montbrú Garrotxa DOP</b> Cured goat cheese with smooth & rich flavour	£2.75	<b>Stilton</b> Blue cheese with rich flavour	2.50

 Suit for vegetarian.

 Gluten free

# [BILBAO]











## SNACKS & SIDES

 <b>Kikos</b> Roasted Corns	£1.75
 <b>Habas</b> Fried Beans	£1.75
 <b>Almendras</b> Almonds	£2.95
 <b>Degustación de aceites y panes</b> Selection of breads with infused olive oils	£2.95
 <b>Cocktail de aceitunas y verduras en su vinagreta</b> Cocktail of olives & vegetables in vinaigrette dressing	£2.95
<b>Cortezas de cerdo ibérico</b> Spanish ibérico pork scratchings	£2.95
 <b>Boquerones en vinagre</b> Anchovies in vinegar	£4.45

If you require any dietary or allergy information, please ask a member of staff. Some of the dishes not gluten free could be changed to gluten free. Please note our dishes may contain traces of nuts.

Prices include VAT.



## SIGNATURE TAPAS

 <b>Ensalada de endivias y chalotas en vinagre con almendras y queso azul</b> Blue cheese and almond salad with chicory, pickled shallot and micro cress	£4.45
 <b>Berenjena asada con miel y reducción de balsámicos</b> Roasted aubergine with honey and balsamic vinegar	£4.45
 <b>Queso de cabra glaseado con remolacha tres texturas</b> Glazed goats cheese with beets three ways	£5.95
 <b>Lomos de dorada a la plancha con salsa de vino de agraz y crema de chirivía</b> Grilled sea bream with parsnip puree, sour apple and grape sauce	£7.95
 <b>Almejas con txakoli y jamón serrano</b> Clams with txakoli and serrano ham	£7.95
 <b>Huevos rotos con chorizo y jamón serrano o morcilla y jamón serrano</b> Broken duck egg & fried potatoes with spicy chorizo/serrano or ham/black pudding	£5.95
<b>Pollo a la brasa con salsa romesco</b> Grilled chicken thighs with romesco sauce	£6.95
 <b>Presa Ibérica con puré de manzana y crema de queso Idiazábal</b> Iberico pork presa with apple puree and Idiazábal cheese sauce	£8.95
 <b>Bloque de costilla de cerdo deshuesada y glaseada</b> Crispy pork ribs off the bone in sticky sauce	£8.45
 <b>Carrillera de buey con salsa de vino de Rioja y puré de patatas cremoso</b> Ox cheek in Rioja wine sauce and creamy mash potato	£8.45
 <b>Chuletón a la plancha en su jugo con vino tinto y pimientos del piquillo</b> Basque rump steak with piquillo peppers and red wine jus	£8.95

# [BILBAO]

## CLASSIC TAPAS

 <b>Pimientos de Padrón con sal Maldon</b> Padrón Peppers with Maldon salt	£3.95
 <b>Patatas bravas con ali oli colorao &amp; atómica</b> Patatas Bravas with garlic mayonnaise & "atómica" sauce	£4.95
 <b>Tortilla de patata al estilo tradicional de la abuela</b> Grandma's traditional Spanish omelette	£4.95
<b>Tortilla de especial del día</b> Special daily omelette	£5.25
<b>Croquetas de jamón ibérico D.O. caseras o de queso</b> Homemade ibérico ham or cheese croquettes	£4.95
 <b>Txistorra a la sidra</b> Spicy chorizo cooked in cider	£5.45
<b>Morcilla de Burgos con salsa piquillo y huevo crujiente</b> Spanish black pudding with piquillo sauce & crispy egg	£5.95
<b>Calamares con cebolla y ali oli</b> Tempura calamari with onion and garlic mayo	£5.95
 <b>Gambas al ajillo con guindillas</b> Garlic prawns with Basque chilli & olive oil	£7.50

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